



by **emiliomiti**

Pasta Extruder with Dual Mixers

P50

by La Monferrina



Rear mixer for continuous production



Automatic pasta cutter

The P50 pasta extruder is a high volume pasta machine capable of producing various short and long extruded pastas. Dual mixing hoppers allow for the continuous production of fresh pasta, producing 66-80 lbs per hour. Speed and direction adjustable mixing give you more control over the mixing of your pasta dough. Speed adjustable extrusion allows for adjustment when extruding any of the over 100 different pasta shapes and sizes. Water cooling capability allows the P50 to maintain temperature stability when extruding. An automatic cutting motor with speed control cuts short pastas to length.

FEATURES

- › 12 kg mixing hopper (30-36 kg/hr production)
- › Speed and Direction Adjustable Mixing
- › Speed Adjustable Extrusion
- › Water Cooling Capability
- › Automatic Cutting Motor w/ single, double blade knives
- › One Standard Die
- › Perforated Pasta Drying Tray w/ bracket

OPTIONAL ATTACHMENTS

1. **Dies:** Over 100 different shapes and sizes allow you to produce various pastas from the same machine.
2. **Busiata Die:** This speed adjustable die allows for the production of multiple unique pasta shapes from one controllable die. Produce pasta shapes not possible with a standard extruder die.



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TECHNICAL SPECIFICATIONS

Model	P50
SKU	LM14081
Length	44"
Width	27"
Height	57"
Weight	458 lbs
Features	Production: 66-80 lbs/hr (30-36 kg/hr) Power: 220 Volt, Three Phase Warranty: 1 year limited
Package Includes	P50 Pasta Extruder with Dual Mixers w/ Speed Adjustable Mixing and Extrusion Automatic Cutting Motor w/ Single, Double Blade Knives One Standard Die Perforated Pasta Drying Tray Power Cord (no plug installed) Spanner Wrench Owners Manual

NOTES