



Pasta Machine

Automatic Pasta Machine

Pasta Extruder

Combined Pasta Machine



imperia®

PASTA
MACHINE



Simplex

PASTA
ACCESSORIES



P3-P6-P12

AUTOMATIC
PASTA MACHINE



Dolly

PASTA
EXTRUDER



PiDue

COMBINED
PASTA MACHINE



P2Pleasure

COMBINED
PASTA MACHINE

IMPERIA | PASTA MACHINE





CRANK
MANOVELLA



imperia® Restaurant® pasta machines and accessories represent the pinnacle of culinary technology dedicated to catering. Designed to satisfy the needs of the most demanding chefs, these machines embody the excellence of tradition and the best of innovation, offering flawless results with minimal effort.

The quality of the materials, the versatility of the solutions, the vastness of the range make imperia® Restaurant® a point of reference for every professional kitchen, ensuring long life and reliable performance even in highly work-intensive environments.

In summary, imperia® Restaurant® is the indispensable partner for restaurants that want solid and long-lasting tools to focus on the creativity and quality of the dishes.

Manuale

Standard Features

Robust Build: Chromium-plated steel construction ensures longevity and consistent performance.

Specialized for Pasta Sheets: Specifically designed for creating flawless pasta sheets, suitable for various pasta types.

User-Friendly: Easy to operate, making it perfect for both home and semi-professional environments.



Model	Roller Length (mm)	Sheet Thickness (mm)	Ext. Dim. mm W - D - H	Weight (kg)
SKU: 010	8.2	0.5 - 2.5	230 x 290 x 290	3.5

Manuale Ruvida

Standard Features

Durable Construction: Made with chromium-plated steel for lasting reliability.

Rustic-Texture Pasta Sheets: Uniquely designed to create rustic-textured pasta for enhanced sauce adhesion.

Specialized Design: Focused on producing perfect pasta sheets, ideal for various recipes.



Model	Roller Length (mm)	Sheet Thickness (mm)	Ext. Dim. mm W - D - H	Weight (kg)
SKU: 6010	150	0.5 - 2.5	220 x 325 x 275	4

Electric Professional

Standard Features

- Adjustable Thickness: Easily select for the perfect pasta sheet
- Elegant and Durable: A robust silver-grey finish, combining style with longevity



Model	Production (kg/h)	Roller Rotation Speed (rpm)	Ext. Dim. mm W - D - H	Weight (kg)	Power
SKU: 036	12	5 - 100	310 x 260 x 295	18.3	220V, 1N, 0.29kW

Professional Ruvida

Standard Features

- Adjustable Thickness: Easily select for the perfect pasta sheet
- Elegant and Durable: A robust silver-grey finish, combining style with longevity



Model	Production (kg/h)	Roller Rotation Speed (rpm)	Ext. Dim. mm W - D - H	Weight (kg)	Power
SKU: 6036	12	5 - 100	310 x 260 x 295	18.3	220V, 1N, 0.29kW

Electronica

Standard Features

- Prepares a 210 mm (9 inches) wide sheet of pasta in 10 different thicknesses
- Maximum roller opening of 5 mm (3/8 inches) has adjusting knob with ten numbered thickness settings
- Rotating speed of rollers from 5 to 100 rpm



Model	Production (kg/h)	Roller Rotation Speed (rpm)	Ext. Dim. mm W - D - H	Weight (kg)	Power
SKU: 046	12	5 - 100	310 x 260 x 295	18.3	220V, 1N, 0.29kW

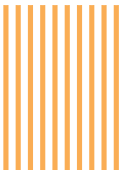
Simplex

Standard Features

- Durable and easy to maintain but also precision-engineered
- Stainless Steel Construction: Offers strength and ease of maintenance
- Classic Spaghetti Cut: Precisely cuts pasta to a 2 mm width for perfect spaghetti
- Seamless Compatibility: Easily attaches to the Imperia Pasta Restaurant machine for consistent results



Model	Pasta Shape	Pasta Width (mm)
Cod. 060	Capelli d'angelo	larghezza 1.5
Cod. 097	Spaghetti	ø mm 2
Cod. 070	Tagliatelle	larghezza 2
Cod. 080	Trenette	larghezza 4
Cod. 090	Fettuccine	larghezza 6.5
Cod. 095	Fettuccine	larghezza 12
Cod. 098	Reginette	larghezza 12



