

MODULA

MODEL: _____ ITEM: _____

Date: _____

ITALGI C200 Sheeter
 ITALGI V4 Mixer
 ITALGI T3 Cutter
 ITALGI PR25 Ravioli Group
 ITALGI GN20 Gnocchi Group

I03-C200
 I03-C200-MIXER-V4
 I03-C200-CUTTERT3
 I03-008PR25
 I03-GN20

Project: _____







Location: _____

The ultimate professional combined pasta maker.



Sheeter C200

Production Features:

| | | |
|---|----------------------------|--------------|
|  | Lamination (kg/hr) | 12 |
|  | Ravioli Gnocchi (kg/hr) | 25 20 |
|  | Mixing Tank Capacity (kg) | 4 |
|  | Ravioli Sheet width (cm) | 10 |
|  | Sheeter rollers width (cm) | 20 |
|  | Cutter sizes (cm) | .18 - .6 - 1 |

Sheeter + W x D x H (cm)

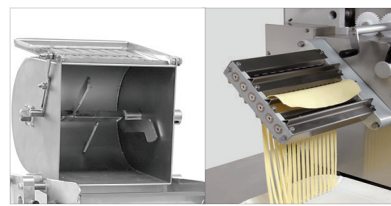
mixing hopper
70 Kg 43 x 48 x 54

mixing hopper + tagliarina
78 Kg 68 x 48 x 54

mixing hopper + ravioli
96 Kg 70 x 51 x 75

mixing hopper + tagliarina + ravioli
104 Kg 94 x 51 x 75

DETACHABLE attachments for the C200 sheeter.



V4

T3



PR25

GN20

Modula is an excellent solution to produce ready meals based on pasta, quickly, economically, and in extremely small spaces.

C200 sheeter components

V4 - overturning mixing hopper with detachable mixing arm for easy cleaning operations;

T3 - three sized cutter for tagliolini, square spaghetti, tagliatelle and pappardelle;

PR25 - double sheet ravioli group with interchangeable moulds, which makes easy and quick to produce different shapes of ravioli;

GN20 - gnocchi group makes potato dumplings and "chicche" and has a built-in flour dispenser.

| MODULA | |
|---|----------------|
| Details | |
| Dimensions: Width x Depth x Height (cm) | 95 x 51 x 95 |
| Weight (kg) | 117 |
| Power (kw) | .8 |
| Voltage (v) | 240v/60Hz /1ph |

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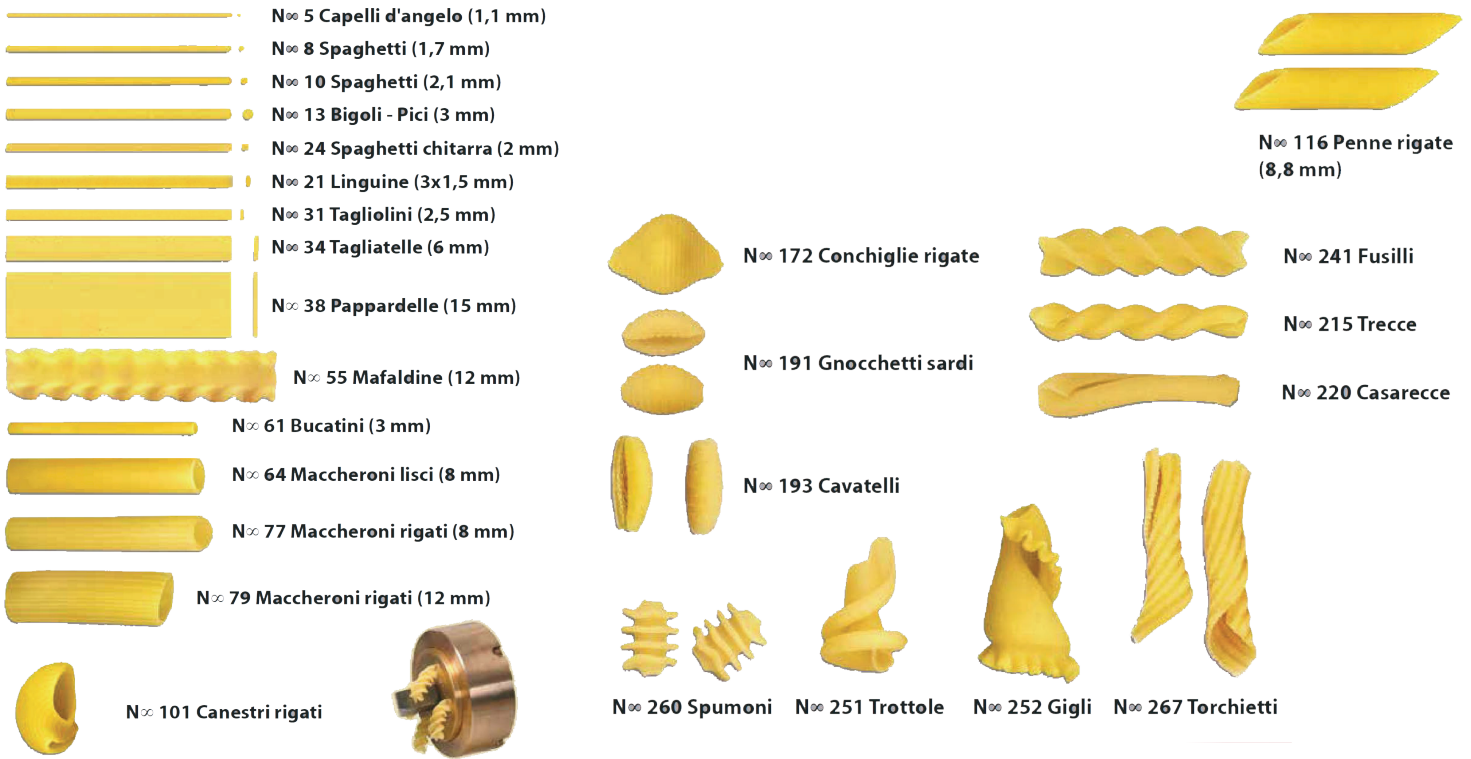


Receptacle



NEMA 6-15R

MODULA – PASTA MOULDS



83 x 70 mm
(3.75")

42 mm
(1.75")

60 x 50 mm
(2 x 2.75")

28 mm
(1.125")

43 mm
(1.75")

55 mm
(2.125")

70x40 mm
(2")



Interchangeable moulds for ravioli

For more shapes and sizes
please reference the
Italgi Moulds Catalogue



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