

JB Prince

PASTA:
Machines
& Equipment



IMPERIA PASTA MACHINES

"Imperia" are the best known, small restaurant machines in Italy. These restaurant quality machines use rollers to flatten dough and make it tender.



Electric Pasta Machine

Roller width: 9"

Output: 25 lbs. per hour, chromed steel exterior and rollers.

Dimensions of base: 8.5" x 12".

Warranty: Six months.

Gear driven motor: 110 volt, 60 cycle, 3.0 amps

P108 \$1,481.00

Manual Pasta Machine

Roller width: 9"

Output: 25 lbs. per hour, chromed steel exterior and rollers

Dimensions of base: 8.5" x 12".

Warranty: Six months.

P107 \$619.00



PASTA CUTTERS



Fettucine Cutter 6.5mm

P108-4 \$133.70

Linguine Cutter 4mm

P108-3 \$133.70

Round Spaghetti Cutter

P108-6 \$133.70

Spaghetti Cutter 2mm

P108-2 \$133.70

Tagliatelle Cutter 12mm

P108-5 \$133.70

Angel Hair Cutter 1.5mm

P108-1 \$133.70

Pasta Extruding Machine with 4 Bronze Dies

DOLLY is a small "counter top" machine, compact and reliable; It is suitable for restaurants that want to produce small amounts of extruded pasta (2.5 lbs. per batch). DOLLY can knead by using any kind of flour and it produces long and short pasta shapes by simply changing the die. The machine is supplied with a rotating cutting knife for short pasta shapes. Its external structure is made of anodized aluminum and the parts that are in contact with pasta are made of stainless steel; It includes a safety button and a switch light.



Weight: 27 Kg
Dimensions: 11.4" x 21.6" x 11.8"
Motor power: 400 W
Kneading (Vat capacity): 2.5 Kg
Extruded (Pasta production): 6 Kg/h

P415 \$3,425.00

Bronze Die For Pasta Extruding Machine (P415)

A. Angel Hair
P415-1 \$121.40

B. Spaghetti
P415-2 \$121.40

C. Ziti Rigati
P415-3 \$121.40

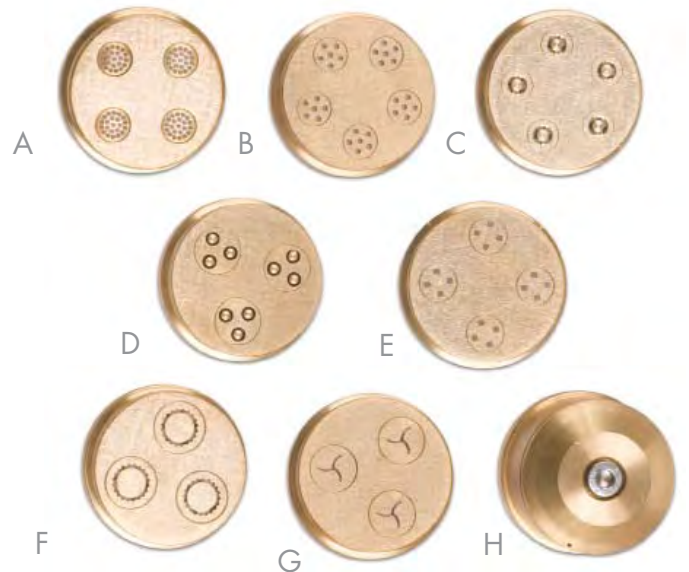
D. Perciatelli
P415-4 \$121.40

E. Spaghetti Alla Chitarra
P415-5 \$121.40

F. Rigatoni
P415-6 \$121.40

G. Fusilli
P415-7 \$121.40

H. Sheet
P415-SH \$156.00





Pasta Machine - Pasta Presto

Unique, pasta machine for small restaurants or limited-use in larger restaurants and hotels. Engineered and produced by Italy's leading tabletop pasta machine manufacturer, this unit is used primarily in Italian homes for daily production of fresh pasta. Fettuccini and tagliatelle cutters are built into the machine. Cutters and the rollers are made of stainless steel. Other parts are enameled (xylan) steel and plastic.

