

MACHINES

PASTA MACHINES

IMPERIA PASTA MACHINES

These restaurant quality machines use rollers to flatten dough and make it tender. Imperia are the best known, small restaurant machines in Italy. Chromed steel exterior and rollers.

A. ELECTRIC PASTA MACHINE

Uses any of the cutters listed (below). Can also be operated manually.

P108

MOTOR: 110 volts, 60 cycle, 3.0 amps.

OUTPUT: 25 lbs. per hour.

ROLLER WIDTH: 9".

WARRANTY: Six months warranty.

DIMENSIONS: 8.5" width x 12" length.

CUTTERS NOT INCLUDED. ORDER SEPARATELY.

A



B. HAND OPERATED PASTA MACHINE

Uses any of the cutters listed (below).

P107

CUTTERS NOT INCLUDED. ORDER SEPARATELY.

B



PASTA CUTTERS (TO BE ORDERED SEPARATELY)

Fit **P107** or **P108**. Chromed steel exterior, Carbon steel cutters.

	TYPE OF CUTTER	MEASUREMENT		TYPE OF CUTTER	MEASUREMENT
P108 1	Angel Hair	1.5mm	P108 4	Fettucini	6.5mm
P108 2	Spaghetti	2mm	P108 5	Tagliatelle	12mm
P108 3	Linguini	4mm	P108 6	Round Spaghetti	2mm



PASTA PRESTO PASTA MACHINE

Unique, pasta machine for small restaurants or limited-use in larger restaurants and hotels. Engineered and produced by Italy's leading tabletop pasta machine manufacturer. This unit is used primarily in Italian homes for daily production of fresh pasta. Fettucini and tagliatelle cutters are built into the machine. The cutters and the rollers are made of stainless steel. Other parts are enameled (xylan) steel and plastic.

P360

MOTOR: 110 volts with 85 watts.

ROLLER WIDTH: 5.5".

DIMENSIONS: 11" width x 8" depth x 11" height.

WARRANTY: No commercial warranty.