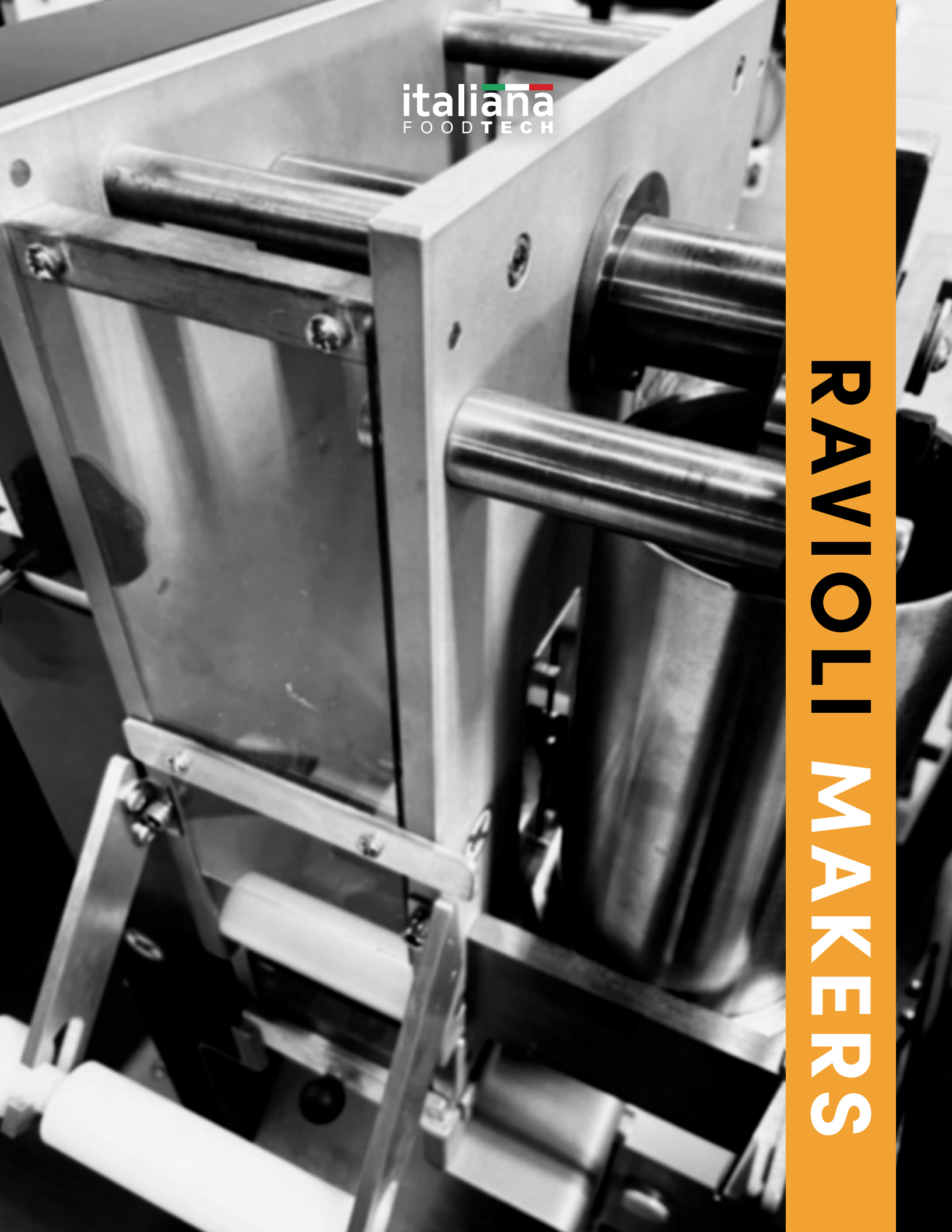




italiana
FOODTECH

RAVIOLI MAKERS

AUTOMATIC RAVIOLI MAKERS

The **Automatic Ravioli Maker** keeps your hands free to work with it's foot pedal control and powered ravioli feed. It also controls the amount of filing for each ravioli.

With seven high quality ravioli molds to choose from, these ravioli makers produce pasta in a selection of different sizes and shapes to suit your needs and tastes.



AUTOMATIC Features

- Stainless steel body
- Easy to remove, and clean hopper, press and molds
- Stuffing quantity regulator
- Foot pedal on/off control
- Produces 40-120 ravioli per minute depending on ravioli shape and size

Options

- Perforated pasta drying containers available
- Custom coloured body

Specifications

Model	Ravioli/Hr				Weight		Dimensions Inch			Dimensions cm			Power		Electrical	Phases
	Lb Min	Lb Max	Kg Min	Kg Max	Lb	Kg	W	D	H	W	D	H	hp	Kw	Voltage	
IRM-A	40	120	18	54	97	44	15¾	21⅞	26	4	55.5	66	0.24	0.18	220V	1 Phase

MANUAL Features

- Stainless steel body
- Easy to remove, and clean hopper, press and molds
- Regulator to control stuffing amount

Options

- Perforated pasta drying containers available
- Custom coloured body

Specifications

Model	Ravioli/Hr		Weight		Dimensions Inch			Dimensions cm			Power		Electrical	Phases
	Lb	Kg	Lb	Kg	W	D	H	W	D	H	hp	Kw	Voltage	
IRM-M	Varies*		74	34	15¾	18	26	40.2	45.5	66	N/A		N/A	N/A

MANUAL RAVIOLI MAKERS

The **Manual Ravioli Maker**, feeds dough through the machine with a hand crank rather than a motor, requiring no electricity. For restaurants requiring low production, the manual ravioli maker may be the solution for them.

With seven high quality ravioli molds to choose from, these ravioli makers produce pasta in a selection of different sizes and shapes to suit your needs and tastes.

