

Pastalinda®

CATALOG



www.pastalinda.com



*Homemade pasta is made with **Pastalinda®***



Let's take a tour through the history of Pastalinda

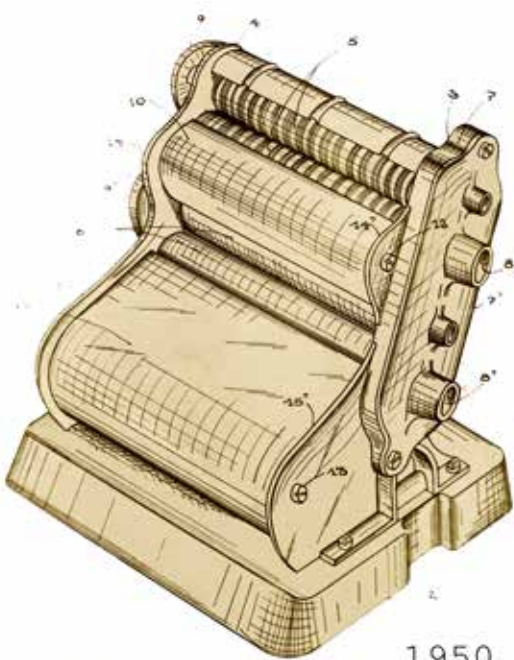
The origin of the Company goes back to 1935, when the Prot family opened in Milan, Italy, a plant for the manufacture of washing, bottling, capping and labeling machines for important brands of Italian beverages.

In 1948, they decided to move the plant to Argentina and, in 1950, following the influence of their Italian origin, they created the iconic pasta maker “Pastalinda”. Its innovative and appealing design together with a sturdy structure and a professional quality, shook the market where Pastalinda became the undisputed leader in its field and has since been the favorite pasta maker in Southamerican homes.

During its long trajectory, the firm has specialized in the manufacture of pasta making machines, cold cut slicers, cheese grinders, agricultural machines, lawn mowers, washing machines, dryers and many more, all of which have been entirely manufactured in their own plant.

In 2018, 68 years after the birth of Pastalinda, a new 3.000 sqmt (m2) plant equipped with state of the art technology, was inaugurated. It was designed to achieve the continuous supply required to face the growing demand for their products, which are currently being exported to over 20 countries and are 100% made in Argentina.

The Company works day after day so that Pastalinda continues to be a synonym of quality, durability and design.



1950
Pastalinda Hogar

Pastalinda Hogar was born in 1950. Its unique, patented new design would later become an icon, present in most South American homes. It permitted to knead and stretch the dough and cut noodles, ribbons, or tagliatelle. Its structure was made of cast aluminum with a fixed tray system. It was marketed with roller widths of either 4,72 or 7,87 in.



1955
Pastalinda Hotel

Designed to endure gastronomic use, this model, fitted with 11,81 in. width rollers, permitted dough kneading and stretching, and the cutting of noodles, ribbons or tagliatelle. It was the favorite pasta maker used by most restaurants and professionals. An electric version was also marketed.



1960
Pastalinda Extra

With a renovated design, it became the best selling and most acknowledged pasta maker in the country. Its quality components, made in steel and aluminum, guaranteed a service life of several decades. It was marketed in five colors: green, light blue, pink, yellow and white.



1962
Pastalinda Pe300 Elect

This electric model with a stand, was designed for gastronomic use and provided a higher operation comfort. It was equipped with a powerful electric motor and fitted with 11,81 in. width rollers.



1964
Ravioli makers: Pastalinda Raviolera and Raviolera Hotel

Pastalinda Raviolera
The first machine in the market for the preparation of ravioli at home. It had a reinforced steel structure, was manufactured with quality materials and offered a 7,87 in. roller width. It permitted the preparation of pasta sheets with a width of 6 ravioli and the length of the dough being used, and was marketed in several colors.

Ravioli maker: Pastalinda Raviolera Hotel
This new machine which was intended for the gastronomic public, permitted the preparation of a higher quantity of ravioli in a shorter time thanks to its 11,81 in. roller width. It had a reinforced steel structure and was manufactured with quality materials.



1965
Pastalinda Piccola

This new and compact machine with its 4,72 in. width rollers was intended for the home public. The “Piccola” had a reinforced steel structure and was manufactured with quality materials. It was marketed in several colors.



1970
Pastalinda Semi Crom

Semi-chromium plated steel pasta maker. This model had the same manufacturing characteristics as the “EXTRA” model, with the addition of aesthetic details in white color and in chromium plated steel.



1975
Pastalinda Chromed

This machine had the same manufacturing characteristics as the “EXTRA” model, with chromium plated steel and a glossy polished aluminum finish. This model was exported and marketed in over 10 countries.





