



# LINEA GASTRONOMIA PRICE LIST

2020

Agg.2001

*Pictures and data are illustrative and not binding.*




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# COMBINED PASTA MACHINES


- Based on the sheeter "MODULA"






	<p><b>Sheeter mod. C200</b></p> <p>Sheeter with stainless steel rollers It makes a sheet of 200 mm of width Adjustable thickness of the sheet (from 0,2 to 3,5 mm)</p> <p>400V – 50 Hz – 3 ph 220V – 60 Hz – 3 ph cm 37W x 45D x 50H – kg 60</p> <p>Electric consumption: 0,65 kW Single phase voltage</p>		
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## ACCESSORIES

	<p><b>Mixing hopper mod. V4</b></p> <p>Stainless steel mixing hopper Removable mixing shaft</p> <p>Capacity kg 4 (flour + liquids)</p> <p>cm 34W x 25Dx 27H – kg 10</p>		
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	<p><b>Cutter mod. T3</b></p> <p>Three sizes cutter 1,8 – 6 – 10 mm</p> <p>cm 25W x 5D x 28H – kg 8</p>		
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	<p><b>Ravioli group mod. PR25</b></p> <p>Ravioli group with interchangeable moulds Width of the sheet of 100 mm It produces up to 25 kg/h of ravioli</p> <p>Equipped with a ravioli mould cm 35W x 47D x 80H – kg 26</p>		
	<p>Additional ravioli mould</p>		
	<p>Additional filling holder</p>		
	<p>Additional rolling pin</p>		
	<p><b>Gnocchi group mod. GN20</b></p> <p>Gnocchi group equipped with flour dispenser To be inserted into the ravioli group</p> <p>It produces up to 20 kg/h of gnocchi</p> <p>cm 19W x 41D x 30H – kg 8</p>		
	<p>Additional holder</p>		
	<p><b>Stainless steel trolley mod. TIG</b></p> <p>Stainless steel trolley with wheels</p> <p>cm 110W x 60D x 72H</p>		

**- Based on the extruder**


	<b>Combined pasta machine mod. Multipla</b>	
	It produces up to 18 kg/h in extrusion It produces up to 25 kg/h of ravioli	
	Equipped with: - electronic cutter for short pasta - coupling sheet die Ø 75 1X100mm - N.1 ravioli mould included	
	cm 75W x 80D x 100H – kg 102	
	Electric consumption: 1,0 kW	
	Standard bronze die Ø 75	
	Teflon die Ø 75	
	Adjustable sheet die Ø 75	
	Penne die with cutter Ø 75	
	Special bronze die Ø 75	
	Water cooled sleeve	
	Automatic sheet roller mod. APM	
	Additional ravioli mould	
Additional filling holder		
Additional rolling pin		
Stainless steel trolley mod. CIN		


**ACCESSORIES**


	<b>Gnocchi group mod. GN20</b>	
	Gnocchi group equipped with flour dispenser To be inserted into the ravioli group  It produces up to 20 kg/h of gnocchi  cm 19W x 41D x 30H – kg 8	
Additional holder		


	<b>Combined machine mod. Combimax</b>	
	<p>It produces up to about 55 kg/h in extrusion. It produces up to about 50 kg/h of ravioli.</p> <p>Equipped with:</p> <ul style="list-style-type: none"> <li>- electronic cutter for short pasta</li> <li>- coupling sheet die Ø 109 1x120mm</li> <li>- N.1 ravioli mould</li> <li>- water cooled extruding sleeve (open circuit)</li> <li>- stainless steel trolley with wheels</li> </ul> <p>cm 85W x 115D x 190H – kg 200</p> <p>Electric consumption:: 2,8 kW</p>	
	Standard bronze die Ø 109	
	Teflon die Ø 109	
	Adjustable sheet die Ø 109	
	Special die Ø 109	
	Penne die with cutter Ø 109	
	Chiller mod. CH (closed circuit)	
	Standard ravioli mould	
	Special ravioli mould	
	Automatic dough roller mod. AP35-120	
	Additional filling holder	
	Additional rolling pin	

## EXTRUDERS


	Pasta machine mod. Micra		
	It produces up to 6 kg/h in extrusion		
	cm 30W x 45D x 45H – kg 50		
	Electric consumption: 0,4 kW		
	Standard bronze die Ø 70		
	Teflon die Ø 70		
Adjustable sheet die Ø 70			
Electronic cutter for short pasta			