Capelli d'angelo



Spaghetti



Tagliatelle



Trenette



Fettuccine



Fettuccine

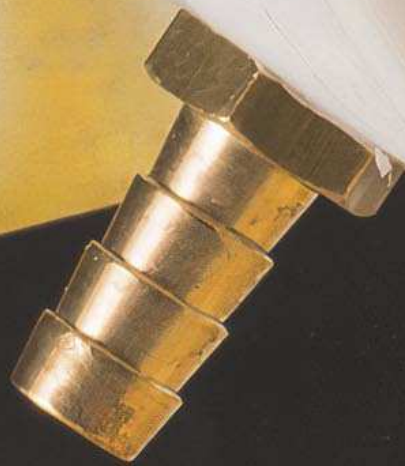


Reginette

impe



LA MONFERINNA | MULTIPASTA MACHINE





P3-P6-P12 | MULTIPASTA MACHINE





P3, P6 and P12 are automatic and very reliable machines, suitable for working with any kind of flour and durum wheat (semolina); P3, they are suitable for long and short pasta shapes production which can be obtained by simply changing the extruding die. P3, P6 and P12 are machines of medium production, suitable for small restaurants, pizzerias and delicatessen.

The operation of these machines is simple and efficient. The machines are made of anodized aluminium in their external structure and the parts that are in contact with pasta are made of stainless steel. They are equipped with a control panel and they respect all accident prevention regulations in force.

P3-P6

Standard Features

- Automatic pasta cutter with speed variator
- Shaft and screw which can be disassembled for cleaning and maintenance
- Kneading Vat
- Fan
- Stainless steel trolley and wheels (P6)
- Water Cooling (P6)

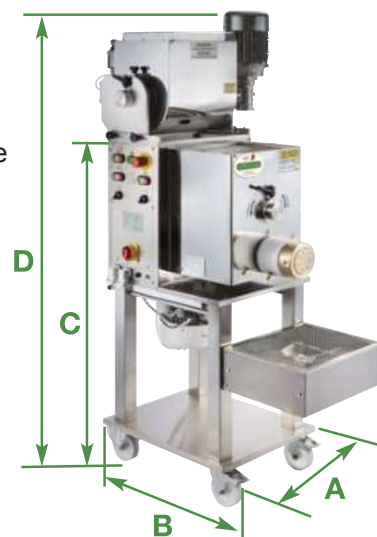


Model	Kneading Vat Capacity (kg)	Production Pasta (kg/h)	Ext. Dim. mm W - D - H	Weight (kg)	Motor Power
P3	3	8 - 10	400 x 510 x 465	58	220V, 1N, 0.9kW
P6	6	15 - 18	450 x 620 x 1140	108	220V, 1N, 1.1kW

P12 Multipasta

Standard Features

- Automatic pasta cutter with speed variator
- Shaft and screw which can be disassembled for cleaning and maintenance
- Kneading Vat
- Fan
- Stainless steel trolley and wheels (P12)
- Water Cooling (P12)



Model	Kneading Vat Capacity (kg)	Production Pasta (kg/h)	Ext. Dim. mm W - D - H	Weight (kg)	Motor Power
P12	12	25 - 35	580 x 650 x 1580	147	220V, 1N, 2kW

Accessories

Standard Features

1. Ravioli Group P3, 2. Multipasta P6 and P12 - Engineered to produce perfectly formed ravioli across all available formats with consistent shape, sealing, and filling distribution.
3. - P3 - P6 and P12 Gnocchi Unit - Designed for the production of potato or flour-based gnocchi in multiple formats, including variations enriched with added ingredients such as tomato.
4. Gruppo Ravioli Allows the preparation of perfect ribbon ravioli in various sizes, with soft fillings such as vegetables, cheese, meat, or mixed ingredients, using a 170 mm wide sheet of pasta. The attachment of accessories is simple and practical. Some units can also be used on other machines from our production line.

Model	Ext. Dim. mm W - D - H	Weight (kg)
P3 Ravioli	200 x 450 x 350	11
P6-P12 Raviolo	300 x 550 x 370	17.8
P3-P6-P12 Gnocchi Unit	250 x 465	22.2





DOLLY | PASTAEXTRUDER





Dolly is a compact countertop machine, reliable and space-efficient. It is suitable for professional restaurant use as well as for users who appreciate high-quality homemade pasta.

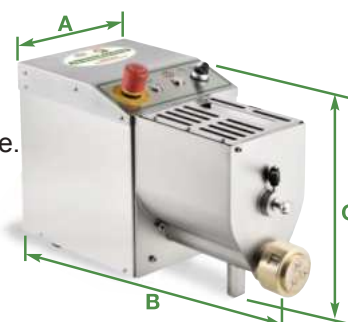
The machine can knead using any type of flour and produces both long and short pasta shapes simply by changing the die.

Upon request, it can be supplied with a rotating cutting knife for producing short pasta shapes.