1975
Cold cut slicer

This machine was fitted with a stainless steel cutting blade and a slice regulation control. It offered Pastalinda's typical quality with a chrome plated steel finish and a wooden handle.



1990
Pastalinda Extra L/N

This machine maintained the characteristics of the EXTRA model, and had chrome plated steel side covers. It included attachment holders for the accessories, which would widen its use range. This model was exported to countries such as U.S.A., Mexico, Spain, Chile, Uruguay, Brazil, Israel and others.



1992
Pastalinda Kneading machine and attachments

This model was intended for gastronomic and professional use. It stood out for just being a kneading and stretching machine with a roller width of 11,81 in. It permitted the attachment of the cutting accessory (for ribbons or tagliatelle), or the ravioli accessory. It had a cast aluminum structure, plastic or steel rollers, aluminum trays, and bronze gears and bushings.



1975
Pastalinda Ravioli Attachment 200

This device is attached to the front end of the present Extra L/N or Classic machine. It permits to prepare ravioli sheets with much more stuffing, due to the significant depth of the mold, which makes it an ideal complement for those who enjoy homemade stuffed pasta. It has a chrome plated steel structure and a 7,87 in roller width.



2014
Pastalinda Classic 200

This last modification of the Classic model adds color to its side covers, in line with the new trends, confirming its indisputable leadership in the field. It is entirely manufactured with a stainless steel structure and ABS lined solid steel rollers, which permits to extend the product guarantee to **3 years**.



2019
Pastalinda Pasta dryer

This pasta dryer, of unique design and quality, is manufactured in stainless steel. It has 12 polycarbonate foldable and retractable arms, which are 7,87 in. long. Its total height is 15,74 in. The foldable and retractable arms help save storage space. It is available in several colors.



Showroom Pastalinda Argentina

Pastalinda opens its first showroom in 2019 where, apart from exhibiting their complete line of products and selling these to the general public, they provide instructions for use and technical advice. This Showroom also functions as the reception area of the Company's technical service for the restoration of machines produced since 1950 to date.

—
2019



2020
Pastalinda tablets, wheels and stamps

Kitchen accessories are incorporated, maintaining the quality standards which are a synonym of Pastalinda. These include boards for gnocchi, garganelli, sorrentini and ravioli ejector stamps of all shapes are used to make stuffed pasta, or simply to prepare cookies with amusing shapes.

2021
Pastalinda textile products line

For the first time in its long history, the brand has incorporated a textile line: The Classic Textile Cover and the Pasta Dryer Textile Cover, are designed to provide maximum protection to these Pastalinda products. There is a Kit with kitchen mittens and pot holders to help dissipate heat and protect your hands. In order to complete the Pastalinda textile kit, the company has launched embroidered aprons and kitchen cloths with leather straps and zamak hooks.

Pastalinda Classic 260

After months of continuous improvement and growth, Pastalinda is launching its new version of the Classic 200 model, which is now bigger. It is fitted with 26 cm width rollers and includes improvements in its metal gears and a redesigned base. The Classic 260 joins the smaller Classic 20 version in the line of pasta making machines. They are both manufactured in 16 different colors, seven of which were incorporated the past year.



—
2021



2022
Pastalinda Cover Classic 260

With the arrival of the Pastalinda Classic 260, its corresponding protective cover was incorporated into the textile line. The Classic 260 cover came to be combined with the 20 colors of Classic 260 machines that Pastalinda currently presents in its catalog.



2023
Pastalinda Ravioli Attachment 260

Complementing with the Classic 260, this Ravioli accessory allows you to prepare ravioli sheets with much more filling thanks to the great depth of the mold, becoming an ideal complement for those who enjoy homemade stuffed pasta. Chrome-plated steel frame, 26 cm (10.2 in) roller width, 7 ravioli per dough width.



Cutting accessories
Compatible with Classic 200 and Classic 260

We are currently developing new cutting accessories to help broaden the user's imagination at the time of cooking, inviting them to reinforce their passion for good homemade pasta.

—
COMING SOON

The traditional pasta maker machine

CLASSIC 200

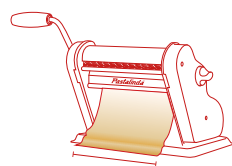




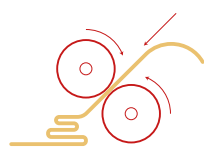
9 dough thicknesses



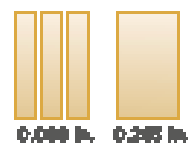
Stainless steel structure



20 cm width of dough and rollers



Kneads and Stretches



Cuts ribbons and tagliatelle

CLASSIC 200

Manual machine for homemade pasta

For those who love homemade pasta “**fatta in casa**”, Pastalinda offers the Classic line, of appealing design and high durability. It permits to easily prepare 7,87 in. wide sheets of laminated dough of the desired length, noodles, tagliatelle, ribbons, dough sheets, ravioli, ravioloni, cookies, sorrentini, pastry discs for turnovers, phyllo dough, farfalle, pappardelle, lasagne, fettucini and many more.