	Pasta machine mod. Estro		
	It produces up to 18 kg/h in extrusion		
	Equipped with: - electronic cutter for short pasta		
	cm 68W x 80D x 45H – kg 65		
	Electric consumption: 0,75 kW		
	Standard bronze die Ø 75		
	Teflon die Ø 75		
	Adjustable sheet die Ø 75		
	Penne die with cutter Ø 75		
	Special bronze die Ø 75		
Water cooled sleeve			
Stainless steel trolley mod. CIN			


	<b>Pasta machine mod. P17</b>		
	It produces up to about 30 kg/h in extrusion Mixer capacity kg 7		
	Equipped with: - electronic cutter for short pasta - stainless steel trolley with wheels		
	cm 36W x 95D x 144H – kg 120 Electric consumption: 1,1 kW		
	Standard bronze die Ø 94		
	Teflon die Ø 94		
	Adjustable sheet die Ø 94		
	Special die Ø 94		
Penne die with cutter Ø 94			
Water cooled sleeve			

	<b>Pasta machine mod. P35A</b>		
	It produces up to about 55 kg/h in extrusion Mixer capacity kg 10		
	Equipped with: - electronic cutter for short pasta - water cooled extruding sleeve (open circuit) - stainless steel trolley with wheels		
	cm 58W x 114D x 132H – kg 150 Electric consumption:: 2,1 kW		
	Standard bronze die Ø 109		
	Teflon die Ø 109		
	Adjustable sheet die Ø 109		
	Special die Ø 109		
Penne die with cutter Ø 109			
Chiller mod. CH (closed circuit)			





	<p><b>Pasta machine mod. P55DV</b></p> <p>It produces up to about 55 kg/h in extrusion Mixers capacity kg 10 + kg 8</p> <p>Equipped with:</p> <ul style="list-style-type: none"> <li>- electronic cutter for short pasta</li> <li>- water cooled extruding sleeve (open circuit)</li> <li>- stainless steel trolley with wheels</li> </ul> <p>cm 86W x 114D x 168H – kg 180</p> <p>Electric consumption:: 2,8 kW</p>		
	Standard bronze die Ø 109		
	Teflon die Ø 109		
	Adjustable sheet die Ø 109		
	Special die Ø 109		
	Penne die with cutter Ø 109		
	Chiller mod. CH (closed circuit)		

## RAVIOLI MACHINES


	<b>Ravioli machine mod. Dupla</b>  Ravioli machine with interchangeable moulds Sheet width 100 mm It produces up to 25 kg/h of ravioli  Equipped with: - N.1 ravioli mould  cm 50Wx 55D x 100H – kg 55  Electric consumption: 0,4 kW		
	Additional ravioli mould		
	Additional filling holder		
	Coupling sheet die Ø 75 (ESTRO)		
	Automatic sheet roller APM		
	Additional rolling pin		
	Stainless steel trolley mod. CIN		

## ACCESSORIES

	<b>Gnocchi group mod. GN20</b>  Gnocchi group equipped with flour dispenser To be inserted into the ravioli group  It produces up to 20 kg/h of gnocchi  cm 19W x 41Dx 30H– kg 8		
	Additional holder		

	<b>Ravioli machine mod. PR50S</b>  Ravioli machine with interchangeable moulds Sheet width 120 mm It produces up to about 50 kg/h of ravioli  Equipped with: - N.1 ravioli mould - stainless steel trolley with wheels  cm 55W x 65D x 170H – kg 85  Electric consumption:: 0,8 kW		
	Standard ravioli mould		
	Special ravioli mould		
	Coupling sheet die Ø 94 1X120 for P17		
	Coupling sheet die Ø 109 1X120 for P35A,P55DV		
	Automatic sheet roller mod. AP17-120 for P17 mod. AP35-120 for P35A, P55DV		
	Additional filling holder		
	Additional rolling pin		

## GNOCCHI MACHINE

	<b>Gnocchi machine mod. GN90</b>  It produces striped and ridge gnocchi. It produces up to 100 kg/h  Equipped with: - N.3 pairs of nozzles (for gnocchi, chicche and small stars)  cm 50W x 100D x 165H – 110 kg  Electric consumption:: 1,3 kW		
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## COOKING STATIONS

### Mod. RIGOLETTO



Dimensions (WxDxH): 131x80x90 cm  
 Max electric consumption: 7,2 kW  
 Equipped with:  
 bain-marie (capacity 15 Gastronorm trays of 1/6)  
 N.1 Pasta cooker with 4 automatic timed lifts  
 Basket dimensions (WxDxH): 11,5x11,5x17,5 cm

GASTRONORM TRAYS NOT INCLUDED

Kit front glass		
Self-condensing hood mod. CS131		
Mod. RIGOLETTO TANKS CE		
Version with water charge and discharge by AISI304 stainless steel tanks. CONNECTIONS TO WATER SUPPLY NETWORK NOT NECESSARY.		

