

With new single and agronomical attachment.



Features

- Includes an automatic dough mixer laminator with single or double hopper.
- With this machine you can produce all types of sheeted pasta.
- Additional accessories allow you to create a complete line of flat and/or filled pasta such as tagliatelle, ravioli, gnocchi, and penne.
- This machine is ideal for small pasta shops, large restaurants, and supermarkets.
- Optional attachments.
- Production Single/Double Vat:
Sfoggia: 25kg / 50kg
Tagliatelle: 25kg / 50kg
Ravioli: 25 to 30kg / 55 to 60kg
Gnocchi: 30kg / 30kg
Pasta: 12kg / 12kg



Ravioli maker attachment



Pasta cutter attachment



Gnocchi maker attachment



Rear mixer extruder attachment

Exclusively made for



Meets all safety and sanitation standards worldwide

The International Mark of quality and safety
Dir. 2006/42/CE



Model	Single/Double Vat Dimension	S/D Vat Capacity	S/D Weight	S/D Power
PROFESSIONISTA	1250x660x600mm/1650x660x760mm	12Kg/24Kg	142Kg/172Kg	1.85Kw/2.75Kw