Homemade pasta is made with **Pastalinda**

Durability

Highly sturdy and resistant structure. The use of stainless steel and maximum quality components makes it appropriate for a demanding, high performance operation. It permits a perfect and effortless kneading and stretching of the dough.

Design

Appealing design, a crossover between retro and vintage. It can be perfectly combined with any kitchen, countertop, or cupboard. Easy to store. Available in several colors.

Versatility

Thanks to its solid rollers, you will be able to select different alternatives of doughs and thicknesses. The rollers included offer 2 cutting options: 2.5 mm wide tagliatelle, or 7.5 mm wide ribbons.



Includes
2 fixing clamps
and a handle

Reinforced with
a 0.39 in. steel flange





Green

SKU: 1.001.101.03



Red

SKU: 1.001.101.01



Blue

SKU: 1.001.101.15



Yellow

SKU: 1.001.101.09



Pink

SKU: 1.001.101.04



Acqua

SKU: 1.001.101.05



Orange

SKU: 1.001.101.08



Fuchsia

SKU: 1.001.101.06



Coral

SKU: 1.001.101.11



Light Blue

SKU: 1.001.101.19



Lilac

SKU: 1.001.101.18



Green Pastel

SKU: 1.001.101.12



Violet

SKU: 1.001.101.17



Bordeaux

SKU: 1.001.101.14



Navy Blue

SKU: 1.001.101.13



Chrome

SKU: 1.001.101.10



White

SKU: 1.001.101.02



Black

SKU: 1.001.101.07



Tango White

SKU: 1.001.104.02



Tango Pink

SKU: 1.001.104.04



Tango Acqua

SKU: 1.001.104.05



Gray

SKU: 1.001.101.16



Cream

SKU: 1.001.101.20



Tango Light Blue

SKU: 1.001.104.19



Tango Yellow

SKU: 1.001.104.09



Tango Green Pastel

SKU: 1.001.104.12





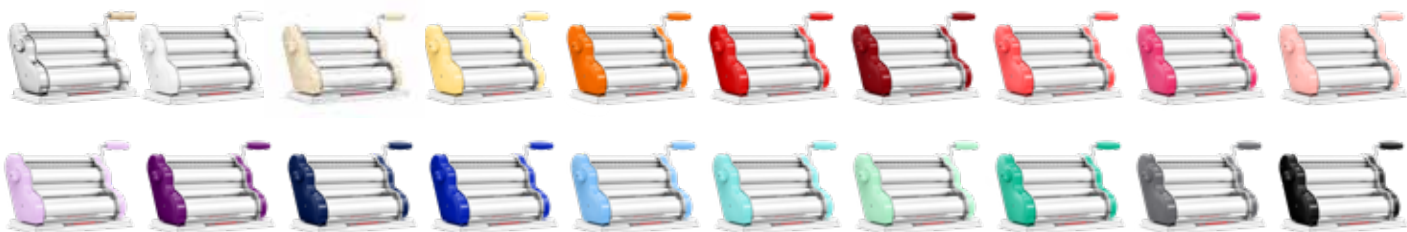


The traditional **Pastalinda Classic** is now bigger and has been fitted with metal gears.

CLASSIC 260



For those who love homemade pasta “**pasta fatta in casa**”, Pastalinda offers the Classic line, of appealing design and high durability. It permits to easily prepare 7,87 in. wide sheets of laminated dough of the desired length, noodles, tagliatelle, ribbons, dough sheets, ravioli, ravioloni, cookies, sorrentini, pastry discs for turnovers, phyllo dough, farfalle, pappardelle, lasagne, fettucini and many more. Become a real chef with the help of **Pastalinda Classic 260**. Make a great amount of homemade pasta in less time and more easily. Surprise all your family by preparing savory dishes, following the typical Grandmother’s recipe, with the dlicious taste of homemade pasta!



Durability

Highly sturdy and resistant structure. The use of stainless steel and maximum quality components makes it appropriate for a demanding, high performance operation. It permits a perfect and effortless kneading and stretching of the dough.

Design

Appealing design, a crossover between retro and vintage. It can be perfectly combined with any kitchen, countertop, or cupboard. Easy to store. Available in several colors.

