

MODEL 280C

PASTA MIXER, SHEETER, CUTTER, with RAVIOLI MACHINES

The 280C semiautomatic pasta machine is a combination of a fresh pasta machine and a mixing hopper. The hopper mounted over adjustable opening kneading/sheeting rollers. The 280C complete with noodle cutting and ravioli forming attachments, this machine can be used to produce the best quality long flat products such as angel's hair, spaghetti, linguine, and fettucine. The machine also makes sheets for manicotti, cannelloni and lasagne as well as ravioli of any sizes or shape depending upon the die selected.

FEATURES:

- * Polished stainless steel mixing hopper with stainless steel agitator
- * Interchangeable ravioli dies to make any size or shape ravioli filled with meat or cheese
- * Adjustable dough thickness and filling amount for ravioli
- * Equipped with swivel casters as a standard feature for increased mobility
- * Has infinitely adjustable roller opening control knob with 7 guide settings
- * Has 11 inch roller width, 60 lbs/hr production, four cutters and ravioli attachment

* Standard cutters supplied:

Angel's Hair	1-1/2mm
Spaghetti	2mm
Linguine	3mm
Fettucine	6mm

- * Other custom width available

