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Fresh Pasta

From Sam Tell



**Stop by the
Sam Tell Booth
#1215**

Pasta-Making Demos

**SUNDAY, MARCH 8
12 AND 2 P.M.**

**MONDAY, MARCH 9
12 AND 2 P.M.**

The kitchen equipment experts at Sam Tell will demonstrate the art of making pasta using two kinds of state-of-the-art machines: the Pasta Extruder with Mixer SousChef by Imperia & Monferrina S.p.A and the Pasta Sheeter with Built-In Cutters Nina 250 by La Monferrina. Modern machinery with traditional sensibilities, these restaurant-ready appliances are manufactured and distributed by the pasta professionals at Pastabiz by Emiliomiti.

Sam Tell will make two kinds of pasta, one long shape and one short shape—not only that, we will be handing out bags of freshly extruded pasta!

SousChef



SousChef

by Imperia & Monferrina S.p.A.

The SousChef is the first tabletop pasta extruder that disassembles for easy cleaning and is the only pasta extruder to meet NSF Standard 8.

FEATURES

- 3 kg mixing hopper (8-10 kg/hr production)
- Fully removable mixing hopper and components for easy cleaning and sanitation
- Inverter Technology provides smooth, quiet operation and helps prevent accidental damage
- Mixing Hopper design kneads pasta dough better than any other extruder



NINA 250

NINA 250

by La Monferrina

The Nina 250 table top pasta sheeter produces a 250mm (9.8") wide sheet of pasta that can be used to make tagliatelle, lasagna, and sheets for stuffed products like ravioli, tortellini, and cappelletti.

FEATURES

- Produces a 250mm (9.8") Sheet of Pasta
- Built-In 2mm Pasta Cutter
- Built-In 6mm Pasta Cutter
- Locking Thickness Adjustment Lever