Versatility

Thanks to its solid rollers, you will be able to select different alternatives of doughs and thicknesses. The rollers included offer 2 cutting options: 2.5 mm wide tagliatelle, or 7.5 mm wide ribbons.



Classic 260

INOX

Stainless steel structure

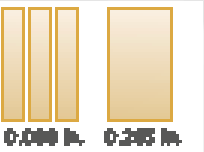


Kneading and stretching

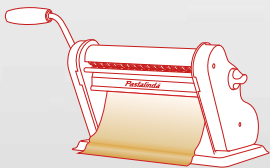
BPA FREE



Includes **2 clips and 1 handle**
Reinforced with 0.39 in. steel fin



Cut ribbons and tagliatelle



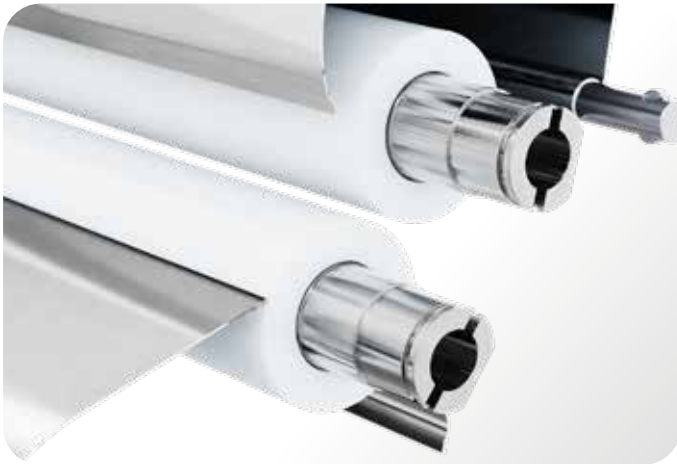
26 cm width of dough and rollers



9 kneading positions and 2 cutting positions



Compatible with accessories



Steel and polymer solid rollers



Metal gears



Green

SKU: 1.001.110.03



Red

SKU: 1.001.110.01



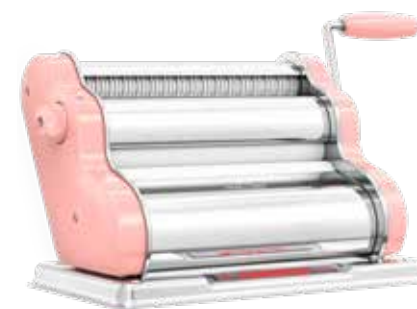
Blue

SKU: 1.001.110.015



Yellow

SKU: 1.001.110.09



Pink

SKU: 1.001.110.04



Acqua

SKU: 1.001.110.05



Orange

SKU: 1.001.110.08



Fuchsia

SKU: 1.001.110.06



Coral

SKU: 1.001.110.11



Light Blue

SKU: 1.001.110.19



Lilac

SKU: 1.001.110.8



Green Pastel

SKU: 1.001.110.12



Violet

SKU: 1.001.110.17



Bordeaux

SKU: 1.001.110.14



Navy Blue

SKU: 1.001.110.13



Chrome

SKU: 1.001.110.10



White

SKU: 1.001.110.02



Black

SKU: 1.001.110.07



Tango White

SKU: 1.001.114.02



Tango Pink

SKU: 1.001.114.04



Tango Acqua

SKU: 1.001.114.05



Gray

SKU: 1.001.110.16



Cream

SKU: 1.001.110.20



Tango Light Blue

SKU: 1.001.114.19



Tango Yellow

SKU: 1.001.114.09



Tango Green Pastel

SKU: 1.001.114.12





RAVIOLI ATTACHMENT 200

Compatible with the **Classic 200** model.



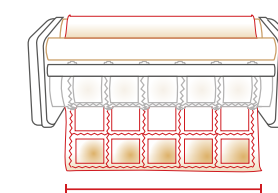
Enjoy cooking the best homemade pasta like a real chef. The most popular accessory to make unlimited amounts of ravioli quickly and easily. This accessory is compatible with the Extra L/N or Classic 200 model, being placed on the back of the machine. It allows you to prepare ravioli sheets with much more filling thanks to the great depth of the mold, making it an ideal complement for those who enjoy homemade stuffed pasta. Chromed steel structure.



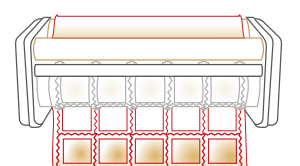
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1,4 in ravioli width



7,87 in dough width



5 ravioli
per width of dough



**Upcoming
Releases**



RAVIOLI ATTACHMENT 260

Compatible with the **Classic 260** model.



