

**SHEETER PROF. IMPERIA RESTAURANT R220 ELECTRIC
- MONO 220V - CE (cuts excluded)**

IMPERIA RESTURANT SEMI-PROFESSIONAL ELECTRIC SHEETER



CODICE: **022**
MARCA: **IMPERIA**

vedi prodotto online

SOLUZIONI FOODSERVICE

Imperia Resturant electric is the pasta sheeter machine made in Italy, ideal for 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. Quickly make up to 14kg of pasta per hour. The motion transmission kit is supplied with the sheeter, a tool for activating and making the simplex resturant cuts "electric". Entirely in chromed steel suitable for contact with food.

TECHNICAL FEATURES:

- Dimensions: mm 300X220x250
- Weight 14.8kg
- Supply voltage: 230V
- Rated power: 190W
- Rotation speed: 45 rpm
- Belt drive
- Roller adjustment range from 0 to 5 mm
- Maximum sheet width obtainable mm. 210