

## SPECIFICATIONS:

# IPE20 PASTA EXTRUDER

### Features:

- Basin/hopper made from 316 stainless steel
- Extruder body & stand made from painted steel
- Bronze 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
- Double walled water cooling system
- Electronic cutting knife with two blades: One for short/medium pasta and one for medium/long pasta
- Adjustable cutting knife speed
- 4 dies included



### Options:

- Available AV-90 attachment for rolling flat pasta compatible with IRM-A ravioli maker
- 100's of additional dies available
- Custom body colour

Note: Cable length is 5' / 152cm

Plug Type: NEMA 6-15P

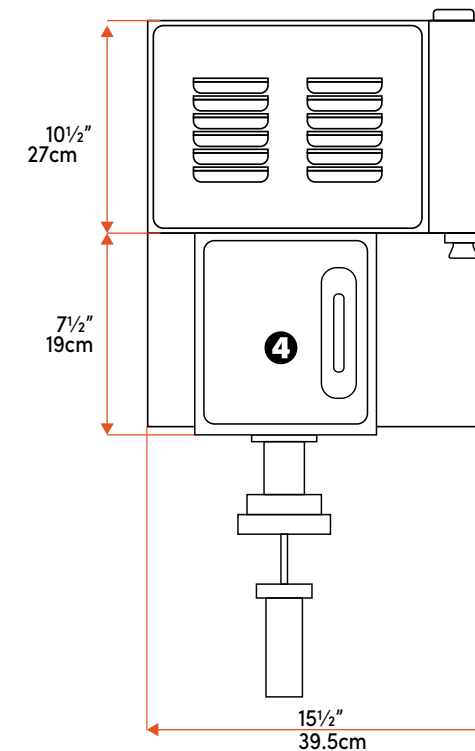
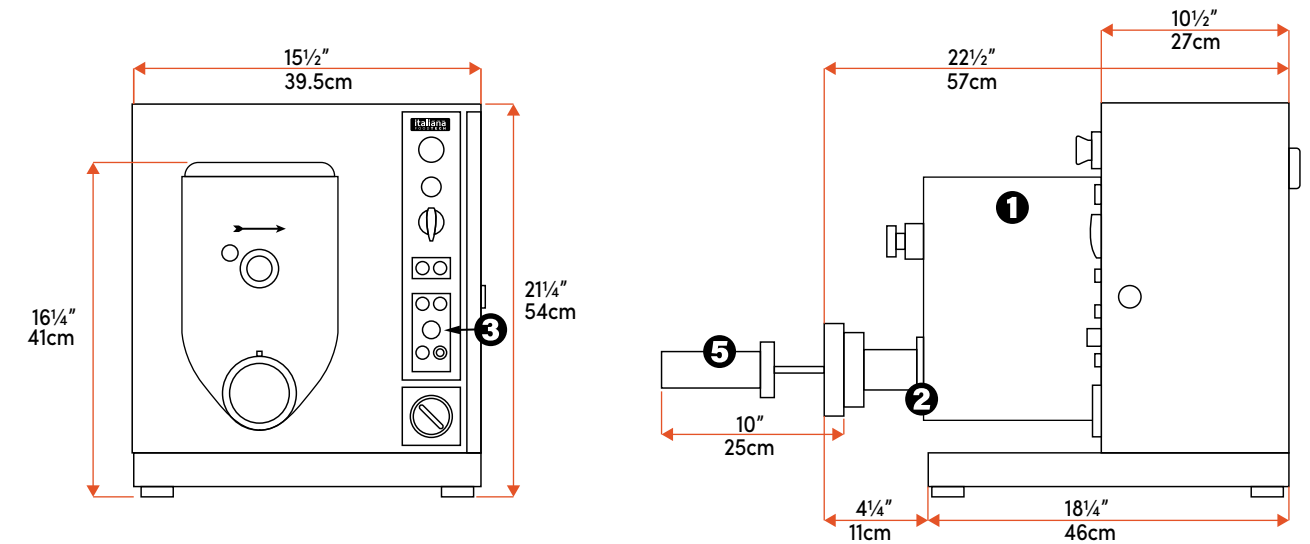


### Capacity & Power

Specification	IPE20
Hopper Capacity	4.4-6.5Lb 3Kg
Output/Hour	19Lb 9Kg
Power	0.75hp 0.55Kw
Electrical	110V
Phases	3 (Optional 1)

## SPECIFICATIONS:

# IPE20 PASTA EXTRUDER



- ① Mixing Basin/Hopper
- ② Vacuum Extrusion Basin
- ③ Adjustable Speed Auger
- ④ Basin Cover
- ⑤ Electronic Cutting Knife

### Model Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IPE20	15 1/4	22 1/4	21 1/4	39.5	57	54	132	60

### Shipping Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IPE20	17	24	29	45	63	74	149	68



Italiana FoodTech reserves the right to modify the technical data and models without notice.