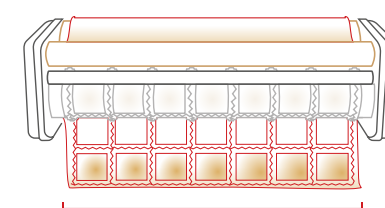
Enjoy cooking the best homemade pasta like a real chef. The most popular accessory to make unlimited amounts of ravioli quickly and easily. This accessory is compatible with the Classic 260 model, being placed on the back of the machine. It allows you to prepare ravioli sheets with much more filling thanks to the great depth of the mold, making it an ideal complement for those who enjoy homemade stuffed pasta. Chromed steel structure.



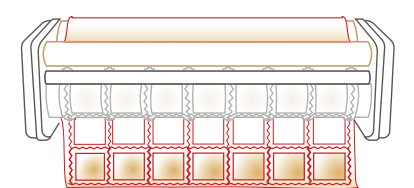
SKU: 1.001.105.00



1,4 in ravioli width



10,3 in dough width



7 ravioli
per width of dough

RELEASES COMING SOON

STRINGOZZI

1.5 mm | 0.05 in



SPAGHETTI ALLA CHITARRA

2 mm | 0.07 in



TRENETTE

4 mm | 0.15 in



TAGLIATELLE

12 mm | 0.47 in



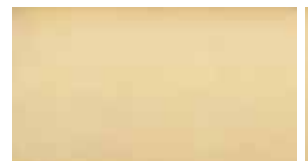
PILLUS

24 mm | 0.94 in



PAPPARDELLE

50 mm | 1.96 in



MAFALDINE

8 mm | 0.31 in



REGINETTE

12 mm | 0.47 in



PAPPARDELLE RICCE

50 mm | 1.96 in



Compatible with
Classic 200
7.87 in width

Compatible with
Classic 260
10.23 in width

CUTTING ACCESSORIES

Compatible with **Classic 200** and **Classic 260** models

To those who love homemade pasta “fatta in casa”, Pastalinda offers 9 different accessories which will permit them to make an incredible variety of pasta. The different sizes, cuts and thicknesses of each accessory provide the pasta with a particular capacity, which enhances its flavor.



Accessories for
Classic 200



Accessories for
Classic 260



Stainless steel strings



CHITARRA



The spaghetti "Chitarra" (guitar) is a typical device used in central Italy to prepare the traditional "Spaghetti alla chitarra". It is a very old product: Some Middle Age chronicles mentioned a particular technique to make strands of fresh pasta by pressing the dough with a roller on a frame with metal wires/strings and letting it fall into a box or sieve. It was not until the end of the XIXth century that the current "Chitarra" was manufactured. This chitarra is entirely hand made. The structure is made of beech wood, the tilted plane is made of birch wood and the strings are made of 18/8 stainless steel. Its dimensions are 8,66 x 18,89 x 29,52 in. It is easy to use and it cuts the dough in strands of 2 different widths to make Spaghetti alla chitarra, tagliatelle, fettuccine, ribbon cookies and other classic Italian recipes. The narrow gap strings cut 53 square strands of 0,11 in chitarra. Whilst the wide gap strings can be used to cut 25 strands of 0,23 in tagliatelle. Do not use a dishwasher, hand wash only.



3 mm 6 mm

0,11 in cutting width
0,23 in cutting width



Beech wood structure

SKU: 1.100.114.00





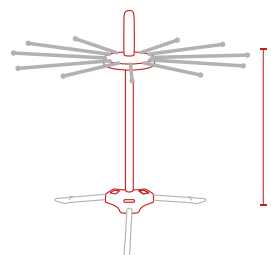
Entirely
foldable/retractable,
so as to take very little
storage space

PASTA DRYER

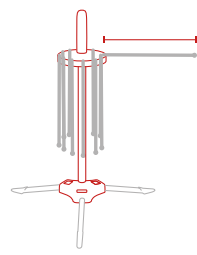
Drying ribbons, tagliatelle and other pasta is now much easier.

As it is necessary to let the dough rest after kneading and before passing it through Pastalinda, it is also necessary to let it rest or air before cooking it. It is advisable to let it rest between 30 to 40 minutes before cooking, or to let it dry for one hour, before freezing it.

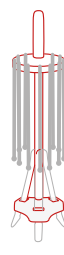
The PASTA DRYER is equipped with 12 arms which are 7,87 in. long, where the pasta should be hung. These arms are foldable and retractable to save space and facilitate the storage of the Dryer in the kitchen, when it is not being used. Its full height is 15,74 in. and it consists of a vertical stainless steel central axis, and polycarbonate arms and legs. It is rugged, easy to assemble/disassemble, practical and versatile. You can use it to dry or air almost any kind of pasta.