Dolly

Standard Features

- Compact and reliable countertop design, ideal for restaurants and home use.
- Shaft and screw which can be disassembled for cleaning and
- Kneads any type of flour, from soft to hard wheat varieties.
- Produces long and short pasta shapes by simply changing the die.
- Optional rotating cutting knife for short pasta shapes.
- Easy to operate with consistent results for professional or personal use.



Model	Kneading Vat Capacity (kg)	Production Pasta (kg/h)	Ext. Dim. mm W - D - H	Weight (kg)	Motor Power
P3	2.5	6	290x550x300 mm	27	220V, 1N, 0.75kW

PIDUE | COMBINED PASTA MACHINE





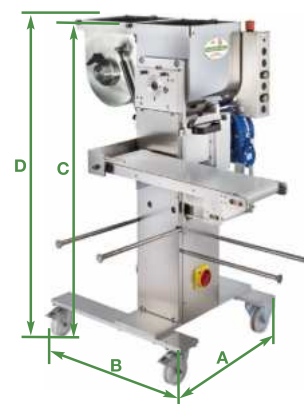
PiDue is an automatic dough roller with a single or double kneading tank for the production of dough sheets with a width of 168 mm and a thickness of 2.5 mm.

PiDue with extruder is an automatic double-tank dough roller with the upper tank featuring an extruder head that produces all types of pasta by simply changing the die (bronze dies are available for a rougher pasta, and PTFE dies for a shinier, smoother pasta).

PiDue

Standard Features

- Versatile single or double kneading tanks
- Precise 168mm wide, 2.5mm thick dough sheets
- Extruder with interchangeable dies for all pasta types
- Premium anodized aluminum exterior and stainless steel parts
- Safety button and indicator light for user protection
- Fully compliant with current safety regulations



Model	Pasta sheet (kg/h)	Tagliatelle (kg/h)	Ravioli (kg/h)	Extruded Pasta (kg/h)	Ext. Dim. mm W - D - H	Capacity/Weight (kg)	Motor Power
Single Vat	25	25	25 - 30		860 x 1093 x 1260 mm	12 / 143	220V, 1N, 2kW
Double Vat	50	50	30		860 x 1093 x 1365 mm	24 / 172	220V, 1N, 3kW
Double Vat w/ Extruder	50	50	30	15 - 18	900 x 1230 x 1450mm	24 / 190	220V, 1N, 3.1kW

P2PLEASURE | COMBINED PASTA MACHINE





P2Pleasure is much more than a combined machine and it can be described as a complete workshop for pasta professionals, "tailor-made" for meeting all the production needs.

P2Pleasure, in its basic version includes: single vat, automatic sheeter and ravioli unit. It can also be supplied with double vat, as well as with double vat with extruder suitable to produce all kinds of short and long shapes of extruded pasta, by simply changing the extruding die. The ravioli unit equipped with interchangeable moulds carries out the production of different shapes and dimensions of pre-cut ravioli.

P2Pleasure

Standard Features

- Versatile single or double kneading tanks
- Precise 168mm wide, 2.5mm thick dough sheets
- Extruder with interchangeable dies for all pasta types
- Premium anodized aluminum exterior and stainless steel parts
- Safety button and indicator light for user protection
- Fully compliant with current safety regulations



Model	Pasta sheet (kg/h)	Tagliatelle (kg/h)	Ravioli (kg/h)	Extruded Pasta (kg/h)	Ext. Dim. mm W - D - H	Weight (kg)	Motor Power
Single Vat	25	25	40 - 50		860 x 1093 x 1260 mm	262	220V, 1N, 2.6kW
Double Vat	50	50	70 - 80		860 x 1093 x 1260 mm	292	220V, 1N, 3.5kW
Double Vat w/ Extruder	50	50	70 - 80	15 - 18	1083 x 1180 x 2040 mm	338	220V, 1N, 3.7kW

Accessories

- 1. Pasta sheet cutting Unit** The pasta sheet cutting unit produces long pasta cut by length and in different sizes by inserting special cutting units. Available sizes : mm 2, 4, 6, 8, 12, 24 and jagged-edge cuts.
- 2. Ravioli Unit** - It carries out the production of perfect ravioli strips, in various shapes and with different types of soft fillings made of vegetables, cheese, meat and other kinds of mixed fillings.
- 3 - Gnocchi unit** - It carries out the production of gnocchi made of potatoes or made of potatoes flakes in various dimensions and with additional ingredients such as tomatoes or spinaches.

Model	Ext. Dim. mm W - D - H
Pasta Sheet Cutting Unit	200 x 450 x 350
Raviolo Unit	300 x 550 x 370
Gnocchi Unit	250 x 465