



by **emiliomiti**

Pasta Sheeter/Extruder with Dual Mixers

P2 DVE

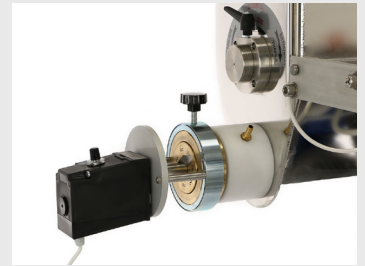
by La Monferrina



Optional Multi Pasta attachment



Dual mixing hoppers



Rear pasta extruder

The P2 DVE is a versatile pasta machine that has the capability of producing laminated sheets of pasta, extruded short and long pastas, cut tagliatelle, and specialty products such as ravioli and gnocchi. The P2 DVE features dual mixing hoppers for continuous pasta production. Four standard extruder dies are included and over 100 different shapes and sizes are available. A removable fan helps control the moisture of the freshly extruded pasta. An automatic cutting motor with speed control cuts short pastas to length. The optional Multi Pasta Attachment allows for the P2 DVE to produce fresh ravioli, gnocchi, and tagliatelle.

FEATURES

- › Dual Mixing Hoppers (18 kg combined)
- › Produces 170mm (6.7") Pasta Sheets
- › Produces Extruded Short and Long Pastas
- › Automatic Cutting Motor w/ single, double blade knives
- › Four Standard Dies
- › Removable fan for drying
- › Conveyor Belt
- › Three Pasta Drying Trays w/ bracket
- › Three Pasta Dowels

OPTIONAL ATTACHMENTS

1. **Multi Pasta Attachment:** The Multi Pasta allows you to make ravioli, gnocchi, and cut pastas on the P2 DVE. Optional interchangeable inserts allow for a wide variety of pasta production.
2. **TagliaSfoglia Attachment:** The standalone TagliaSfoglia Attachment automatically cuts pasta sheets to width and length.
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	P2 DVE
SKU	LM24041
Length	39"
Width	50"
Height	57"
Weight	550 lbs
Features	Production: Sheeted Pasta: 80-90 lbs/hr, Extruded Pasta: 70-80 lbs/hr, Tagliatelle (with optional attachment) 80-90lbs/hr, Ravioli (with optional attachment) 110-130 lbs/hr Power: 220 Volt, Three Phase Warranty: 1 year limited
Package Includes	P2 DVE Pasta Sheeter/Extruder with Built-In Dual Mixers Removable Fan Conveyor Belt Automatic Cutting Motor w/ Single, Double Blade Knives Four Standard Dies Two Perforated Pasta Drying Trays Solid Pasta Drying Tray Three Pasta Dowels Power Cord (no plug installed) Spanner Wrench Owners Manual

NOTES