12 foldable/ retractable arms
15.74 in height



7.87 in arm length



Entirely foldable/retractable





Green
SKU: 1.001.103.03



Red
SKU: 1.001.103.01



Blue
SKU: 1.001.103.015



Yellow
SKU: 1.001.103.09



Pink
SKU: 1.001.103.04



Acqua
SKU: 1.001.103.05



Orange
SKU: 1.001.103.08



Fuchsia
SKU: 1.001.103.06



Coral
SKU: 1.001.103.11



Light Blue
SKU: 1.001.103.19



Lilac
SKU: 1.001.103.18



Green Pastel
SKU: 1.001.101.12



Violet
SKU: 1.001.103.17



Bordeaux
SKU: 1.001.103.14



Navy Blue
SKU: 1.001.103.13



Chrome
SKU: 1.001.103.10



White
SKU: 1.001.103.02



Black
SKU: 1.001.103.07



Gray
SKU: 1.001.103.16



Cream
SKU: 1.001.103.20



SECCATUTTO

Stackable food dryer made of beech wood, with plastic netting



Designed to dry pasta, ravioli, mushrooms, spices, vegetables, herbs and fruit. Frame and posts made in natural beech wood. This frame holds a food grade certified plastic netting, with square mesh holes of 0,98 in, to permit enough airflow and ensure a quick drying. Each frame has notches in the corners and sides in order to facilitate stacking. It is therefore possible to stack several levels and dry all kinds of pasta and spices. Easy to disassemble and to clean. Hand wash is recommended.



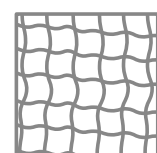
SKU: 1.100.115.00



Beech wood structure



Stackable



Food grade certified plastic netting.



Stackable in multiple levels.
Marketed by unit.







PASTA KIT

Kits designed to make different types of pasta

Each kit has the necessary elements that are complemented using the Classic Pastalinda machine to laminate the dough and then use these kits becoming a true pasta specialist. The names of the kits are inspired by cities in Italy.

Pasta Kit: **ROME**

Tablet X 24 Ravioli + Cutting wheel + Apron
SKU: 1.003.013.00



Pasta Kit: **VENICE**

Star stamp + Sunflower stamp + Heart stamp
SKU: 1.003.015.00



Pasta Kit: **NAPLES**

Tablet X 12 round sorrentinii + Stamp x 2
+ Kitchen towel
SKU: 1.003.014.00



Pasta Kit: **TURIN**

Tortellini Cutter Wheel + Measuring spoon
+ Table of gnocchi / Garganelli + Kitchen towel
SKU: 1.003.012.00



Pasta Kit: **SICILY**

Square stamp + Round stamp
+ Heart stamp
SKU: 1.003.008.00



Pasta Kit: **MILAN**

Triangle stamp + Round stamp
+ Square stamp + Heart stamp
SKU: 1.003.009.00



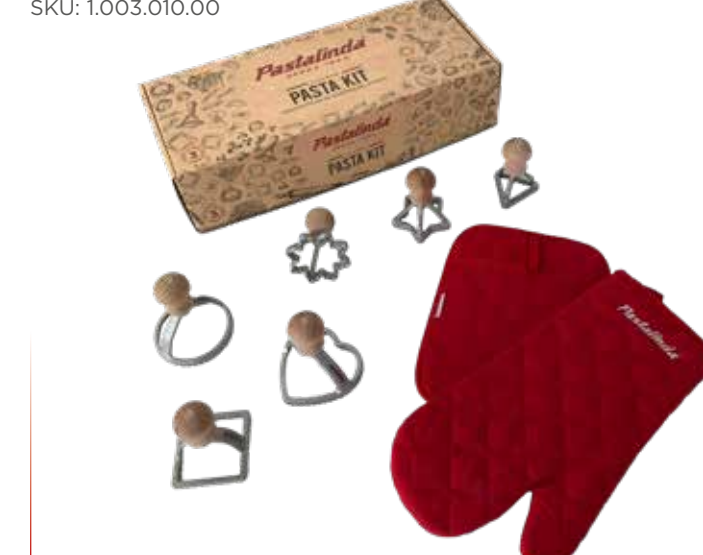
Pasta Kit: **LIGURIA**

Corzetti x 4
SKU: 1.003.011.00



Pasta Kit: **FLORENCE**

Stamp x 6 + Mitten and pot holder set
SKU: 1.003.010.00







TABLETS

Ravioli, sorrentini, gnocchi, and garganelle.

