

SINGLE SHEET MAC-205

The **MAC-20S** is a unique, modular, multifunctional machine used for single-cycle production of fresh filled pasta.

Equipped with a cylindrical-shaped kneading tank. The system of the planetary mixer is designed and made in such a way that it can produce a perfect dough, suitable for making a soft and fine pastry of the highest quality. The components are hydrated perfectly during the preparation cycle. A variety of flours can be used with or without the use of eggs, with varying amounts of water depending on the type of dough you want to obtain.

Gluten-free flours can also be used.

The **MAC-20S**, through the application of the "ravioli maker" module, produces "gourmet" quality single sheet ravioli. The (patented) mold is interchangeable, and is combined with a hydraulic filling feeding system that, thanks to perfect adjustment, allows the use of compounds from the softest to the hardest and most consistent. This process allows the production of many typical regional high gastronomy formats as if they were "handmade."

With a quick removal of the ravioli machine, it becomes a machine suitable for the production of extruded pasta by drawing in more than 400 formats. The machine comes with a pasta cutter knife for the production of short pasta.

Because of its ease of use and quality of production, it is the ideal machine for the restaurant, hotel, catering and small artisan workshops and pasta factories.

It can be completely disassembled, washed and sanitized even in a dishwasher.







Productive unit:
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Main machine components:

- **Base** mounted on wheels
- **Kneading tank** with a capacity of 13/15 Kg
- Drawing unit for short pasta with pasta cutter
- Patented "ravioli machine" module
- Patented interchangeable mold for single-sheet ravioli



Production characteristics:

Standard size drawn short pasta 20/25 Kg/h

Single-leaf ravioli 30/80 Kg/h

Technical features:

Power supply Three-phase 400V 50Hz

Power 3 Kw

Dimensions with base 1065 x1340 x 2200 mm

Weight with base 280 Kg

Electrical data:

The electrical panel with the command/control panel, completed with the necessary safety devices is built according to the machinery directive.

It has the instruction and maintenance manual and it is equipped with a touch screen.

Machines/systems are facilitated with the "National Industry 4.0 plan".





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