### **P17R**



MODEL: ITEM:

ITALGI P17R Water Cooled I03P17R-220V-1PH

Project:

ocation:

# **GREAT DESIGN -**

perfect to use in front of the customer.

#### **Production Features:**



Actual Production



Kneading & Extrusion kg/hr



Diameter

94 mm



Kneading Tank Capacity



- Spaghetti, bucatini, fusilli, maccheroni, tagliatelle.
- Pasta sheets for lasagne (with special die)

The standard equipment includes: the electronic cutter for short pasta (fusilli, gnocchetti, maccheroni...).

Stainless steel trolley optional





	P17R
Details	
Dimensions: Width x Depth x Height (cm)	36 x 95 x 144
Weight (kg)	120
Power (kw)	1.1
Voltage (v)	220v/60Hz /1ph

The Italgi P17 pasta machine is suitable for restaurants, hotels, communities, bakeries and supermarkets; the pleasant look makes it perfect to be used in front of the customer. Fresh pasta can be made in a variety of different shapes and sizes. Easy to use and service, thanks to simple and reliable mechanics and the compact electronic panel. In order to keep the machine working at it's best and in the best hygienic conditions, the mixing hopper, worm gear, mixing arm and the body are made of AISI 304 stainless steel. The absence of groves where food residuals can hide, make it very quick to clean. For user safety, every potentially harmful part of the pasta machine has suitable safety protection.

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PASTA SOLUTIONS





## P17R - PASTA MOULDS





N∞ 8 Spaghetti (1,7 mm)

N∞ 10 Spaghetti (2,1 mm)

N∞ 13 Bigoli - Pici (3 mm)

N∞ 24 Spaghetti chitarra (2 mm)

N∞ 21 Linguine (3x1,5 mm)

N∞ 31 Tagliolini (2,5 mm)

N∞ 34 Tagliatelle (6 mm)

N∞ 38 Pappardelle (15 mm)



N∞ 116 Penne rigate (8,8 mm)



N∞ 55 Mafaldine (12 mm)

N∞ 61 Bucatini (3 mm)

N∞ 64 Maccheroni lisci (8 mm)

N∞ 77 Maccheroni rigati (8 mm)

N∞ 79 Maccheroni rigati (12 mm)









N∞ 241 Fusilli

N∞ 215 Trecce

N∞ 220 Casarecce





N∞ 260 Spumoni N∞ 251 Trottole

N∞ 252 Gigli N∞ 267 Torchietti

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

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