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SPECIFICATIONS:

# IPE30 PASTA EXTRUDER

Features:

- Basin/hopper made from 316 stainless steel
- Extruder body & stand made from painted steel
- Bronze 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
- Double walled water cooling system
- Electronic cutting knife with two blades: One for short/medium pasta and one for medium/long pasta
- Adjustable cutting knife speed
- 4 dies included



Options:

- Available AV-90 attachment for rolling flat pasta compatible with IRM-A ravioli maker
- 100's of additional dies available
- Custom body colour

Note: Cable length is 5' / 152cm

Plug Type: NEMA 6-15P

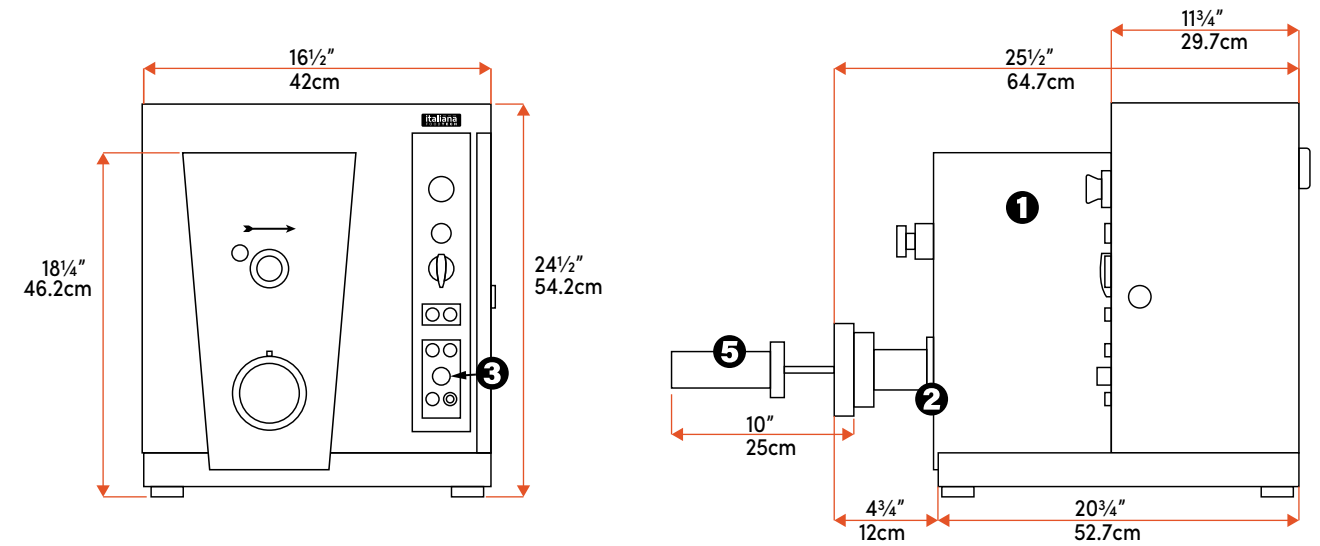


Capacity & Power

Specification	IPE30
Hopper Capacity	11Lb 5Kg
Output/Hour	29Lb 13Kg
Power	1.0hp 0.75Kw
Electrical	220V
Phases	1

SPECIFICATIONS:

# IPE30 PASTA EXTRUDER



- 1 Mixing Basin/Hopper
- 2 Vacuum Extrusion Basin
- 3 Adjustable Speed Auger
- 4 Basin Cover Grate
- 5 Electronic Cutting Knife

Model Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IPE30	16 1/2	25 1/2	21 1/4	39.5	64.7	54	165	75

Shipping Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IPE30	22	32	29	56	82	73.5	195	88



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