



**Pasta machine –  
manual or electrically powered**

## Our electrical model

Freshly made pasta –  
your guests will appreciate it.  
Because freshly made tastes better:  
more ‚bite‘, more taste, more Italian!

**Model RM-220**  
*the electrical model –*  
**our most popular pasta**  
**machine so far!**

With our electrical version you've got  
both hands free for feeding in or removing  
the pasta sheets or cut shapes.

You only need to roll out the  
pasta dough in sheets?  
No problem with the RM-220!  
As a matter of fact, you can do  
this with all our machines.

The model comes with a coupling link  
which also drives the cutting roller.



*The electrical: Model RMN-220*

## Our manual model

**Model R-220**

Fasten to table or  
work surface. The big handle  
operates the dough roller.

Attach cutting rollers if  
needed and operate rollers  
with small handle.



*The manual: Model R-220*

## The continuously variable speed model

With the KRONEN pasta machines you can produce fresh pasta or noodles in no time - whether you want to have pasta à la minute or want to produce in advance.

### Model RME-220

You can continuously change the speed of the rolling or cutting attachments with our RA-220.

Adjust the speed to your specific requirements: for slow or fast rolling - produce soft or compact dough.



The continuously variable speed: Model RME-220

### You can choose from 5 different cutting rollers.

All attachments fit all models. Width of rollers: 220mm.

Cutting widths:



1,5 mm



2,0 mm



4,0 mm



6,5 mm



12 mm

Rollers not included in price

## Technical Data/Accessories

### Technical Data Pasta Machine

Model	R-220	RM-220	RA-220
Power	manual	0.19 kW	0.29 kW
Rotational speed/ rollers	manual	45 r.p.m.	continuously variable 5–100 r.p.m.
Voltage	–	230V/50Hz 110V/60Hz	230V/50Hz
Thickness of pasta sheets	0 – 5 mm	0 – 5 mm	0 – 5 mm

### Dimensions

Model	R-220	RM-220	RA-220
Width	325	300	310
Depth	220	220	260
Height	275	250	295
Weight	9.3 kg	14.8 kg	19.0 kg

#### Please note:

For your very own specific needs - we supply an innovative range of cutters: for filled pasta, starters, soup pasta or main dishes.

All cutters are made from high quality brass. Handles made from wood, detachable. Designed for excellent results: no need to seal shapes by hand due to specially designed cutting edges.



#### Cutters, round and rectangular with suspended inner part

- |   |                       |                   |
|---|-----------------------|-------------------|
| 1 | Ø 38 mm               | order no. TAR 38  |
| 2 | Ø 50 mm               | order no. TAR 50  |
| 3 | Ø 65 mm               | order no. TAR 65  |
| 4 | Ø 90 mm               | order no. TAR 90  |
| 5 | square, 35x35 mm      | order no. TA 3535 |
| 6 | square, 45x45 mm      | order no. TA 4545 |
| 7 | rectangular, 45x55 mm | order no. TA 4555 |

#### Wheel cutters

- |    |   |                    |
|----|---|--------------------|
| 8  | two-wheel version, adjustable, for noodles and rectangular pasta shapes | order no. TR 2 RV  |
| 9  | wheel cutter, serrated or smooth edge                                   | order no. TR 2 RGG |
| 10 | wheel cutter, fine serration  | order no. TR 3     |
| 11 | wheel cutter, wide serration  | order no. TR 5     |

