



by **emiliomiti**

Pasta Extruder with Mixer

P6

by La Monferrina



Optional MultiPasta 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 5 kg mixing hopper mixes and extrudes 30-35 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 300 different shapes and sizes are available. The MultiPasta Attachment allows for the P6 to produce fresh ravioli, gnocchi, and cut pasta. 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

- › 5 kg (flour) mixing hopper (12-15 kg/hr production)
- › 14.3 lb Total Capacity (flour + liquids)
- › Automatic Cutting Motor w/ single, double blade knives
- › Four Standard Dies
- › Removable fan for drying
- › Perforated Pasta Drying Tray

OPTIONAL ATTACHMENTS

1. **MultiPasta Attachment:** The MultiPasta 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 300 different shapes and sizes allow you to produce various pastas from the same machine.



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TECHNICAL SPECIFICATIONS

Model	P6
SKU	LM12051
Length	32.5"
Width	18"
Height	44"
Weight	238 lbs
Features	Production: 30-33 lbs/hr (12-15 kg/hr) Power: 208~220 Volt, Single Phase, 20 amp 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 NEMA L6-20 Power Cord Spanner Wrench Owners Manual



NOTES