

P2 PLEASURE

Automatic Multipurpose Professional pasta Mixer/Laminator

Made by

La Monferrina

macchine per pasta machines

Features

P2 PLEASURE is much more than a combination machine; It can be described as a robust and complete workstation for pasta professionals, "tailor-made" for meeting all the production needs.

P2 PLEASURE, in its basic version includes: single vat, automatic sheeter and ravioli unit. It can also be supplied with double vat, as well as with double vat with extruder suitable to produce all kinds of short and long shapes of extruded pasta, by simply changing the extruding die. The professional ravioli unit is equipped to work with interchangeable moulds which carry out the production of different shapes and dimensions of pre-cut ravioli.

For the complete list of accessories, see Moulds & Dies.

Accessories

Tagliatelle automatic cutting unit (length and width)

Extruding vat (only on model P2 PLEASURE double vat with extruder): it carries out the production of all kinds and shapes of pasta only by replacing the die (both bronze and PTFE dies are available: bronze dies extrude a rough pasta while PTFE dies extrude a smooth and more transparent pasta).

Available models: single vat model, double vat model and double vat with extruder model.



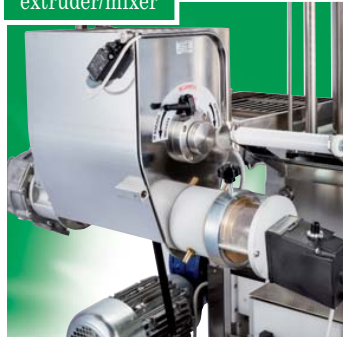
Tagliatelle cutting
Interchangeable



Ravioli unit
Interchangeable



With Optional
extruder/mixer



NEMA L14 20P



Meets all safety and
sanitation standards worldwide
Dir. 2006/42/CE

Technical Data

Single vat weight	262 Kg	Production	
Double vat weight	292 Kg	Pasta sheet width and thickness	167/2,5 mm
Double vat with extruder weight	338 Kg	Single vat pasta sheet	25 Kg/h
Single vat dimensions	90x105x204 cm	Double vat pasta sheet	50 Kg/h
Double vat dimensions	90x92x204 cm	Tagliatelle single vat	25 Kg/h
Double vat with extruder dimensions	110x115x204 cm	Tagliatelle double vat	50 Kg/h
Single vat motor power	2600 W	Ravioli single vat	40/50 Kg/h
Double vat motor power	3500 W	Ravioli double vat	70/80 Kg/h
Double vat with extruder motor power	3700 W	Extruded pasta double vat with extruder	15/18 Kg/h

Crated Dims: 37x37x60 in. Wt: 650lbs