



Fresh pasta machine - Valentina 5

Suitable for trattorias, restaurants, take away and fast-food restaurants, farmhouses and the entire hotel sector.

The machine is painted white, and has a water-cooled extrusion outlet. Completely in stainless steel on request. Ready to use. Just connect the plug to a power outlet and press ON to get the required kind of pasta in few minutes. It is an automatic, highly reliable machine suitable for processing all types of flour. Its functioning is simple and efficient.

AISI 304 stainless steel mixing hopper. The other components in contact with the flour are made of food-grade materials.

Complete with 1 spaghetti die.

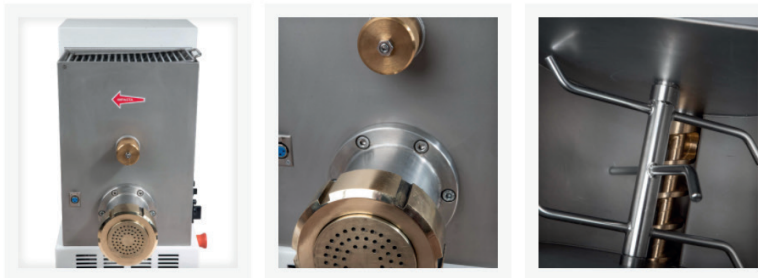
OPTIONAL ACCESSORIES:

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

PACKAGING: wooden box

Features

Mixing hopper capacity	5 kgs flour + liquid (water + eggs equal to 350 gr.)
Dimensions	40L x 70W x 60H
Weight	115 kgs
Hourly production	21 kgs / hour approx. in extrusion
Power	1,5 kW
Voltage	400V (other voltages on request)



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Pasta machines and dough sheeters

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