



by **emiliomiti**



Pasta Extruder with Mixer

EM95

by **EMILIOMITI**



Heavy duty construction



Automatic pasta cutter

The EM95 pasta extruder is fully constructed of heavy duty stainless steel and is a durable machine for most kitchen environments. A 5.5 kg mixing hopper mixes and extrudes 30-33 lbs per hour of fresh pasta. The EM95 is capable of producing various short and long extruded pasta by simply switching the installed pasta die. Four standard dies are included and over 100 different shapes and sizes are available. A built-in fan helps control the moisture of the freshly extruded pasta. An automatic pasta cutter with speed control cuts short pasta to your desired length. Retractable drying tray supports allow for convenient placement of pasta drying trays. Water cooling helps ensure an ideal extruder head temperature for consistent pasta production.

FEATURES

- › Full Stainless Steel Body
- › 5.5 kg Mixing Hopper (30-33 lbs/hr production)
- › Automatic Pasta Cutter w/ Single Blade Knife
- › Four Standard Dies
- › Built-In Fan for Drying
- › Fittings for Optional Extruder Head Water Cooler
- › Perforated Pasta Drying Tray

OPTIONAL ATTACHMENTS

1. **Dies:** Over 100 different shapes and sizes allow you to produce various pastas from the same machine.



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TECHNICAL SPECIFICATIONS

Model	EM95
SKU	EM95
Length	39" (29.5" without automatic pasta cutter)
Width	15"
Height	56"
Weight	255 lbs
Features	Production: 30-35 lbs/hr (13-16 kg/hr) Power: 220 Volt, Single Phase, 11 amp 220 Volt, Three Phase, 10 amp Warranty: 1 year limited
Package Includes	EM95 Pasta Extruder with Built-In Mixer Automatic Pasta Cutter w/ Single Blade Knife Four Standard Dies Perforated Pasta Drying Tray NEMA 6-15 Power Cord Spanner Wrench Owners Manual

NOTES