SOLUZIONIFOODSERVICE

PROFESSIONAL SHEETER IMPERIA RESTAURANT R220 MANUAL VERSION (cuts excluded)

IMPERIA RESTURANT SEMI-PROFESSIONAL MANUAL SHEETER





SOLUZIONIFOODSERVICE

Imperia Resturant manual is the pasta sheeter machine made in Italy, ideal for small laboratories, restaurants, recreational facilities. Made with great craftsmanship to ensure strength and durability. The dies can be applied to obtain various types of pasta (to be purchased separately): spaghetti, angel hair, tagliatelle, trenette, fettuccine, lasagnette, reginette.

Entirely in chromed steel suitable for contact with food.

Not equipped with a motor and not electrifiable.

TECHNICAL FEATURES:

- Dimensions: mm. 420X350x370
- Weight 11.2kg
- Manual operation
- Roller adjustment range from 0 to 5 mm
- Maximum sheet width obtainable mm 210

