

P3 and P6 are machines for medium size pasta production, suitable for small restaurants, pizzerias and delicatessen.

The operation of these machines is simple and efficient. The machines are made of anodized aluminium in their external structure and the parts that are in contact with pasta are made of stainless steel. They are equipped with a control panel.



PASTA MACHINE

Automatic and very reliable machines, suitable for working with any kind of flour and durum wheat (semolina). It is suitable for long and short pasta shapes production which can be obtained by simply changing the extruding die.

	P3	P6
Weight (kg)	58	108
Dimension : Width (mm)	510	620
: Depth (mm)	400	450
: Height (mm)	465	1140
Motor power (W)	900	1100
Kneading vat capacity (kg)	3	6
Pasta production (kg/h)	8-10	15-18

The NINA is a very versatile machine because it can be combined with a whole range of accessories (on request) which make it become a complete pasta machine. Its external structure is made of anodized aluminium and the parts that are in contact with pasta are made of stainless steel; it includes a safety button and a switch light. It respects all accident prevention regulations in force.



Nina MM250

Dimension : Width (mm)	450
: Depth (mm)	390
: Height (mm)	380
Motor power (W)	700
Accessories (Optional)	Kneading Unit Ravioli Unit Gnocchi Unit

- The Dolly is a Small “counter top” pasta machine, compact and reliable, suitable for restaurants, canteens, etc.
- Prepare pasta made of any kind of flour and durum wheat (semolina)
- All parts which contact with dough/pasta are made of stainless steel



Dolly

Dimension : Width (mm)	290
: Depth (mm)	550
: Height (mm)	300
Motor power (W)	750
Voltage	240 V 1ph/380V 3 ph/50Hz, N+E
Max kneading vat capacity (kg)	2.5

PASTA MACHINE

PNUOVA machine (Kneading vat and Pasta Sheeter) is a multi-purpose pasta machine which produces automatically a thin fine rolled pasta sheet and, thanks to specific units which can be assembled, produces: ravioli, tagliatelle, gnocchi in various shapes and extruded pasta. PNUOVA can knead and sheet pasta at the same time. Its operation is very simple and practical; it can be fully disassembled for a fast cleaning and maintenance.



P.Nuova

<i>Dimension : Width (mm)</i>	380
<i>: Depth (mm)</i>	500
<i>: Height (mm)</i>	620
<i>Motor power (W)</i>	900
<i>Voltagle</i>	240 V 1ph/380V 3 ph/50Hz, N+E
<i>Max kneading vat capacity (kg)</i>	4
<i>Pasta sheet width (mm)</i>	170