

NEW FOR 2015



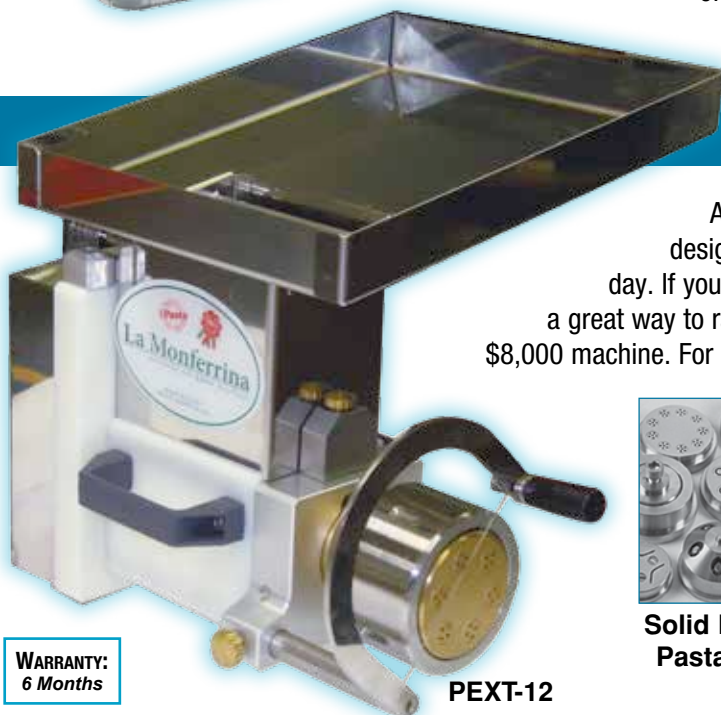
IMP010

Alfa went to Italy for the greatest pasta-making innovations available today. Make pasta by hand, by power attachment or with our stand-alone machines, but DO IT YOURSELF – because Fresh Pasta Tastes Better. It's that simple!

IMPERIA MANUAL PASTA MAKER

The Imperia is a manual version of the electric IMP024, below. It's a heavy-duty pasta press that will crank out the product. A handsome, environmentally-friendly addition to your kitchen, the Imperia has a chromed steel exterior and rollers. The sturdy construction is a superb example of Italian design. See available accessories on opposite tab.

WARRANTY: 1 Year



WARRANTY:
6 Months

PEXT-12

PEXT-12 POWER ATTACHMENT

A time- and money-saving power attachment, the PEXT-12 is designed to be used for production runs ranging from 1-3 hours a day. If your end-user is currently making pasta products by hand, this is a great way to ramp up production WITHOUT taking the plunge on a \$6,000 to \$8,000 machine. For more details on this machine, see page 11.



Solid Brass
Pasta Dies



IMP024

IMPERIA ELECTRIC PASTA MAKER

The Imperia Restaurant Professional Sheeter is great for restaurants, hotels, and home chefs, and can produce up to 25 pounds of fresh pasta per hour. With ten adjustable thickness settings, Imperia is made of chromium-plated stainless steel, uses very little electricity, is easy to use and requires minimal upkeep. Clean up with a soft cloth before and after use. (See accessories on opposite tab.)

WARRANTY: 1 Year

ALFA #	DESCRIPTION	SHIP WEIGHT	POWER	SHIPPING DIMENSIONS
IMP010	Manual Pasta Machine	26 lbs.	N/A	17" W x 15" D x 15 H
PEXT-12	Pasta Power Attachment	32 lbs.	Fits #12 Power Hub	12" W x 17" D x 14" H
IMP024	Electric Pasta Machine	38 lbs.	110V/ 60 Cycle/ 3A	17" W x 15" D x 15" H

ALFA