



# M.E.C FOOD MACHINERY AUSTRALIA Pty Ltd

Unit 5/1730 Hume Hwy, Campbellfield VIC 3061

Ph: (03) 9357 4511 Fax: (03) 9357 4522 Mob: 0407 853 329

www.mecfoodmachinery.com mec@mecfoodmachinery.com

**BEST EQUIPMENT  
BEST SERVICE  
BEST PRICES  
HUGE SHOWROOM**

Supplying the best European equipment since 1974



**1** La Parmigiana D45 extruder (USED). 16kg/hr approx long or short pasta.



**2** La Parmigiana D55DV double hopper extruder (USED). 35kg/hr approx.



**3** Bottene extruder (NEW). Output: 5-6kg/hr approx. Ideal for small restaurants and cafes. Stainless steel.



**4** La Parmigiana sheet winder (NEW). Rolls up sheet from extruder ready for use in other machines.



**5** Eidelweiss extruder (USED). 25kg/hr approx.



**6** La Prestigiosa 2500 extruder (USED). 35kg/hr approx.



**7** La Prestigiosa 2001 extruder (USED). 25kg/hr approx.



**8** La Parmigiana D80N double bowl extruder (USED). Output: 60-70kg/hr approx. With fan to pre-dry pasta.



**9** "Futura" combined pasta machine (AS NEW). Mixer, sheeter, pasta cutter, extruder, and ravioli machine ALL IN ONE! Ideal for new businesses.



**10** ItalMEC double bowl extruder (USED). Approx 70-80kg/hr or more depending on product. Complete with stairs.



**11** Dominioni long pasta cutter. Sheet width: 250mm. With interchangeable dies.



**12** Dominioni double bowl cylinder/sheeter. Sheet width: 250mm approx. Output: 180kg/hr approx. USED but in very good condition.



**13** Dominioni double bowl cylinder/sheeter. Sheet width: 280mm approx. Output: 200kg/hr approx. AS NEW!

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AUSTRALIA-  
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**14** Cerutti Farina nest machine (USED). Makes "nests" or "matasse" of long pasta. With fan to pre-dry the pasta. Sheet width: 600mm approx.





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Italgi farfalle machine (butterfly pasta). USED but in very good condition. Sheet width: 400mm approx.



Toresani farfalle machine (butterfly pasta). USED but in very good condition. Sheet width: 400mm approx.



Ribbon mixer for flour, gnocchi, pasta filling etc. 50kg capacity approx. With elevator. (NEW)

Pama double sheet ravioli machine (DEMO MODEL). Sheet width: 120mm approx. Output: 80/hr approx. Ideal for deliate products.



Ostoni double sheet ravioli machine (AS NEW). Sheet width: 250mm. Output: 140kg/hr approx depending on size of ravioli.



IMA cappelletti and half-moon ravioli machine with 2 punchers (USED). Output: 40-50kg/hr approx.



Dominioni cappelletti/tortellini machine with 4 punchers (AS NEW). Output: 130kg/hr approx.



Pama cappelletti machine with 2 punchers (AS NEW). Output: 70kg/hr approx.



Toresani cappelletti machine with 4 punchers (AS NEW). Output: 130kg/hr approx.

## ALL MACHINES WITH GUARANTEE



SAIMA cappelletti machine with 4 punchers (AS NEW). Output: 130kg/hr approx.



SAIMA cappelletti machine with 4 punchers (USED). Output: 130kg/hr approx.



Italgi stuffed gnocchi machine (AS NEW). Makes potato gnocchi stuffed with meat, spinach, cheese etc. Output: 50-60kg/hr



Dea gnocchi machine with 4 punchers (USED). Output: 100kg/hr approx. Adjustable size of gnocchi.



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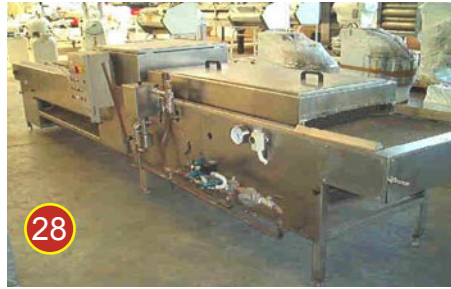
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Toresani steam pasteuriser. 4.75m long approx. Belt width: 550mm. 200°C max temp. (AS NEW)



KOMA blast chiller. (USED). Flts 62 trays approx 40x60cm.



Horizontal pasta cutter (USED). With 4 cuts: lasagne, fettuccine 7, linguine, spaghetti. Sheet width: 400mm approx.



Toresani horizontal pasta cutter (AS NEW). With 3 cuts: lasagne, fettuccine 7, linguine. Sheet width: 300mm approx.



Cozzi steam pasteuriser. 4m long approx. Belt width: 470mm. (AS NEW)



Dominioni steam pasteuriser. 4m long approx. Belt width: 450mm. (AS NEW)



La Parmigiana automatic ravioli machine (USED). With fixed die. Works in tandem with D45 or D55.



IMA cylinder/sheeter (in very good condition). Sheet width: 500mm approx. Double hopper.



Toresani single hopper cylinder/sheeter (in very good condition). Sheet width: 300mm approx.



LB double bowl cylinder/sheeter (AS NEW). Sheet width: 160mm approx.

Prices are in Australian Dollars and exclusive of GST.