Roller width: 5.5"

Dimensions: 11" wide x 8" deep x 11" high.

Motor: 110 volt with 85 watts power.

Commercial warranty: No warranty for commercial use.

P360 \$289.00

RAVIOLI MAKERS

A mold for the rapid production of ravioli, tortelli, tortellini for broth, and filled confectionery. It simply combines the sheet prepared previously with the Manual (P107) or Electric Pasta Machines (P108) and any fillings that your imagination can produce. Made of pressed aluminum mounted on an enameled steel base with rubber feet for a perfect grip on all surfaces. Comes with a practical wooden rolling-pin in natural wood.



44 Ravioli Maker

44 cavity unit makes 1" square ravioli. 1.22" x 4.13".

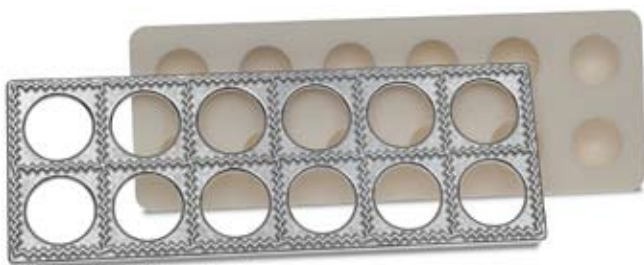
U955 \$16.00



36 Ravioli Maker

36 cavity unit makes 1.33" square ravioli. 12.5" x 5.5".

U954 \$16.00



Ravioli Maker

12 cavity unit makes 2" square ravioli. Unit measures 11.63" x 4.25" across. Made from cast aluminum with plastic pushers.

U692 \$17.90

Cavatelli Maker Hand Crank

- Make uniform cavatelli for more even cooking.
- Ideal shape and texture picks up, and holds onto, your most delectable sauces.
- Simple preparation - simmer, saute or bake.
- Freeze pasta for later use, if desired.
- Wipe Cavatelli Maker with a clean, dry cloth - Do not immerse in water.
- Clamps fits countertops up to 1.38" thick.
- Instructions and recipes included.

U112 \$31.60



A. Pastry Wheels

Nickel plated with wooden handle.
2" diameter, 7.5" long. Plain.

B690 \$10.50

B. Pastry Wheels

Nickel plated with wooden handle.
2" diameter, 7.5" long. Fluted.

B691 \$10.50



C. Plastic Handle Dough Cutter ("Pizza Wheel")

Stainless steel.

B780 \$10.20

Gnocchi Board

(Also known as a butter paddle) 2.5" x 4.75".

B972 \$5.30





A. Dough Divider

Adjustable dough dividers with lock & Stainless steel wheels. Cut strips from 0.5" to 5" across. Standard American-made. Five 2" diameter wheels.

B604 \$58.20

B. Dough Dividers

Adjustable dough dividers with lock & stainless steel wheels. Cut strips from 0.5" to 5" across. Seven wheels.

B842-7 \$107.00

C. Dough Divider

Adjustable dough divider with lock & stainless steel wheels. Cut strips from 0.5" to 5" across. Extra Strong Frame & Lock Made in Europe. Five 2" diameter wheels.

B842 \$89.80

D. Dough Divider

Adjustable dough divider with lock & stainless steel wheels. Cut strips from 0.5" to 5" across. Ten wheel, 5 plain edge & 5 scalloped edge.

B843 \$115.00

Pasta by Batman

There is nothing more satisfying than a hearty plate of pasta. it is simply one of the most enjoyable and versatile foods to have with a meal or for a meal.

The world-renowned chefs come from all over the globe and, naturally, the recipes are all over the map. Through these pages, we take a culinary tour of the world using pasta as our passport. These chefs create mouth-watering dishes with a variety of ingredients, flavors and textures and give us a lesson on pasta cooking.

Using pasta as a blank canvas, we are able to create culinary art. You will not find Grandma's meatballs and spaghetti in this book. Instead, we see colorful and inventive dishes that are sure to impress.

L1759 \$36.00

