

MICRA

Pasta machine (Pasta extruder)



| | |
|----------|-------|
| Date | _____ |
| Project | _____ |
| Location | _____ |

MODULA I03-MICRA

Micra is the fresh pasta machine for restaurants, canteens, bakeries and other users looking for small production at a minimum investment.

By simply changing the die, Micra can make spaghetti, tagliatelle, maccheroni, fusilli and many other shapes. The optional electronic cutter makes even simpler the production of short cut pasta. Micra pasta maker can also produce sheet for lasagne with a special die.



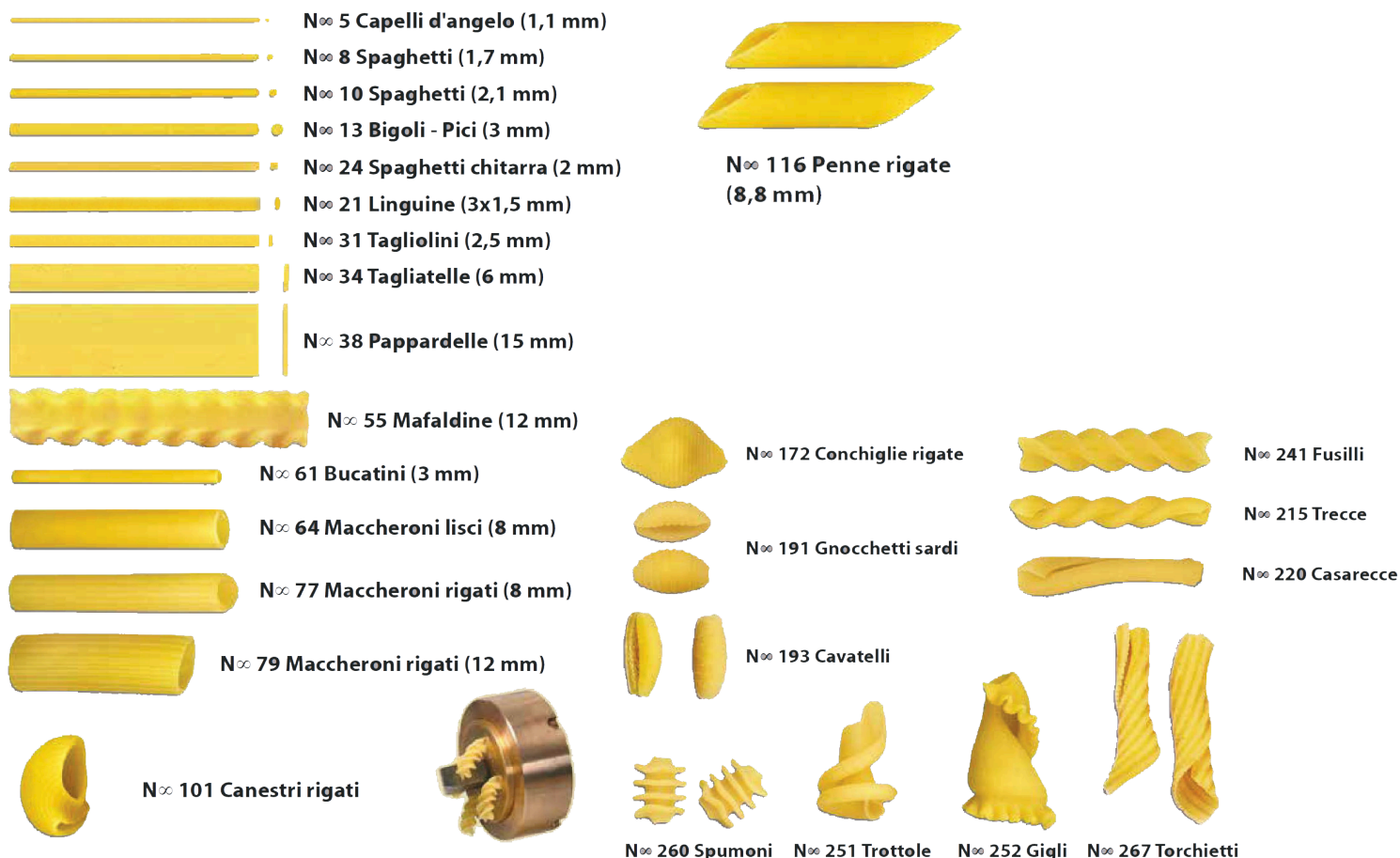
Optional variable speed rotary cutter for short pasta



Food graded materials and the safety devices allow a simple use and cleaning of Micra and - together with the strong and well tested mechanics - they are the best guarantee for a long life of the pasta machine.



Technical data



| | |
|-------------------------------|-----------------------|
| Dimensions | WxDxH cm 30 x 45 x 48 |
| Weight | kg 30 |
| Mixing hopper capacity | kg 1,5 |
| Pasta production in extrusion | kg/h 6 |
| Electric consumption | kW 0,5 |

Voltage 220 - 240 V 1ph OR 3ph - 60Hz

* This value is subject to variation according to the way in which the equipment is used.
 Euro-Milan reserves the right to modify the characteristics of the products illustrated in this publication without prior notice.
 We accept no liability for misprints and other errors. There may be colour deviations due to the printing process.

