



by **emiliomiti**

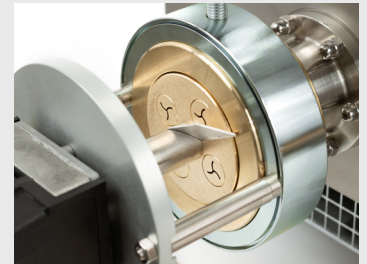
Pasta Extruder with Mixer

P3

by La Monferrina



Optional ravioli attachment



Automatic pasta cutter

The P3 is a chef-trusted, versatile, heavy duty pasta extruder designed for any kitchen environment, now available in 110 volt. A 3 kg mixing hopper mixes and extrudes up to 18-20 lbs per hour of fresh pasta. Four standard dies are included and over 300 different shapes and sizes are available for a variety of pasta options. Sheets of pasta can be produced with the optional Sfoggia die and penne can be made with the optional penne kit. An optional ravioli attachment allows you to make fresh ravioli. An integrated fan helps control the moisture of the extruded pasta and an automatic cutting motor with speed control cuts short pastas to length.

FEATURES

- › 3 kg (flour) mixing hopper (8-10 kg/hr production)
- › 8.6 lb Total Capacity (flour + liquids)
- › Automatic Cutting Motor w/ single, double blade knives
- › Four Standard Dies
- › Integrated fan for drying
- › Perforated Pasta Drying Tray w/ bracket

OPTIONAL ATTACHMENTS

1. **Ravioli Attachment:** Make automatic ravioli with the optional ravioli attachment. Your choice of either a 34mm x 40mm or 40mm x 50mm ravioli mould.
2. **Dies:** Over 300 different shapes and sizes allow you to produce various pastas from the same machine. **Sfoggia 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	P3
SKU	LM12020
Length	22"
Width	16"
Height	19"
Weight	108 lbs
Features	Production: 18-20 lbs/hr (8-10 kg/hr) Power: 110 Volt, 8 Amp Warranty: 1 year limited
Package Includes	P3 Pasta Extruder with Built-In Mixer Automatic Cutting Motor w/ Single, Double Blade Knives Four Standard Dies Perforated Pasta Drying Tray w/ Bracket Power Cord Spanner Wrench Owners Manual



NOTES