

SINGLE SHEET RAVIOLI MACHINE **MAC-20**

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, hotels, catering and small artisan workshops.

Completely removable, washable and sanitizable even in the dishwasher.



The **MAC-20**, by applying the "ravioli machine" module, produces single-sheet ravioli. The stamp is interchangeable and is equipped with a hydraulic filling system that allows the use of soft and hard stuffing. It can also insert the filling either continuously or proportionally, through a rod. This process allows the production of many typical regional formats of haute cuisine as if they were "handmade".



Main machine components:

- **Base** mounted on wheels
- **Kneading tank** with a capacity of 13/15 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	20/25 Kg/h
Single-leaf ravioli	30/80 Kg/h

Technical features:

Power supply	Three-phase 400V 50Hz
Power	3 Kw
Dimensions with base	1065 x 1340 x 2200 mm
Weight with base	280 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.

