



italiana
FOODTECH

PASTA MAKERS

10/15 POUND
HR

PASTA EXTRUDERS

For residential or small/medium restaurants looking to add fresh pasta to the menu, the **IPE10 and 15 counter-top pasta extruders** are perfect. With a production of 10 or 15 Lb. of pasta per hour, a counter top extruder provides an opportunity to add fresh pasta to the menu without a large resource commitment. With a huge selection of dies to make any shape or style of pasta, they provide great flexibility in a compact, cost effective machine.



20/30 POUND/HR PASTA EXTRUDERS

The **IPE20/30 pasta extruders** are perfect for producing every kind of fresh pasta—short or long. The IPE pasta extruders can be used on the counter or on its stand depending on the needs and space in your restaurant. With the knife attachment equipped, these pasta extruders will cut pasta to the same length for the perfect penne, macaroni and many more.



IPE10/15 Features

- Stainless steel hopper
- Brass/stainless steel blade and dies
- Compact size makes it easy to transport for events or catering.
- Easy to operate
- Transparent lid with opening to allow ingredients to be added during mixing
- Easy to remove parts for cleaning
- Supplied with 4 dies of your choice

Options

- Electronic knife - IPE15 Only
- Perforated pasta drying containers available
- large selection of dies available

Specifications

| Model | Hopper Capacity | | Output/Hr | | Weight | | Dimensions Inch | | | Dimensions cm | | | Power | | Electrical | Phases |
|-------|-----------------|-----|-----------|-----|--------|----|-----------------|-----|-----|---------------|----|----|-------|------|------------|--------|
| | Lb | Kg | Lb | Kg | Lb | Kg | W | D | H | W | D | H | hp | Kw | Voltage | |
| IPE10 | 3.5 | 1.5 | 10 | 4.5 | 40 | 18 | 10 | 19 | 11½ | 25 | 48 | 29 | 0.4 | 0.5 | 110V | 1 |
| IPE15 | 5.5 | 2.5 | 15 | 7 | 64 | 29 | 10¼" | 23¾ | 15 | 26 | 60 | 38 | 0.3 | 0.37 | 110V | 1 |



40kg of flour



Yields 55kg



250 servings (220g)



25¢ per serving!

IPE20/30 Features

- Stainless steel hopper
- Brass/Bronze alloy blade and dies
- Transparent lid with opening to allow ingredients to be added during mixing (IPE20)
- Metal grate lid with opening to allow ingredients to be added during mixing (IPE30)
- Easy to remove parts for cleaning

Options

- Available in custom colours
- Large selection of dies available
- Electronic cutting knife for short & very short pasta
- Stand with drying drawer available
 - Stand dimensions - 20"x22½"x27½" (51x57x70cm)

Specifications

| Model | Hopper Capacity | | Output/Hr | | Weight | | Dimensions Inch | | | Dimensions cm | | | Power | | Electrical | Phases |
|-------|-----------------|----|-----------|----|--------|----|-----------------|-----|-----|---------------|----|----|-------|------|------------|---------|
| | Lb | Kg | Lb | Kg | Lb | Kg | W | D | H | W | D | H | hp | Kw | Voltage | |
| IPE20 | 6.5 | 3 | 20 | 9 | 132 | 60 | 15¾ | 23½ | 21½ | 40 | 60 | 55 | 0.75 | 0.55 | 110V | 1 Phase |
| IPE30 | 11 | 5 | 30 | 13 | 165 | 75 | 16½ | 26¾ | 22 | 42 | 68 | 56 | 1 | 0.75 | 220V | 1 Phase |

40/65 POUND/HR PASTA EXTRUDERS

For high volume pasta production and continuous use, you can rely on the **IPE40/65 pasta extruders** to keep up with the demand of even the busiest restaurant. The IPE65 is equipped with water cooling system to cool down the machine during continuous use. Easy to use, these extruders allow you to make egg pasta, dry pasta and many more in a huge variety of shapes and sizes. An optional stand makes it easy to move these extruders out of the way when not in use, and the built in drying drawer with fan dries pasta as it goes.