The Pastalinda tablets for Ravioli and Sorrentini will permit you to make all kinds of stuffed pasta in a fast, easy and practical way. They are made in food grade aluminum and have antiskid rubber feet. To complete this line of tablets, we also have the grooved beech wood board. The grooving makes it the ideal tool to make garganelle or gnocchi. This dual use adds to the wide variety of pasta.



RAVIOLI

- Food grade aluminum mold
- Kneading stick made of Beech wood.
- 24 ravioli mold (1,88 x 1,88 in)

SKU: 1.100.101.00



SORRENTINI

- Food grade aluminum mold.
- Kneading stick made of Beech wood.
- 12 Sorrentini mold (2,04 x 2,04 in)

SKU: 1.100.102.00



GNOCCHI / GARGANELLI

- Beech wood board / one side grooved.
- Kneading stick made of Beech wood.

SKU: 1.100.103.00



STAMP

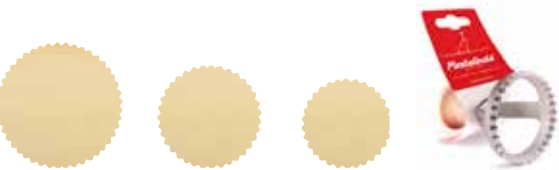
Gastronomy accessories to make cooking easier.

They easily cut and stamp your ravioli dough or your cookies.
Manufactured with a beech wood handle and a food grade aluminum structure.
Easy to use, wash and store.



Stam **SORRENTINI**

Shape: Round



Ø 3,14 in | Ø 2,16 in | Ø 1,57 in



SKU: 1.100.008.01 | SKU: 1.100.008.02 | SKU: 1.100.008.03

Stamp **RAVIOLI**

Shape: Square



2,75 x 2,75 in | 1,96 x 1,96 in



SKU: 1.100.010.01 | SKU: 1.100.010.02

Stamp **RAVIOLI WITH EJECTOR**

Shape: Round



Ø 1,88 in

SKU: 1.100.007.00

Shape: Square



1,77 x 1,77 in

SKU: 1.100.006.00

Stam SUNFLOWER
Shape: Sunflower



SKU: 1.100.012.00



Ø 2,83 in

Stam TRIANGULAR
Shape: Triangular



SKU: 1.100.011.00



Ø 1,77 in

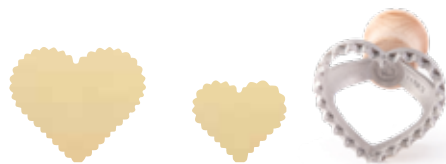
Stam HEART
Shape: Heart



SKU: 1.100.009.01



SKU: 1.100.009.02



Ø 3,34 in | Ø 1,77 in

Stam STAR
Shape: Star



SKU: 1.100.013.00



Ø 2,75 in



CORZETTI



The corzetti are a typical pasta of Liguria in the north-west of Italy. Apparently, their origin goes back to the Middle Ages where it was used by the noble families to stamp the Family's Coat of Arms and emphasize the importance of their lineage. This decoration, however is not only made for aesthetical reasons, but because the pasta is more impregnated by the sauce due to the uneven surface of the corzetti, resulting in much more savory dishes. The corzetti are traditionally served with a nut or mushroom sauce. The Pastalinda Corzetti are made in solid wood which permits to stamp different patterns on the pasta. They come in four different designs.



Corzetti Spike

SKU: 1.100.016.03



Corzetti Fleur de Lys

SKU: 1.100.016.02



Corzetti Edelweiss

SKU: 1.100.016.04



Corzetti Flower

SKU: 1.100.016.01



CUTTING WHEELS



The cutting wheels are a great kitchen assistant at the time of cooking homemade pasta. With the pasta / pizza wheel you can cut wider ribbons, shape your ravioloni, or make zig zag or straight cuts. The serrated tortellini wheel can be used to cut your garganelli, tortellini or just simple square cookies



Pasta Pizza

Zig zag and straight cut.

SKU: 1.100.005.00



Serrated Tortellini

Square cut of 2.36 x 2.36 in.

SKU: 1.100.004.00







PASTALINDA COVERS

Protect your Pastalinda from dust and dirt.



CLASSIC 200 Cover

Compatible with Extra/Classic 200 model. It comes with a pocket in the back to store the handle, the clamps and the recipe books. It is available in 14 colors so that you can combine it with your Pastalinda and kitchen. It is manufactured in cotton and polyester and is available in 14 colors so that you can combine it with your Pastalinda and kitchen. It is also washable.



CLASSIC 260 Cover

Compatible with Classic 260 model. It comes with a pocket in the back to store the handle, the clamps and the recipe books. It is available in 14 colors so that you can combine it with your Pastalinda and kitchen. It is manufactured in cotton and polyester and is available in 14 colors so that you can combine it with your Pastalinda and kitchen. It is also washable.



