## COMBIMAX



MODEL:

ITALGI Pasta Machine COMBIMAX

ITEM: 103-004CMBX

Project:

Date:

Location:

## AN EXCELLENT SOLUTION -

to produce fresh pasta-ready meals quickly, economically, and in limited spaces.

Production Features:			
	$\bigcirc$	Kneading & Extrusion	50-55 kg/hr
-	$\bigcirc$	Ravioli Gnocchi	50 - kg/hr
	गि	Mixing Tank Capacity	10 kg
		Die Diameter	75 cm
		Ravioli Sheet Width	120 mm





Extrusion of short pasta



Sheet wrapp accessory



Combimax is the combined pasta machine designed by Italgi for any pasta related business looking for a single machine able to make several kinds of pasta, with high production in a limited size.

## Combimax can produce:

Pasta Shapes - tagliatelle, maccheroni, fusilli, penne, and additional shapes available.

## Lasagne Sheets - with suitable die;

**Ravioli** - possibility to prepare the sheet rollers for ravioli group with the automatic dough roller.

The double sheet ravioli group makes a wide range of different shapes and sizes of ravioli, either square, round, triangle or half-moon. The ravioli come out already separated by the machine.

	COMBIMAX
Details	
Dimensions: (A) Width x (B) Depth x (C) Height (cm)	85 x 115 x 175
Weight (kg)	200
Power (kw)	2.8
Voltage (v)	220v/60Hz - 1ph

Euro-Milan Distributing reserves the right to modify the characteristics of the products illustrated in this publication without prior notice for misprints and other errors. There may be colour deviations due to the printing process.















42 mm (1.75'')

60 x 50 mm (2 × 2.75")

28 mm (1.125")

43 mm (1.75'')

55 mm

(2.125'')

70x40 mm (2")



Interchangeable moulds for ravioli

For more shapes and sizes please reference the Italgi Moulds Catalogue



Euro-Milan Distributing reserves the right to modify the characteristics of the products illustrated in this publication without prior notice for misprints and other errors. There may be colour deviations due to the printing process.