110 POUND/HR PASTA EXTRUDER

Designed for a pasta resale or restaurant commissary, the **IPE110 pasta extruder** is made for high production. With an average production of 50Kg per hour and two hoppers, this extruder is designed for continuous use with no maintenance. Water cooling keeps the mixer cool and a drying rack dries the fresh pasta. Every pasta made will be consistent, whether it's made at the start of the day, or the end.



IPE40/65 Features

- Stainless steel hopper
- Brass/Bronze alloy blade and dies
- Easy to remove parts for cleaning
- Water Cooling - IPE65

Options

- Electronic cutting knife for short & very short pasta
- Available in custom colours
- Large selection of dies available
- Water cooling - IPE 40
- Stand with drying drawer available
 - Stand dimensions - 20"x22½"x27½" (51x57x70cm)

Specifications

| Model | Hopper Capacity | | Output/Hr | | Weight | | Dimensions Inch | | | Dimensions cm | | | Power | | Electrical | Phases |
|-------|-----------------|----|-----------|----|--------|-----|-----------------|-----|-----|---------------|----|----|-------|-----|------------|-------------------|
| | Lb | Kg | Lb | Kg | Lb | Kg | W | D | H | W | D | H | hp | Kw | Voltage | |
| IPE40 | 16 | 7 | 40 | 18 | 286 | 130 | 19½ | 28¼ | 22½ | 40 | 60 | 55 | 1.5 | 1.1 | 220V | 3 (Optional 1) |
| IPE65 | 25 | 12 | 65 | 29 | 309 | 140 | 19½ | 28¼ | 25 | 42 | 68 | 56 | 2 | 1.5 | 220V | 3 |



40kg of flour



Yields 55kg



250 servings (220g)



25¢ per serving!

IPE110 Features

- Two stainless steel hoppers
- Water cooling system
- Electronic cutting knife
- Caster wheels
- Powerful cooling vent
- Digital display

Options

- Perforated pasta drying containers available
- Available in custom colours
- Large selection of dies available
- Electronic cutting knife for short & very short pasta

Specifications

| Model | Hopper Capacity | | Output/Hr | | Weight | | Dimensions Inch | | | Dimensions cm | | | Power | | Electrical | Phases |
|--------|-----------------|----|-----------|----|--------|-----|-----------------|----|----|---------------|-----|----|-------|---------------|------------|--------|
| | Lb | Kg | Lb | Kg | Lb | Kg | W | D | H | W | D | H | hp | Kw | Voltage | |
| IPE110 | 19 | 8 | 110 | 50 | 529 | 240 | 26 | 57 | 72 | 66 | 145 | 83 | 1/3 | 0.75/ 2.25 | 220V | 3 |

MANUAL RAVIOLI MAKERS

With the Italiana Manual Ravioli Maker, dough is fed through the machine with a hand crank rather than a motor, requiring no electricity. With seven high quality ravioli molds to choose from, these ravioli makers produce pasta in a selection of different sizes and shapes to suit your needs and tastes.



AUTOMATIC RAVIOLI MAKERS

The Automatic Ravioli Maker keeps your hands free to work with it's foot pedal control and powered ravioli feed. It also controls the amount of filing for each ravioli. This machine is designed to produce a variety of ravioli shapes to suit your taste.



MANUAL Features

- Stainless steel body
- Easy to remove, and clean hopper, press and molds
- Regulator to control stuffing amount

Options

- Perforated pasta drying containers available

Specifications

| Model | Ravioli/Hr | | Weight | | Dimensions Inch | | | Dimensions cm | | | Power | | Electrical | Phases |
|-------|------------|----|--------|----|-----------------|-----|----|---------------|----|----|-------|----|------------|--------|
| | Lb | Kg | Lb | Kg | W | D | H | W | D | H | hp | Kw | Voltage | |
| IRM-M | Varies* | | 74 | 34 | 15¾ | 10¼ | 26 | 40 | 26 | 66 | N/A | | N/A | N/A |