### Mod. TOSCA



Dimensions (WxDxH): 131x80x90 cm  
 Max electric consumption: 10,4 kW  
 Equipped with:  
 N.2 induction plates  
 bain-marie (capacity 5 Gastronorm trays of 1/6)  
 N.1 Pasta cooker with 4 automatic timed lifts  
 Basket dimensions (WxDxH): 11,5x11,5x17,5 cm

GASTRONORM TRAYS NOT INCLUDED

### Mod. TRAVIATA



Dimensions (WxDxH): 161x80x90 cm  
 Max electric consumption: 11,4 kW  
 Equipped with:  
 bain-marie (capacity 15 Gastronorm trays of 1/6)  
 N.2 Pasta cookers with 4 automatic timed lifts each  
 Basket dimensions (WxDxH): 11,5x11,5x17,5 cm

GASTRONORM TRAYS NOT INCLUDED

Kit front glass		
Self-condensing hood mod. CD161		

### Mod. TURANDOT



Dimensions (WxDxH): 161x80x90 cm  
 Max electric consumption: 14,6 kW  
 Equipped with:  
 N.2 induction plates  
 bain-marie (capacity 5 Gastronorm trays of 1/6)  
 N.2 Pasta cookers with 4 automatic timed lifts each  
 Basket dimensions (WxDxH): 11,5x11,5x17,5 cm

GASTRONORM TRAYS NOT INCLUDED

Kit front glass		
Self-condensing hood mod. CD161		

## ❖ MODELS WITH COLD ZONE:

### Mod. OTELLO



Dimensions (WxDxH): 170x80x90 cm  
 Max electric consumption: 7,6 kW  
 Equipped with:  
 bain-marie (capacity 15 Gastronorm trays of 1/6)  
 cold area (capacity 4 Gastronorm trays of 1/6)  
 N.1 Pasta cooker with 4 automatic timed lifts  
 Basket dimensions (WxDxH): 11,5x11,5x17,5 cm  
 N.1 fridge with 4 drawers NT  
 400V – 50 Hz – 3 ph+N / 220V – 60 Hz – 3 ph

**GASTRONORM TRAYS NOT INCLUDED**

LT fridge with 4 drawers for frozen food (instead of the NT fridge)		
Kit front glass		
Self-condensing hood mod. CS170		

### Mod. NABUCCO



Dimensions (WxDxH): 170x80x90 cm  
 Max electric consumption: 10,8 kW  
 Equipped with:  
 N.2 induction plates  
 bain-marie (capacity 5 Gastronorm trays of 1/6)  
 cold area (capacity 4 Gastronorm trays of 1/6)  
 N.1 Pasta cooker with 4 automatic timed lifts  
 Basket dimensions (WxDxH): 11,5x11,5x17,5 cm  
 N.1 fridge with 4 drawers NT  
 400V – 50 Hz – 3 ph+N / 220V – 60 Hz – 3 ph

**GASTRONORM TRAYS NOT INCLUDED**

LT fridge with 4 drawers for frozen food (instead of the NT fridge)		
Kit front glass		
Self-condensing hood mod. CS170		

## Mod. TROVATORE



Dimensions (WxDxH): 200x80x90 cm  
 Max electric consumption: 11,8 kW  
 Equipped with:  
 Bain-marie (capacity 15 Gastronorm trays of 1/6)  
 cold area (capacity 4 Gastronorm trays of 1/6)  
 N.2 Pasta cookers with n 4 automatic timed lifts each  
 Basket dimensions (WxDxH): 11,5x11,5x17,5 cm  
 N.1 fridge with 4 drawers NT  
 400V – 50 Hz – 3 ph+N / 220V – 60 Hz – 3 ph

GASTRONORM TRAYS NOT INCLUDED

LT fridge with 4 drawers for frozen food (instead of the NT fridge)		
Kit front glass		
Self-condensing hood mod. CD200		

## Mod. AIDA



Dimensions (WxDxH) ): 200x80x90 cm  
 Max electric consumption: 15 kW  
 Equipped with:  
 N.2 induction plates  
 bain-marie (capacity 5 Gastronorm trays of 1/6)  
 cold area (capacity 4 Gastronorm trays of 1/6)  
 N.2 Pasta cookers with 4 automatic timed lifts each  
 Basket dimensions (WxDxH): 11,5x11,5x17,5 cm  
 N.1 fridge with 4 drawers NT  
 400V – 50 Hz – 3 ph+N / 220V – 60 Hz – 3 ph

