



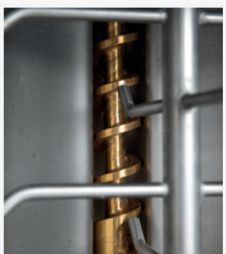
Fresh pasta machine - Valentina 7

Machine suitable for those who, in addition to common pasta, also want to produce ravioli, used in large restaurants and in all tourist hotel catering. Easy to use. Equipped with a screw speed regulator to be able to adjust the output of the dough.

Complete with an extrusion outlet water cooling system, essential for the stability of the product, from the beginning to the end.

Totally built in AISI 304 stainless steel, with pasta collection drawers included.

Complete with 1 spaghetti die.



Features

Mixing hopper capacity	7 kgs flour + liquid (water + eggs equal to 350 gr.)
Dimensions	55L x 65W x 133H
Weight	150 kgs
Hourly production	30 kgs / hour approx. in extrusion
Power	2.0 kW
Voltage	400V (other voltages on request)

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Pasta machines and dough sheeters

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