AUTOMATIC Features

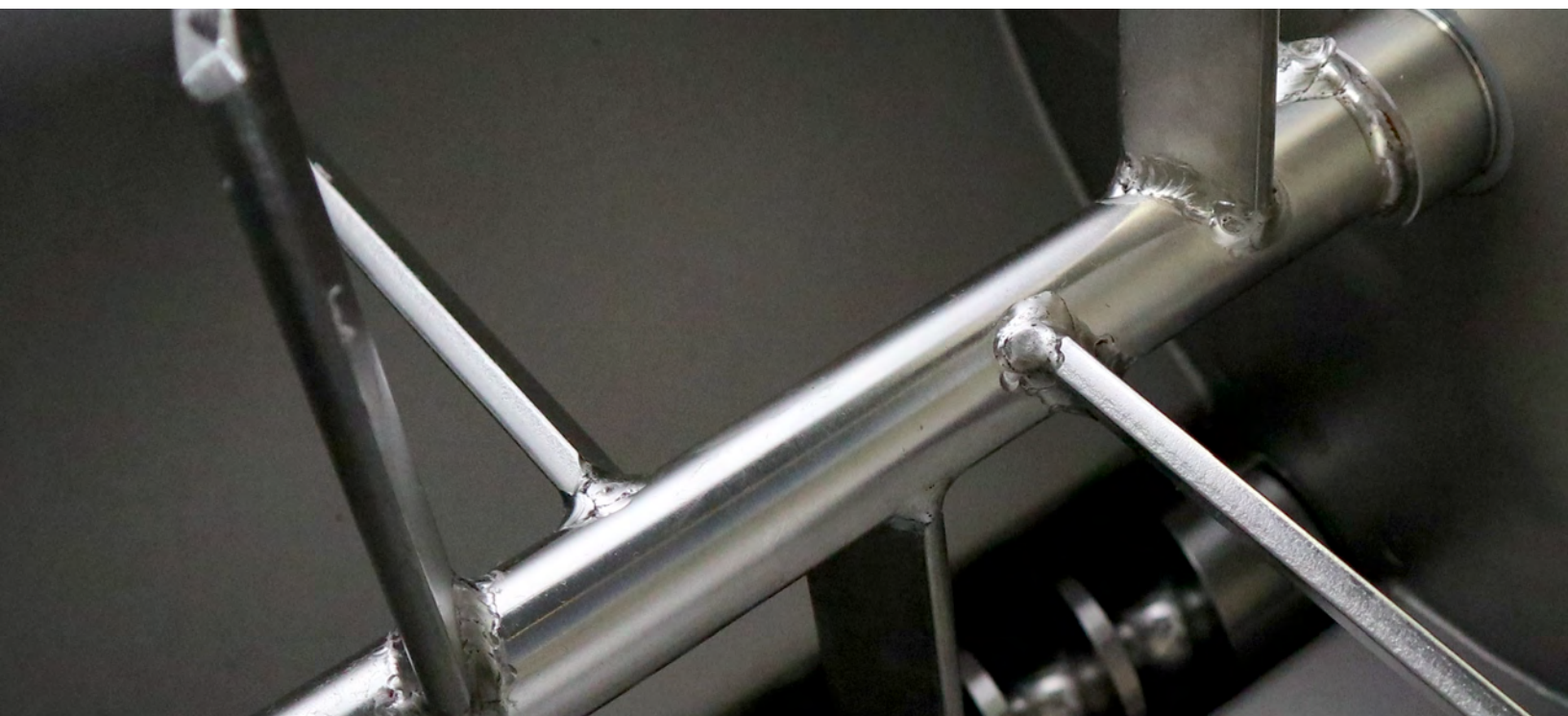
- Stainless steel body
- Easy to remove, and clean hopper, press and molds
- Regulator to control stuffing amount
- Foot pedal on/off control

Options

- Perforated pasta drying containers available

Specifications

| Model | Ravioli/Hr | | | | Weight | | Dimensions Inch | | | Dimensions cm | | | Power | | Electrical | Phases |
|-------|------------|--------|--------|--------|--------|----|-----------------|-----|----|---------------|----|----|-------|------|------------|---------|
| | Lb Min | Lb Max | Kg Min | Kg Max | Lb | Kg | W | D | H | W | D | H | hp | Kw | Voltage | |
| IRM-A | 40 | 120 | 18 | 54 | 97 | 44 | 15¾ | 17¾ | 26 | 44 | 45 | 66 | 0.24 | 0.18 | 220V | 1 Phase |



