

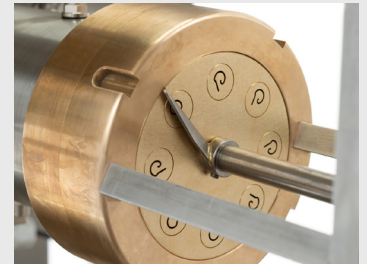


by **emiliomiti**

# Pasta Extruder with Dual Mixers P60



Rear mixer for continuous production



Automatic pasta cutter

The P60 pasta extruder is a high volume commercial pasta machine capable of producing a variety of short and long extruded pasta. Dual mixing hoppers allow for continuous production, extruding 90-125 lbs per hour. The rear mixing hopper automatically tilts up and down for easy dough transfer. Speed adjustable extrusion allows for adjustment when extruding any of the over 300 different pasta shapes and sizes. Water cooling capability allows the P60 to maintain temperature stability when extruding and a cooling fan helps remove moisture from freshly extruded pasta. An automatic cutting motor with speed control cuts short pasta to length.

## FEATURES

- › 15 kg Mixing Hopper (45-60 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 knife
- › Removable Fan
- › Requires air compressor for operation (sold separately)

## OPTIONAL ATTACHMENTS

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



by **emiliomiti**

# Pasta Extruder with Dual Mixers

# P60

## TECHNICAL SPECIFICATIONS

<b>Model</b>	P60
<b>SKU</b>	P60
<b>Length</b>	47"
<b>Width</b>	34"
<b>Height</b>	62.25"
<b>Weight</b>	515 lbs
<b>Features</b>	Production: 90-125 lbs/hr (45-60 kg/hr) dependent on pasta shape. Long pasta yields higher hourly production. Power: 220 Volt, Three Phase, 12 amps Warranty: 1 year limited
<b>Package Includes</b>	P60 Pasta Extruder with Dual Mixers w/ Speed Adjustable Extrusion Automatic Pasta Cutter w/ Single, Double Blade Knives Removable Fan Power Cord (no plug installed) Spanner Wrench

## NOTES