



- All moving parts are made of drilled and tempered steel.
- Makes approximately 26 1/2 lb. of pasta per hour.
- With knob to adjust thickness of dough (10 different positions possible).
- A patented clamp assures a perfect grip on the countertop.
- With a rolling mill cylinder of 8-5/8" and pasta dough with a maximum thickness of 3/8".
- Four interchangeable cylinders are available.
- Strong clamp included.
- Pasta machine without cylinder.



TITANIA MANUAL PASTA MACHINE

Monobloc chrome-plated steel machine with 3 cutters: smooth, 2mm fettuccine and 6.5mm tagliatelle with a detachable handle and table clamp.

Item #	L "	Depth	H "
073140	7 1/2	6 3/10	4 7/10



IMPERIA 150 MANUAL PASTA MACHINE

The most multi-purpose pasta machine, can be used with various easily interchangeable cutters. Width of cutters and rolling mill: 143mm.

The thickness of the pasta can be adjusted at the push of a button.

A smooth fixed cutter and a detachable double cutter: 2mm fettuccine and 6.5mm tagliatelle. Chrome-plated steel rollers.

Item #	L "	W "	H "
073141	7 1/2	7	6 1/3

ACCESORIES FOR IMPERIA 150 AND TITANIA PASTA MACHINES

Item #			L "	W "	H "
073146	VERMICELI CUTTER	Easy to remove and interchange cutters	6 7/8	2 1/3	2
073147	SPAGHETTI CUTTER	Easy to remove and interchange cutters	6 7/8	2 1/3	2
073149	TAGLIATELLE CUTTER	Easy to remove and interchange cutters	6 7/8	2 1/3	2
073150	TRENETTE CUTTER	Easy to remove and interchange cutters	6 7/8	2 1/3	2
073151	FETTUCINE CUTTER	Easy to remove and interchange cutters	6 7/8	2 1/3	2
073148	RAVIOLI CUTTER	With hopper and shaping roller to pre-cut ravioli and ensure perfect sealing on all 4 sides. Simple and handy to use, easy to clean.	5 7/8	3 7/8	3 1/8