


MODEL: _____ ITEM: _____
 ITALGI Pasta Machine ESTRO 220/1ph/60hz I03-001ESSINGLEPH

Date: _____
 Project: _____
 Location: _____

GREAT DESIGN -
 perfect to use in front
 of the customer.



Production Features:

 Actual Production | **10 kg/hr**

 Kneading & Extrusion | **18 kg/hr**

 Die Diameter | **75 mm**

 Kneading Tank Capacity | **4 kg**



The Estro, P17 pasta machine can produce:
 Spaghetti, bucatini, fusilli, maccheroni, tagliatelle.
 Pasta sheets for lasagne (with special die)

The standard equipment includes: the electronic cutter for short pasta (fusilli, gnocchetti, maccheroni...).
 Stainless steel trolley available



	ESTRO
Details	
Dimensions: (A) Width x (B) Depth x (C) Height (cm)	47 x 80 x 45
Weight (kg)	65
Power (kw)	.75
Voltage (v)	220v-240v/60Hz/1ph 208/60Hz/3ph

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Receptacle



NEMA 6-15R

ESTRO – PASTA MOULDS



N° 116 Penne rigate (8,8 mm)



N° 55 Mafaldine (12 mm)



N° 61 Bucatini (3 mm)



N° 64 Maccheroni lisci (8 mm)



N° 77 Maccheroni rigati (8 mm)



N° 79 Maccheroni rigati (12 mm)



N° 101 Canestri rigati



N° 172 Conchiglie rigate



N° 191 Gnocchetti sardi



N° 193 Cavatelli



N° 260 Spumoni



N° 251 Trottole



N° 252 Gigli



N° 267 Torchietti



N° 241 Fusilli



N° 215 Treccie



N° 220 Casarecce

For more shapes and sizes
please reference the
Italgi Moulds Catalogue



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