

INDUSTRIAL PASTA MACHINE SPEC SHEETS

SPECIFICATIONS:

INDUSTRIAL PASTA MACHINES

IPM-160

DESCRIPTION:

The *Italiana Foodtech* industrial Pasta Machines are the most professional and robust way for pasta dough mixing, sheeting and cutting. This machine is an automatic multifunctional group 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)

Machine Information

Model	Power	Mixer Capacity		Dimensions	
Code:	Kw	Lb	Kg	In	cm
IPM-160	3	48	22	55 x 35 x 67	140 x 90 x 170

Production Information

Model	Pastry Sheet Size		Ravioli Production/hr	Pasta Production/hr
Code:	In	mm	Ravioli/Hr	Pasta/Hr
IPM-160	6.2	160	60-80/Hr	30-50/Hr



FEATURES:

- Automatic pasta sheeter complete of tank with removable shaft and independent motorisation; rolling unit made of stainless steel rollers with a special profile. Calibrators with the right size prevent over working the dough and guarantee pasta with the ideal organoleptic qualities. 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.

SPECIFICATIONS:

INDUSTRIAL PASTA MACHINES

IPM-280

DESCRIPTION:

The *Italiana Foodtech* industrial Pasta Machines are the most professional and robust way for pasta dough mixing, sheeting and cutting. These pasta machines can form a wide variety of pasta shapes, such as pappardelle, tagliatelle, angel hair, guitar spaghetti, and lasagne. This complete package of a mixing tank, sheeter, and pasta cutter is extremely practical and the most efficient way to make as many types of pasta you want!

Machine Information

Hourly Production	Power	Mixer Capacity		Pasta Sheet Width	
No./Hr	Kw	Lb	Kg	In	mm
30/hr	1.1kw	33	15	11"	280mm

Model Dimensions

Model	Machine Dimensions (WxDxH)		Machine Weight	
Code:	In	cm	Lb	Kg
IPM-280	31½ x 35½ x 55	80 x 90 x 140	529	240

Pasta Cutter Information

No. of Pasta Cutters	Pasta Cutter Width		Thickness of Cut Pasta
No./Cutters	In	mm	mm
4	11¾"	300mm	1.5", 2.5", 5-10"

FEATURES:

- Large mixing tank with mixing capacity up to 15 kg
- 28 cm width sheeter adjustable from a 0 to 4 cm thickness with a suitable size for professional rolling which allows you to work the dough without any stress, avoiding subsequent heating, ensuring a sheet with the ideal organoleptic qualities.
- Calibrating rollers assembled on bearings to avoid maintenance and lubrication.
- Pasta cutter with 4 cutting pairs for the preparation of noodles, tagliatelle, angel hair and pappardelle, guitar spaghetti and more!
- The machine is extremely practical and safe and is equipped with safety devices in compliance with current laws.



SPECIFICATIONS:

INDUSTRIAL PASTA MACHINES

IPM-320

DESCRIPTION:

The *Italiana Foodtech* industrial Pasta Machines are the most professional and robust way for pasta dough mixing, sheeting and cutting. These pasta machines can form a wide variety of pasta shapes, such as pappardelle, tagliatelle, angel hair, guitar spaghetti, and lasagne. This complete package of a mixing tank, sheeter, and pasta cutter is extremely practical and the most efficient way to make as many types of pasta you want!

Machine Information

Hourly Production	Power	Mixer Capacity		Pasta Sheet Width	
No./Hr	Kw	Lb	Kg	In	mm
60/hr	1.5kw	44	20	12"½	320mm

Model Dimensions

Model	Machine Dimensions (WxDxH)		Machine Weight	
Code:	In	cm	Lb	Kg
IPM-320	35½ x 47½ x 59	90 x 120 x 150	794	360

Pasta Cutter Information

No. of Pasta Cutters	Pasta Cutter Width		Thickness of Cut Pasta
No./Cutters	In	mm	mm
5	13"	330mm	1.5", 2.5", 5-10", 10-15"

FEATURES:

- Large mixing tank with mixing capacity up to 20 kg
- 32 cm width sheeter adjustable from a 0 to 2 cm thickness with a suitable size for professional rolling which allows you to work the dough without any stress, avoiding subsequent heating, ensuring a sheet with the ideal organoleptic qualities.
- Calibrating rollers assembled on bearings to avoid maintenance and lubrication.
- Pasta cutter with 5 cutting pairs for the preparation of noodles, tagliatelle, angel hair and pappardelle, guitar spaghetti and more!
- The machine is extremely practical and safe and is equipped with safety devices in compliance with current laws.



SPECIFICATIONS:

INDUSTRIAL PASTA MACHINES

IPM-400

DESCRIPTION:

The *Italiana Foodtech* industrial Pasta Machines are the most professional and robust way for pasta dough mixing, sheeting and cutting. These pasta machines can form a wide variety of pasta shapes, such as pappardelle, tagliatelle, angel hair, guitar spaghetti, and lasagne. This complete package of a mixing tank, sheeter, and pasta cutter is extremely practical and the most efficient way to make as many types of pasta you want!

Machine Information

Hourly Production	Power	Mixer Capacity		Pasta Sheet Width	
No./Hr	Kw	Lb	Kg	In	mm
70/hr	1.5kw	55	25	15"½	400mm

Model Dimensions

Model	Machine Dimensions (WxDxH)		Machine Weight	
Code:	In	cm	Lb	Kg
IPM-400	35½ x 51½ x 59	90 x 130 x 150	882	400

Pasta Cutter Information

No. of Pasta Cutters	Pasta Cutter Width		Thickness of Cut Pasta
No./Cutters	In	mm	mm
5	13"	330mm	1.5", 2.5", 5-10", 10-15"

FEATURES:

- Large mixing tank with mixing capacity up to 25 kg
- 32 cm width sheeter adjustable from a 0 to 2 cm thickness with a suitable size for professional rolling which allows you to work the dough without any stress, avoiding subsequent heating, ensuring a sheet with the ideal organoleptic qualities.
- Calibrating rollers assembled on bearings to avoid maintenance and lubrication.
- Pasta cutter with 5 cutting pairs for the preparation of noodles, tagliatelle, angel hair and pappardelle, guitar spaghetti and more!
- The machine is extremely practical and safe and is equipped with safety devices in compliance with current laws.