PASTA DRYER Cover

It is manufactured in cotton and polyester with a functional adjustable closure. It is available in 14 colors so that you can combine it with your Pastalinda and kitchen. It is also washable.



Green
SKU: 1.002.001.03



Orange
SKU: 1.002.001.08



Red
SKU: 1.002.001.01



Fuchsia
SKU: 1.002.001.06



Navy Blue
SKU: 1.002.001.13



Bordeaux
SKU: 1.002.001.14



Pink
SKU: 1.002.001.04



Light Blue
SKU: 1.002.001.19



Coral
SKU: 1.002.001.11



Yellow
SKU: 1.002.001.09



Green Pastel
SKU: 1.002.001.12



Black
SKU: 1.002.001.07



Gray
SKU: 1.002.001.16



White
SKU: 1.002.001.02



Red
SKU: 1.002.002.01



Green
SKU: 1.002.002.03



Fuchsia
SKU: 1.002.002.06



Orange
SKU: 1.002.002.08



Bordeaux
SKU: 1.002.002.14



Navy Blue
SKU: 1.002.002.13



Coral
SKU: 1.002.002.11



Yellow
SKU: 1.002.002.09



Light Blue
SKU: 1.002.002.19



Green Pastel
SKU: 1.002.002.12



Pink
SKU: 1.002.002.04



Black
SKU: 1.002.002.07



Gray
SKU: 1.002.002.16



White
SKU: 1.002.002.02



PROTECTION WITH PASTALINDA



Enjoy our line of kitchen accessories designed to add style and design to your home.



Apron

Super soft cotton fabric. Protects you from stains and takes care of your clothes. It has 2 large pockets, a metal hook so you can hang utensils. On its left side it has a leather loop so you can hang the kitchen towel from it. Adjustable and removable leather collar composed of rivets and copper-colored metal eyelets. Thick and resistant fabric (100% cotton fabric). It is washable. Available in various colors.



Kitchen towel

Super soft cotton fabric. The ally in the kitchen. Practical, resistant and with a leather loop to hang it in the kitchen or from the apron. Its fabric is made up of a network of threads that gives it greater body and resistance. It is washable. Available in various colors.



Mitten and Pot Holder Set

Protect your hands from the heat while cooking with our Mitt and Potholder Set. This 2-piece set includes 1 oven mitt and 1 pot holder for safe handling of hot pots and pans. It is designed in top quality cotton, filled with polyester to insulate heat, and a soft lining for comfortable use. Both have loops for hanging, to always have it available. They are washable. Available in various colors.



Green

SKU: 1.002.004.03



Red

SKU: 1.002.004.01



Navy Blue

SKU: 1.002.004.13



Gray

SKU: 1.002.004.16



Cream

SKU: 1.002.004.20



Orange

SKU: 1.002.004.08



Fuchsia

SKU: 1.002.004.06



Coral

SKU: 1.002.004.11



White

SKU: 1.002.004.02



Black

SKU: 1.002.004.07



Bordeaux

SKU: 1.002.004.14



Yellow

SKU: 1.002.004.09



Green Pastel

SKU: 1.002.004.12



Light Blue

SKU: 1.002.004.19



Pink

SKU: 1.002.004.04



Acqua

SKU: 1.002.004.05



Green
SKU: 1.002.005.03



Red
SKU:1.002.005.01



Orange
SKU: 1.002.005.08



Fuchsia
SKU: 1.002.005.06



Bordeaux
SKU: 1.002.005.14



Navy Blue
SKU:1.002.005.13



Coral
SKU: 1.002.005.11



Yellow
SKU: 1.002.005.09



Light Blue
SKU: 1.001.103.19



Pink
SKU: 1.002.005.04



Acqua
SKU: 1.002.005.12



Green Pastel
SKU: 1.002.005.12



Gray
SKU:1.002.005.16



White
SKU: 1.002.005.02



Black
SKU: 1.002.005.07



Cream
SKU: 1.002.005.20



Green
SKU: 1.002.003.03



Red
SKU: 1.002.003.01



Orange
SKU:1.002.003.08



Fuchsia
SKU:1.002.003.06



Bordeaux
SKU: 1.002.003.4



Navy Blue
SKU: 1.002.003.13



Coral
SKU:1.002.003.11



Yellow
SKU: 1.002.003.09



Light Blue
SKU:1.002.003.9



Pink
SKU: 1.002.003.04



Acqua
SKU: 1.002.003.04



Green Pastel
SKU: 1.002.003.2



Gray
SKU: 1.002.003.16



White
SKU: 1.002.003.02



Black
SKU: 1.002.003.07



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