PASTA DIES - IPE10, IPE15

SPAGHETTI



SPAGHETTI CHITARRA



TAGLIOLINI



LINGUINE



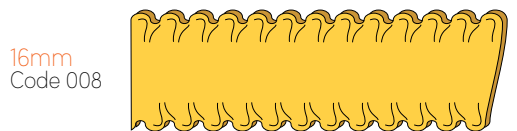
TAGLIATELLE



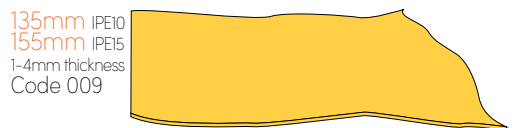
PAPPARDELLE



PAPPARDELLE RICCE



LASAGNA



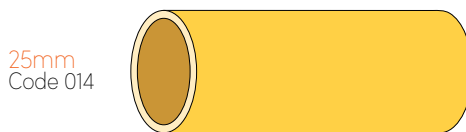
BUCATINI



MACCHERONI



CANELLONE



CASERECCE



FUSILLI



GRAMIGNA



CANESTRINI



PASTA DIES - IPE20, IPE30, IPE40, IPE65

SPAGHETTI

0.8mm
Code B01 

1mm
Code B02 

1.25mm
Code B03 

1.5mm
Code B04 

1.75mm
Code B05 

2mm
Code B06 

2.25mm
Code B07 

2.5mm
Code B08 

2.75mm
Code B09 

3mm
Code B10 

TAGLIOLINI

2mm
Code B11 

2.4mm
Code B12 

2.8mm
Code B13 

BUCATINI

3.7mm
Code B14 

4.5mm
Code B15 

SPAGHETTI CHITARRA

2mm
Code B16 

FETTUCCINE

1.8mm
Code B17 

3.5mm
Code B18 

5mm
Code B19 

TAGLIATELLE

7mm
Code B20 

9.5mm
Code B21 

PAPPARDELLE

14mm
Code B22 

17mm
Code B23 

20mm
Code B24 

PAPPARDELLE RICCE

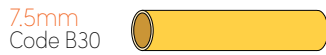
11mm
Code B25 

15mm
Code B26 

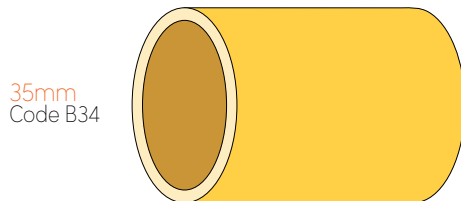
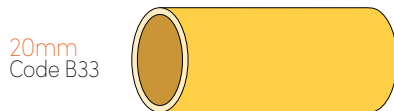
19mm
Code B27 

PASTA DIES - IPE20, IPE30, IPE40, IPE65, IPE 110

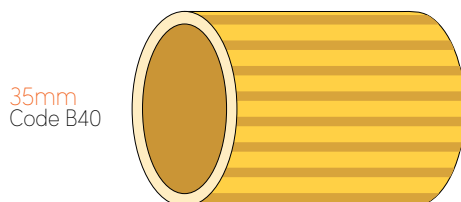
MACHERONI LISCI



CANNELLONE



MACHERONI RIGATI



CONCHIGLIE



GNOCCHI PASTA



GNOCCHI SARDI



ORECHIETTE



CANESTRINI (SMOOTH)



CANESTRINI



RUOTI



FUSILLI



CASERECCE



TROTTOLE



CAMPENELLE



RISO MEDIO



FIORE



GRATATTA



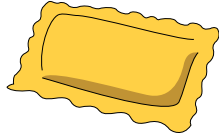
RADIATORI



RAVIOLI DIES - IRM-M, IRM-A

RAVIOLI - RECTANGLE

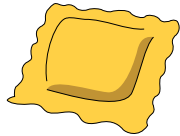
50x40mm
Code R01



70x60mm
Code R02

RAVIOLI - SQUARE

35x35mm
Code R03



RAVIOLI - TRIANGLE

70x70mm
Code R04



RAVIOLI - HALF MOON

70x50mm
Code R05



RAVIOLI - CIRCLE

Ø35mm
Code R06



Ø60mm
Code R07

Illustrations are not to scale



*With decades of industry experience
manufacturing and distributing pizza and
pasta equipment in Italy, and North America.*

*We know equipment and we know quality!
Most importantly, we understand your needs.*

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