

SINGLE SHEET RAVIOLI MACHINE **MAC-10**

New modular and patented multifunction machine for the production of **fresh pasta**.

It is equipped with a cylindrical kneading tank producing extruded short pasta in over 400 different formats and equipped with a pasta cutter.

Ideal for the restaurant sector. Completely removable, washable and sanitizable even in the dishwasher.



The **MAC-10**, by applying the "ravioli machine" module, produces single-sheet ravioli. The stamp is interchangeable and allows the production of many typical regional formats of haute cuisine as if they were "handmade". The filling injection system is hydraulic and allows the use of soft and hard stuffing.



Main machine components:

- **Base** mounted on wheels
- **Kneading tank** with a capacity of 7 Kg
- **Drawing unit** for short pasta with **pasta cutter**
- **Patented "ravioli machine" module**
- **Patented interchangeable mold** for single-sheet ravioli

Production characteristics::

Standard size drawn short pasta	12 Kg/h
Single-leaf ravioli	20 Kg/h

Technical features:

Power supply	Single-phase 230V 50Hz
Power	3 Kw
Dimensions with base	950 x 1150 x 1820 mm
Weight with base	98 Kg

Electrical data:

The electrical panel with the command/control panel, completed with the necessary safety devices, is built according to the machinery directive.

It has the instruction and maintenance manual and it is equipped with a touch screen.

Machines/systems are facilitated with the "National Industry 4.0" plan.

