

## Ravioli Machine

ITEM: 46296  
MODEL: PM-IT-0030-R



### The Perfect Machine for Ravioli

Create your own signature ravioli pasta with Trento's ravioli machine. This machine produces ravioli in various shapes and sizes. Robust, safe, and reliable, this machine is perfect for bakeries, delicatessens, pasta shops, supermarkets, and catering services

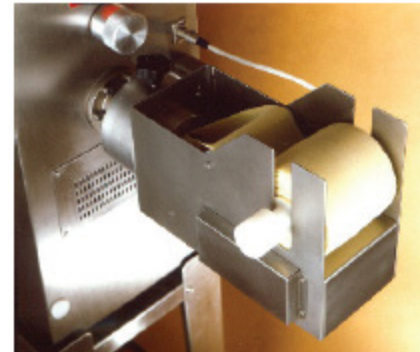
- Machine for the production of ravioli in various shapes and sizes
- Robust, safe and reliable,
- Suitable for pasta manufacturers, bakeries, delicatessens, supermarkets and catering for large groups
- 20-25 kg. of ravioli per hour
- Stainless steel construction
- 1 mould included (Your selection from the Mould List\*)
- Easy mould replacement (Optional moulds available upon request - different shapes using the same machine)
- With any soft fillings (meat, cheese, vegetables)
- Easy regulation of filling amounts

## Ravioli Mould List

Item	Description
47404	Ravioli Mould - Crescent, 2.75" x 1.5" (70x40mm)
47405	Ravioli Mould - Square, 1"(28mm)
47406	Ravioli Mould - Square, 1.75"(43 mm)
47407	Ravioli Mould - Square, 2"(55mm)
47408	Ravioli Mould - Triangle, 2"x 2.75"(60 x 50 mm)
47409	Ravioli Mould - Round, 1.75" (42mm)
47410	Ravioli Mould Oval 3.25" x 1.5" (83 x 70 mm)

## Technical Specification

Item	46296
Model	PM-IT-0030-R
Production	20-25kg. / hour of ravioli
Pasta Sheet Width	4"
Electrical	220V/60Hz/1Ph
Net Weight	99 lb. (45 kg.)
Net Dimensions (WDH)	19" x 17.7" x 29"
Gross Weight	128 lb. (58 kg.)
Gross Dimensions	28" x 17.7" x 35"
Optional Item	46297 - Sheet roller for 46296 46298 - Special sheet die for 13364 / 49118 to feed ravioli machine



46297