



MODULA



Modula is the ultimate professional combined pasta machine. It has been designed to match the needs of restaurants, canteens, rotisseries, bakeries and other pasta related business. It allows the production of several kinds and shapes of pasta and requires a limited kitchen space.

The modular structure of the machine allows a smart investment: you can buy the whole machine or purchase the accessories in a second time, thanks to their assembling easiness.

The sheeter is Modula's core. It produces the pasta sheet to feed the other parts of the machine or to use as it is, as for lasagne; an innovative device simplifies the insertion of the dough into the rollers and makes the sheeter safe.

Several international patents cover Modula's innovative devices and technical solutions. As a result of Italgì's long experience in the automation of pasta production, the machine is strong and reliable, safe and easy to use and fast to clean.



You can add these devices to the sheeter:

- Ø overturning mixing hopper with detachable mixing arm for easy cleaning operations;
- Ø three sizes cutter for tagliolini, square spaghetti, tagliatelle and pappardelle;
- Ø double sheet ravioli group with interchangeable moulds, which makes easy and quick to produce different shapes of ravioli;
- Ø gnocchi group, which makes potato dumplings and "chicche" and has a built-in flour dispenser.

MODULA		
VERSION	PESI (KG/lbs)	MISURE (L X P X H (cm/inches))
SHEETER	60/132	37 x 45 x 50 / 15 x 18 x 20
SHEETER WITH CUTTER	68/150	59 x 45 x 50 / 23 x 18 x 20
SHEETER WITH RAVIOLI GROUP	86/190	72 x 45 x 90 / 28 x 18 x 35
SHEETER WITH CUTTER AND RAVIOLI GROUP	94/207	95 x 45 x 90 / 37 x 18 x 35

The mixing hopper and the gnocchi group have not any influence on the measures of the whole machine.

OTHER TEHCNICAL DATA		
SHEETER ROLLERS WIDTH	MM/inches	200/ 7"3/4
MIXING HOPPER CAPACITY	KG/lbs	4,0/8,5
CUTTER'S SIZES	MM	1,8 - 6,0 - 10,0
MOTOR POWER	HP	0,75
ELECTRICAL CONSUMPTION	Kw/h	0,65