GASTRONORM TRAYS NOT INCLUDED

LT fridge with 4 drawers for frozen food (instead of the NT fridge)		
Kit front glass		
Self-condensing hood mod. CD200		







## COOKING EQUIPMENT


### • SERIES 700

	<p><b>PASTA COOKER MOD. CP700</b></p> <p>Pasta cookers with 3 automatic timed lifts  Dimensions (WxDxH): 40x70x85 cm  Basin capacity: 15.4 litres  Electric consumption: 6,6 kW  400V – 50 Hz – 3 ph+N / 220V – 60 Hz – 3 ph</p> <p>Basket dimensions (WxDxH): 13,7x19x20,5 cm</p>		
	<p>Kit connection to self-condensing hood CS70  Self- condensing hood mod. CS70</p>		
	<p><b>BAIN-MARIE MOD. BM700</b></p> <p>Bain-marie with capacity of 6 Gastronorm baskets of 1/6  Dimensions ( WxDxH ): 40x70x85 cm  Electric consumption: 1,75 kW  230V - 50Hz – 1 ph / 220V – 60 Hz – 1 ph</p> <p>GASTRONORM TRAYS NOT INCLUDED</p>		
	<p><b>INDUCTION PLATE MOD. PI700</b></p> <p>Table with one induction plate CE  Dimensions( WxDxH): 40x70x85cm  Electric consumption: 2,6 kW</p> <p>230V - 50Hz - 1ph / 220V – 60 Hz – 1 ph</p>		
	<p><b>TABLE MOD. NT700</b></p> <p>Table with one shelf inside  Dimensions( WxDxH): 40x70x85cm</p>		




**• SERIES 900**

	<b>PASTA COOKER MOD. CP900</b>  Pasta cookers with 4 automatic timed lifts Dimensions (WxDxH): 40x90x85 cm Basin capacity: 20.4 litres Electric consumption: 8,7 kW 400V – 50 Hz – 3 ph+N / 220V – 60 Hz – 3 ph  Basket dimensions (WxDxH): 13,7x19x20,5 cm		
	Kit connection to self-condensing hood CS90 Self- condensing hood mod. CS90		
	<b>BAIN-MARIE MOD. BM900</b>  Bain-marie with capacity of 8 Gastronorm baskets of 1/6 Dimensions ( WxDxH ): 40x90x85 cm Electric consumption: 1,75 kW 230V - 50Hz - 1ph / 220V – 60 Hz – 1 ph  <b>GASTRONORM TRAYS NOT INCLUDED</b>		
	<b>INDUCTION PLATE MOD. PI900</b>  Table with one induction plate CE Dimensions ( WxDxH): 40x90x85cm Electric consumption: 2,6 kW  230V - 50Hz - 1ph / 220V – 60 Hz – 1 ph		
	<b>INDUCTION PLATES MOD. PI900x2</b>  Table with two induction plates CE Dimensions ( WxDxH): 40x90x85cm Electric consumption: 5,2 kW  230V - 50Hz - 1ph / 220V – 60 Hz – 1 ph		

	<b>TABLE MOD. NT900</b>		
	Table with one shelf inside Dimensions ( WxDxH): 40x90x85cm		

## COOKING STATION ECO

	Dimensions (LxPxH): 70x70x85 cm Weight: 75 kg Mixing tank capacity: 7 litres Max electric consumption: 3,2 kW  230V-50Hz-1ph / 220V-60Hz-1ph  Composed of: bain-marie (capacity 6 Gastronorm trays of 1/6) N.1 cooker with 4 timed automatic lifts Basket dimensions (WxDxH): 11,5x7x17,5 cm  <b>GASTRONORM TRAYS NOT INCLUDED</b>		

	Kit connection to self-condensing hood CS70 Self- condensing hood mod. CS70		

## ACCESSORIES FOR BAIN-MARIE

• GASTRONORM TRAYS 1/6 (each)		
• GASTRONORM TRAYS 1/3 (each)		
• GASTRONORM TRAYS 2/3 (each)		
• GASTRONORM TRAYS 1/1 (each)		
• COVER FOR GASTRONORM TRAYS 1/6 (each)		
• COVER FOR GASTRONORM TRAYS 1/3 (each)		
• COVER FOR GASTRONORM TRAYS 2/3 (each)		
• COVER FOR GASTRONORM TRAYS 1/1 (each)		