



by **emiliomiti**



Pasta Extruder with Mixer

P20G

by **EMILIOMITI**



Automatic Pasta Cutter



Configured for Water Chilling

The P20G pasta extruder is fully constructed of heavy duty stainless steel and is a durable machine for most kitchen environments. A 7 kg mixing hopper mixes and extrudes 38-42 lbs per hour of fresh pasta. The P20G is capable of producing various short and long extruded pasta by simply switching the installed pasta die. One standard die is included and over 400 different shapes and sizes are available. 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. Extrusion speed control allows you to adjust pasta production specific to each pasta shape.

FEATURES

- › Full Stainless Steel Body
- › 7 kg Mixing Hopper (38-42 lbs/hr production)
- › Automatic Pasta Cutter w/ Single Blade Knife
- › One Standard Die
- › Extrusion Speed Control
- › Fittings for Optional Extruder Head Water Cooler
- › Fully Compliant for Sanitation and Safety (UL)

OPTIONAL ATTACHMENTS

1. **Dies:** Over 400 different shapes and sizes allow you to produce various pastas from the same machine.



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TECHNICAL SPECIFICATIONS

Model	P-20-G-Cert
SKU	P-20-G-Cert
Length	41" (36" without automatic pasta cutter)
Width	21.5"
Height	52"
Weight	395 lbs
Features	Production: 38-42 lbs/hr (17-19 kg/hr) Power: 220 Volt, Single Phase, 20 amp Warranty: 1 year limited
Package Includes	P20G Pasta Extruder with Built-In Mixer Automatic Pasta Cutter w/ Single Blade Knife One Standard Die Perforated Pasta Drying Tray NEMA L6-20 Power Cord Spanner Wrench Owners Manual

NOTES