



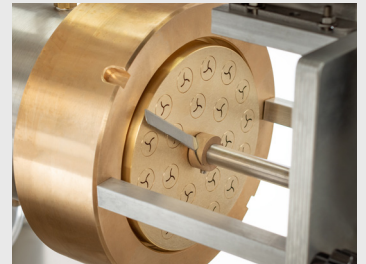
by **emiliomiti**



Pasta Extruder with Dual Mixers **P150**



Rear mixer for continuous production



Automatic pasta cutter

The P150 pasta extruder is a high volume industrial pasta machine capable of producing various short and long extruded pastas. Dual mixing hoppers allow for the continuous production of fresh pasta, producing 200-250 lbs per hour. The rear mixing hopper automatically tilts up and down for an easy transfer of dough. Speed adjustable extrusion allows for adjustment when extruding any of the over 300 different pasta shapes and sizes. Water cooling capability allows the P150 to maintain temperature stability when extruding. An automatic cutting motor with speed control cuts short pastas to length.

FEATURES

- › 22 kg Mixing Hopper (up to 115 kg/hr production)
- › Dual Mixer Design for Continuous Production
- › Automatically Tilting Rear Mixing Hopper
- › Speed Adjustable Extrusion
- › Water Cooling Capability
- › Automatic Cutting Motor w/ single, double blade knives
- › Requires air compressor for operation (sold separately)

OPTIONAL ATTACHMENTS

1. **Dies:** Over 300 different shapes and sizes allow you to produce various pastas from the same machine.



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Pasta Extruder with Dual Mixers

P150

TECHNICAL SPECIFICATIONS

Model	P150
SKU	P150
Length	48"
Width	48"
Height	72.5"
Weight	1100 lbs
Features	Production: 200-250 lbs/hr (up to 115 kg/hr) Power: 220 Volt, Three Phase, 24 amps Warranty: 1 year limited
Package Includes	P150 Pasta Extruder with Dual Mixers w/ Speed Adjustable Extrusion Automatic Pasta Cutter w/ Single, Double Blade Knives Power Cord (no plug installed) Spanner Wrench

NOTES