



Pastitaly®

é Made in Italy



La prima macchina cuocipasta a cottura rapida, completamente automatica.

CARATTERISTICHE

- Dimensione: A200 L132 P80 cm.
- Peso: 550 kg.
- Potenza installata: 8 kw.
- Potenza erogata a regime: 3 kw.
- Potenza erogata in Stand-by: 1 kw.
- Capacità dei contenitori di pasta: 30 kg.
- Capacità dei contenitori isotermitici: 300 piatti

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VERSIONE VENDING

Modular and automatic, Pastitaly is matched with a vending machine which manages the whole programming and control. Using the preferred payment, card or cash, it is possible to select the menu, which is identified with a number. Pastitaly menu includes the pasta dish that can be drawn from the machine, the sauce and the cutlery kit. During the selection of the menu, the dispenser delivers a receipt where you can find the order number matched with the selected pasta dish and the number of the Pastitaly which supplies it. Each machine can work 24 hours a day guaranteeing a constant level of productivity and high quality. Pastitaly is a perfect solution for public and private places with a customer volume density like airports, shopping centers and staff canteens.





VERSIONE FAST FOOD

Modern with a traditional soul, Pastitaly is the best solution for the catering market. Pizzerie, fast-food and restaurants chains are able to offer their clients a good fresh cooked pasta dish, in a short time with the certainty to have the same spaghetti or short pasta that you can enjoy in Italy. Pastitaly is amazing, it can run even by wi-fi connection. With this kind of configuration it is possible to select the quantity of dishes that you want to cook directly from dedicated mobile devices. Pastitaly memorizes an infinite number of dishes, supplies them in a continuous way, tracks the orders and emits an acoustic sound to inform the operator every time that one dish is ready. Pastitaly is for a healthy Mediterranean diet.

Pastitaly, il Marchio italiano della pasta sempre "AL DENTE"

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