

SPECIFICATIONS:

IPE40 PASTA EXTRUDER

Features:

- Basin/hopper made from 316 stainless steel
- Extruder body & stand made from painted steel
- Brass dies & auger
- Water resistant body
- Dies and auger are removable for cleaning
- Easy to access basin and mixer for cleaning.
- Two Speeds: Mixing & Extruding
- Drying stand with locking casters
- Electronic cutting knife with two blades: One for short/medium pasta and one for medium/long pasta
- Adjustable cutting knife speed
- Made in Italy

Options:

- Double walled water cooling system
- Available AV-90 attachment for rolling flat pasta compatible with IRM-A ravioli maker
- 100's of additional dies available
- Plain stand
- Pasta drying stand
- Custom body colour

Note: Cable length is 4' / 122cm

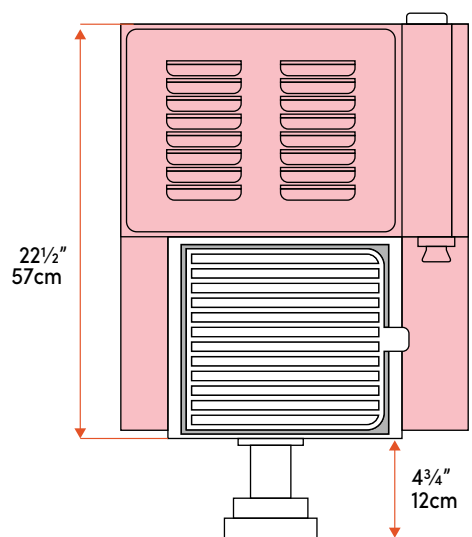
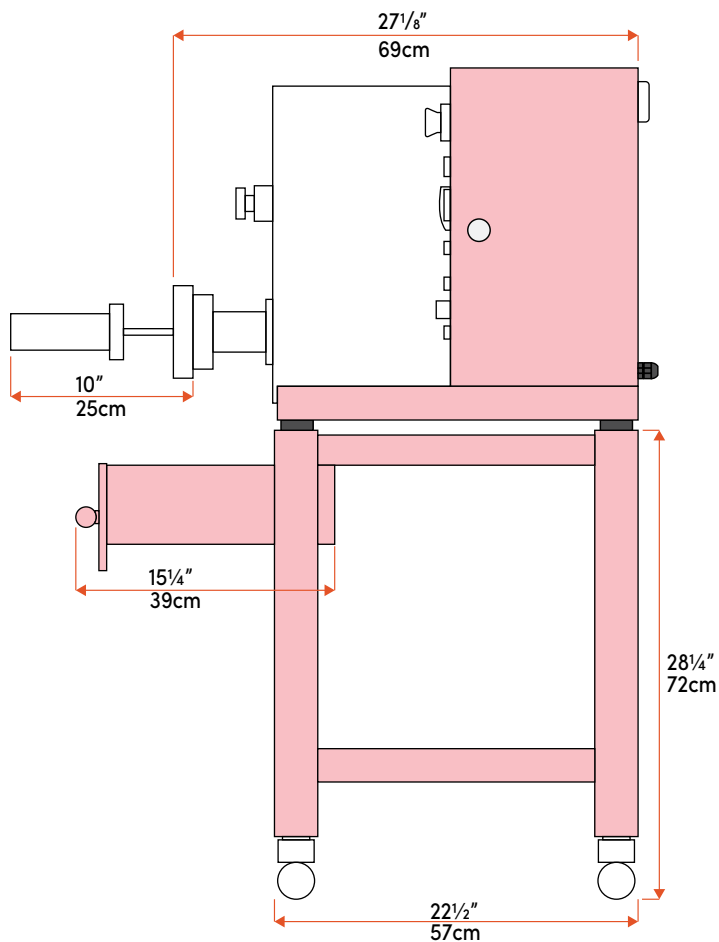
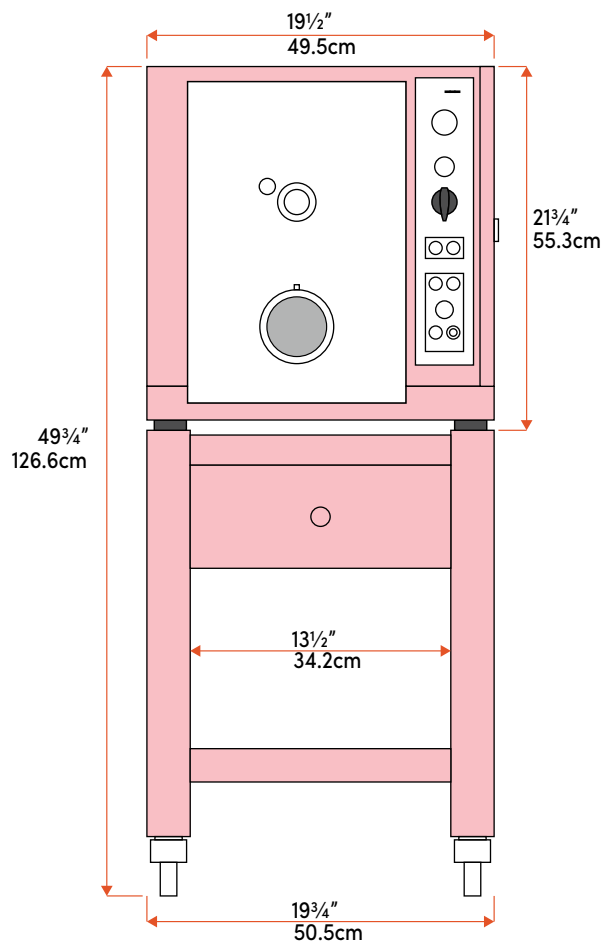
Plug Type: NEMA L15-20P



Capacity & Power

Specification	IPE40
Hopper Capacity	16Lb
	7Kg
Output/Hour	40Lb
	18Kg
Power	1.5hp
	1.1Kw
Electrical	220V 60Hz 5Amps
Phases	3 (Optional 1)

IPE40 - Pasta Extruder



Model Information

Model	Dimensions Inch			Dimensions mm			Weight	
	W	D	H	W	D	H	Lb	Kg
IPE40	19 1/2	27 1/8	21 3/4	49.5	69	55.3	286	130

Shipping Information

Model	Dimensions Inch			Dimensions mm			Weight	
	W	D	H	W	D	H	Lb	Kg
IPE40	31 1/2	22 1/2	42	57	80	107	330	150