

SPECIFICATIONS:

MULTIFUNCTION PASTA MACHINES

IPM-160

DESCRIPTION:

The Italiana Foodtech multifunction Pasta Machines are the most professional and robust way for pasta dough mixing, sheeting and cutting. This machine is an automatic multifunction machine for the production of long pasta and ravioli stuffed with meat, fish, vegetables and cheese soft fillings in different sizes and shapes (square, round, halfmoon, triangle, fish, flower, heart, etc)

Production

Mixer Capacity		Pastry Sheet Size		Ravioli Production	Pasta Production
Lb	Kg	In	mm	Ravioli/Hr	Pasta/Hr
48	22	6.2	160	60-80/Hr	30-50/Hr

Electrical

Voltage	Kw	Plug
220V 3P	3Kw (20Amps)	NEMA L15-20 Ⓢ

Dimensions

	Dimensions		Weight	
	In	cm	Lb	Kg
Net	55 x 35 x 67	140 x 90 x 170	870	395
Shipping	59x43x75	150x110x190	1080	490

FEATURES:

- Automatic pasta sheeter complete of tank with removable shaft and independent motors; rolling unit made of stainless steel rollers with a special profile. Calibrators with the right size prevent over working the dough and guarantee perfect pasta. All the mechanical parts and bearing are free of lubrication and maintenance, spaced to facilitate cleaning and avoid any kind of contamination of the laminated dough. Independent motors allow rolling of pasta on rolling pins even while long or stuffed pasta is being produced, allowing a continuous production cycle. The motorized conveyor belt automatically rolls the sheet and sets the size of the single roll.
- A double-sheet ravioli machine with \varnothing mm 55 calibrating rollers assembled on lubricated bearings. The amount of stuff can be adjusted during the process, for flexible use fast mould insertion allows the replacement of the shape in a few seconds. An innovative forming system has been adopted on over 60 moulds, to achieve a perfect sealing of the ravioli sheets an efficient closing method was applied thus avoid leaking of the filling during cooking.
- Pasta cutter automatically produces at the desired size and length lasagna sheets, noodles, tagliatelle, angel hair, pappardelle and guitar spaghetti. The cutter accurately determines the thickness, the length and the width of the cut, the mould is interchangeable in a few seconds.

