

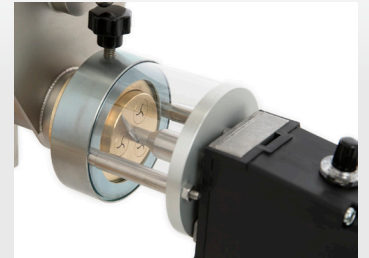


by **emiliomiti**

Pasta Extruder with Mixer

DOLLY III

by La Monferrina



Automatic cutting motor



Optional additional dies

The Dolly III is the most compact professional tabletop pasta extruder. Constructed of heavy duty stainless steel, Dolly III is a durable machine for any kitchen environment. A 1.5 kg mixing hopper mixes and extrudes 8-10 lbs per hour of fresh pasta. The Dolly III is a versatile machine as it can produce various short and long extruded pastas by replacing the installed die. Four standard dies are included and over 100 different shapes and sizes are available. Sheets of pasta can be produced with the optional Sfoglia die. 110 volt electricity allows for greater flexibility in machine placement.

FEATURES

- › 1.5 kg mixing hopper (4-5 kg/hr production)
- › Inverter Technology for smooth, quiet operation
- › Automatic Cutting Motor w/ single, double blade knives
- › Four Standard Dies

OPTIONAL ATTACHMENTS

1. **Dies:** Over 100 different shapes and sizes allow you to produce various pastas from the same machine. **Sfoglia Die** produces a 6.7" sheet of pasta for making lasagna and ravioli. **Penne Die** includes a special cutting knife that cuts the pasta at an angle for classic penne shape.



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TECHNICAL SPECIFICATIONS

Model	Dolly III
SKU	LM12007
Length	23"
Width	12"
Height	12"
Weight	65 lbs
Features	Production: 8-10 lbs/hr (4-5 kg/hr) Power: 110 Volt Warranty: 1 year limited
Package Includes	Dolly III Pasta Extruder with Built-In Mixer Automatic Cutting Motor w/ Single, Double Blade Knives Four Standard Dies Power Cord Spanner Wrench Owners Manual

NOTES