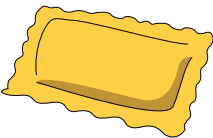


RAVIOLI MOLDS

RAVIOLI - RECTANGLE

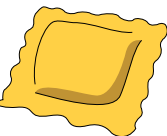
50x40mm
Code R01

70x60mm
Code R02



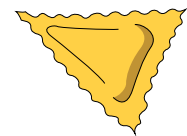
RAVIOLI - SQUARE

35x35mm
Code R03



RAVIOLI - TRIANGLE

70x70mm
Code R04



RAVIOLI - HALF MOON

70x50mm
Code R05



RAVIOLI - CIRCLE

Ø35mm
Code R06

Ø60mm
Code R07



Illustrations are not to scale



30 POUND HR PASTA EXTRUDER

The **IPE30 pasta extruder** is perfect for producing every kind of fresh pasta thanks to the huge selection of dies for a variety of shapes and the cutting knife to cut them short or long. With the AV-90 attachment, the IPE30 can produce and roll flat pasta for use with a ravioli maker.

Depending on the needs and space in your restaurant, the IPE30 can be setup on a counter top, or on a stand so it can be moved as needed.

40/65 POUND HR PASTA EXTRUDERS

The **IPE40 and IPE65 pasta extruders** will keep up with the demand of even the busiest restaurant. Choose from a huge selection of dies to produce pasta in any shape or size you may need. With the AV-90 attachment you can produce and roll flat pasta for use with a ravioli maker.

The optional stand makes it easy to move these extruders out of the way when not in use. The built in drying drawer dries the pasta for serving or storage.

The water cooling system standard on the IPE65 keeps the hopper cool ensuring a consistent product.



IPE30 Features

- Basin/hopper and auger made from stainless steel
- Dies and auger are removable for cleaning
- Easy to access basin and mixer for cleaning.
- Electronic cutting knife with adjustable speed and two blades: One for short/medium pasta and one for medium/long pasta
- Bronze dies
- Made in Italy

Options

- Available AV-90 attachment for rolling flat pasta compatible with Italiana FoodTech ravioli makers
- 100's of additional dies available
- Custom body colours available

Specifications

Model	Hopper Capacity		Output/Hr		Weight		Dimensions Inch			Dimensions cm			Power		Electrical	Phases
	Lb	Kg	Lb	Kg	Lb	Kg	W	D	H	W	D	H	hp	Kw	Voltage	
IPE30	11	5	30	13	165	75	16½	26¾	22	42	68	56	1	0.75	220V	1 Phase



IPE40/65 Features

- Stainless steel hopper
- Brass/Bronze alloy blade and dies
- Easy to remove parts for cleaning
- Water Cooling - IPE65
- Made in Italy

Options

- Available AV-90 attachment for rolling flat pasta compatible with Italiana FoodTech ravioli makers
- Electronic cutting knife for short & very short pasta
- Available in custom colours
- Large selection of dies available
- Water cooling - IPE40
- Stand with drying drawer available
 - Stand dimensions - 20"x22½"x27½" (51x57x70cm)

Specifications

Model	Hopper Capacity		Output/Hr		Weight		Dimensions Inch			Dimensions cm			Power		Electrical	Phases
	Lb	Kg	Lb	Kg	Lb	Kg	W	D	H	W	D	H	hp	Kw	Voltage	
IPE40	16	7	40	18	286	130	19½	28¾	22½	40	60	55	1.5	1.1	220V	3 (Optional 1)
IPE65	25	12	65	29	309	140	19½	28¾	25	42	68	56	2	1.5	220V	3

PASTA DIES - IPE30, IPE40, IPE65, IPE 110

SPAGHETTI

0.8mm
Code B01

1mm
Code B02

1.25mm
Code B03

1.5mm
Code B04

1.75mm
Code B05

2mm
Code B06

2.25mm
Code B07

2.5mm
Code B08

2.75mm
Code B09

3mm
Code B10

TAGLIOLINI

2mm
Code B11

2.4mm
Code B12

2.8mm
Code B13

BUCATINI

3.7mm
Code B14

4.5mm
Code B15

SPAGHETTI CHITARRA

2mm
Code B16

FETTUCCINE

1.8mm
Code B17

3.5mm
Code B18

5mm
Code B19

TAGLIATELLE

7mm
Code B20

9.5mm
Code B21

PAPPARDELLE

14mm
Code B22

17mm
Code B23

20mm
Code B24

PAPPARDELLE RICCE

11mm
Code B25

15mm
Code B26

19mm
Code B27

MACHERONI LISCI

3.7mm
Code B28

4.6mm
Code B29

7.5mm
Code B30

10.5mm
Code B31

14mm
Code B32

CANNELLONE

20mm
Code B33

35mm
Code B34

MACHERONI RIGATI

4.5mm
Code B35

7.5mm
Code B36

10.5mm
Code B37

14mm
Code B38

20mm
Code B39

35mm
Code B40

CONCHIGLIE

Code B41

GNOCCHI PASTA

Code B42

GNOCCHI SARDI

Code B43

ORECHIETTE

Code B44

CANESTRINI (SMOOTH)

Code B45

CANESTRINI

Code B46

RUOTI

Code B47

FUSILLI

Code B48

CASERECCE

Code B49

TROTTOLE

Code B50

CAMPENELLE

Code B51

RISO MEDIO

Code B54

FIORE

Code B55

GRATATTA

Code B53

RADIATORI

Code B52

Illustrations are not to scale

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*With decades of industry experience
manufacturing and distributing pizza and
pasta equipment in Italy, and North America.*

*We know equipment and we know quality!
Most importantly, we understand your needs.*

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