MULTIPLA

MODEL:

ITEM: 103-001MLP



Location:

AN EXCELLENT SOLUTION -

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

Production Features:		
\bigcirc	Kneading & Extrusion	18 kg/hr
\bigcirc	Ravioli Gnocchi	25 20 kg/hr
μ	Mixing Tank Capacity	4 kg
	Die Diameter	75 mm
	Ravioli Sheet Width	100 mm







Chiller (optional)

Sheet wrapper accessory

Extrusion of



Multipla is the combined pasta machine designed by Italgi for restaurants, canteens, rotisseries, bakeries and other pasta related business looking for a machine able to make several kinds of pasta, with reduced dimensions and for a small investment.

Multipla pasta machine can produce:

Spaghetti, tagliatelle, maccheroni, fusilli, penne and additional pasta shapes.

Pasta sheets for lasagne (with suitable dies)

A variety of ravioli shapes - interchangeable moulds and the ability to prepare the sheet rollers for ravioli group with the automatic dough roller.

Gnocchi and chicche with the accessory device, very quick and easy to plug into the ravioli group.

CE

MULTIPLA

Details	
Dimensions: (A) Width x (B) Depth x (C) Height (cm)	78 x 81 x 100
Weight (kg)	102
Power (kw)	1.2
Voltage (v)	208v/60Hz -3ph 240v/60Hz -1ph

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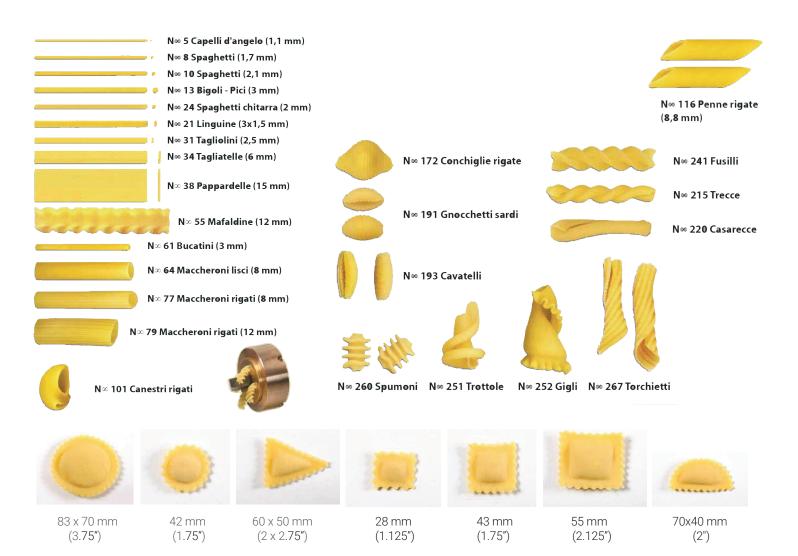














Interchangeable moulds for ravioli

For more shapes and sizes please reference the **Italgi Moulds Catalogue**



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