



Fresh pasta machine - Valentina 3

Ideal for small trattorias, restaurants, farmhouses and shops selling express pasta.

It is an automatic, highly reliable machine suitable for processing all types of flour. Its functioning is simple, efficient and intuitive. Full stainless steel mixing hopper and water-cooled extrusion outlet.

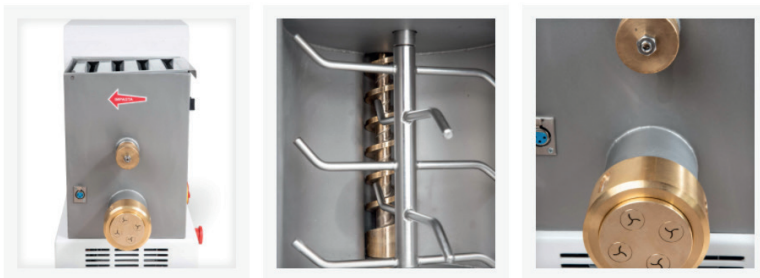
Ready to use. Just connect the plug to a power outlet and press ON.

Complete with 1 spaghetti die.

OPTIONAL ACCESSORIES:

- Electronic knife for short pasta cutting
- Trolley
- Dies
- Water tank with cooling system

PACKAGING: wooden box



Features

Mixing hopper capacity	3 kgs flour + liquid (water + eggs equal to 350 gr.)
Dimensions	35L x 60W x 60H
Weight	56 kgs
Hourly production	12 kgs / hour approx. in extrusion
Power	0.75 kW
Voltage	400V (other voltages on request)

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Pasta machines and dough sheeters

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