



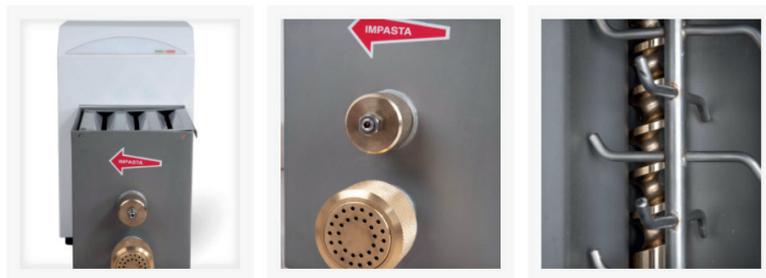
Fresh pasta machine - Valentina 1

Built to meet the needs of the most demanding palates. Sturdy, suitable for every family, not bulky, easy to use and to clean, compact and adaptable to any kitchen design, from the most modern to the classic one. Depending on your taste, spelt and 00 flour, semolina, wholemeal, rye etc., different types of pasta can be produced. Using various vegetable puree and tomato concentrate you can make pasta of different flavours. You will get a pasta identical to that of our grandmothers. Recommended for GOOD pasta lovers.

The mixing hopper and its components are made of stainless steel and of food-grade materials. Complete stainless steel machine on request. Painted model, colours on request.

Complete with 2 dies for spaghetti and macaroni.

OPTIONAL ACCESSORIES: manual or electric pasta cutter
PACKAGING: wooden box



Features

Mixing hopper	capacity 1 kg flour + liquid (water + eggs equal to 350 gr.)
Dimensions	23L x 50W x 35H
Weight	18 kg
Power	0.37 kW / 2A
Hourly production	4 kgs / hour approx. in extrusion
Voltage	220V

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