



by **emiliomiti**

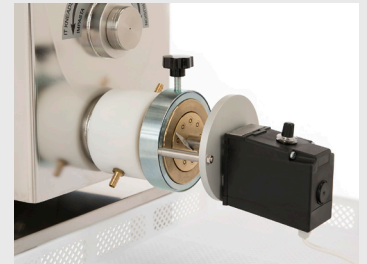
Pasta Extruder with Mixer

P6

by La Monferrina



Optional Multi Pasta attachment



Automatic pasta cutter

The P6 pasta extruder is fully constructed of heavy duty stainless steel and is a durable machine for any kitchen environment. A 6 kg mixing hopper mixes and extrudes 35-40 lbs per hour of fresh pasta. The P6 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. The Multi Pasta Attachment allows for the P6 to produce fresh ravioli, gnocchi, and cut pastas. A removable fan helps control the moisture of the freshly extruded pasta. An automatic cutting motor with speed control cuts short pastas to length.

FEATURES

- › 6 kg mixing hopper (15-18 kg/hr production)
- › Automatic Cutting Motor w/ single, double blade knives
- › Four Standard Dies
- › Removable fan for drying
- › Perforated Pasta Drying Tray w/ bracket

OPTIONAL ATTACHMENTS

1. **Multi Pasta Attachment:** The Multi Pasta allows you to make ravioli, gnocchi, and cut pastas on the P6. Optional interchangeable inserts allow for a wide variety of pasta production.
2. **Gnocchi Attachment:** The standalone Gnocchi Attachment for P6 allows you to make fresh gnocchi.
3. **Dies:** Over 100 different shapes and sizes allow you to produce various pastas from the same machine.



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TECHNICAL SPECIFICATIONS

Model	P6
SKU	LM14045
Length	32.5"
Width	18"
Height	44"
Weight	238 lbs
Features	Production: 35-40 lbs/hr (15-18 kg/hr) Power: 220 Volt, Three Phase Warranty: 1 year limited
Package Includes	P6 Pasta Extruder with Built-In Mixer Removable Fan Automatic Cutting Motor w/ Single, Double Blade Knives Four Standard Dies Perforated Pasta Drying Tray Power Cord (no plug installed) Spanner Wrench Owners Manual

NOTES