

SPECIFICATIONS:

IPE40 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
- Stand
- Custom body colour

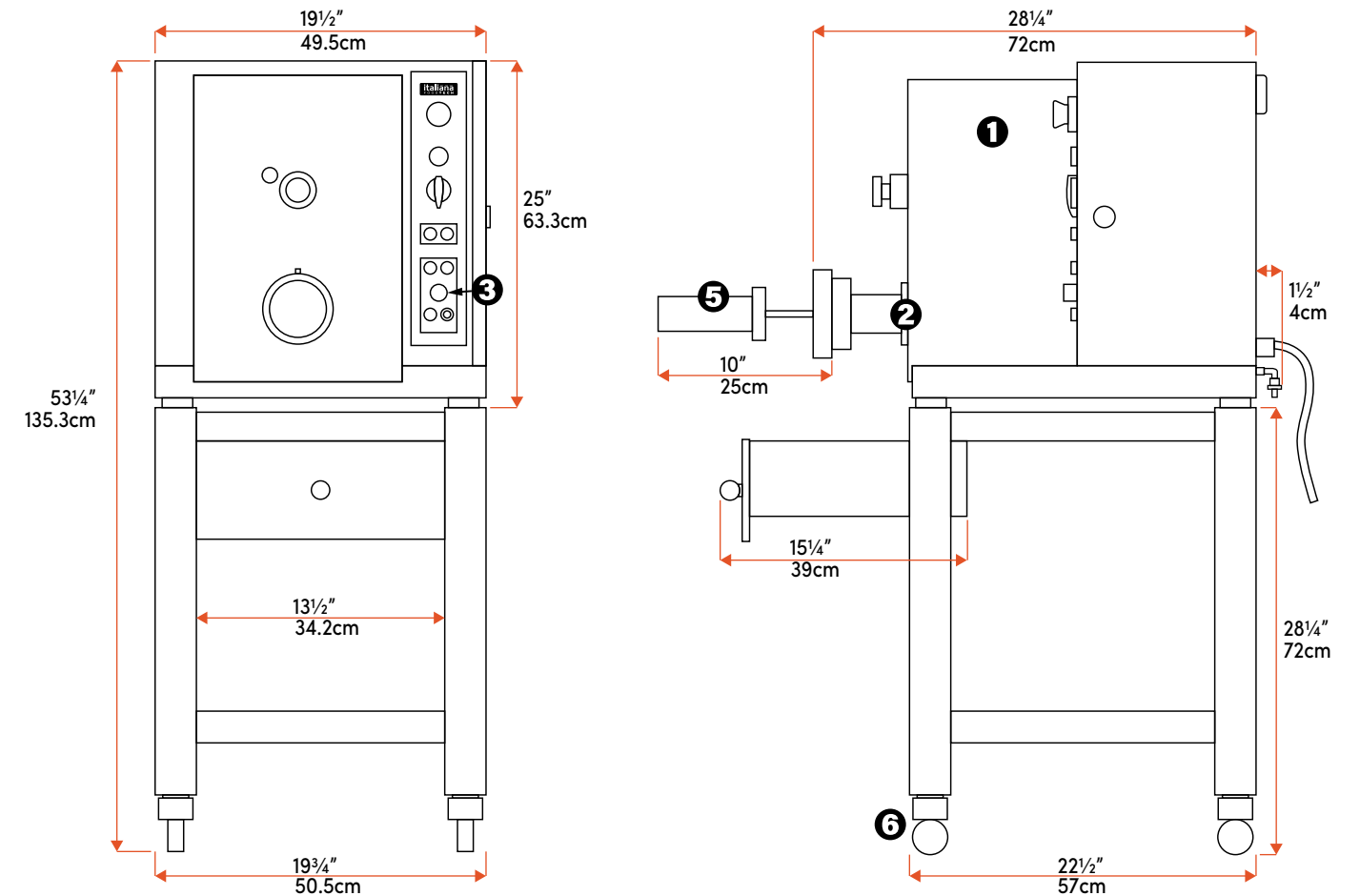
Note: Cable length is 4' / 122cm

Plug Type: NEMA L15-20P



Capacity & Power

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



- ① Mixing Basin/Hopper
- ② Vacuum Extrusion Basin
- ③ Adjustable Speed Auger
- ④ Basin Cover Grate
- ⑤ Electronic Cutting Knife
- ⑥ Locking Casters

Model Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IPE40	19 1/2	28 1/4	25	49.5	69.4	55.8	240	130

Shipping Information

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



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

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SPECIFICATIONS:

IPE65 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



Options:

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

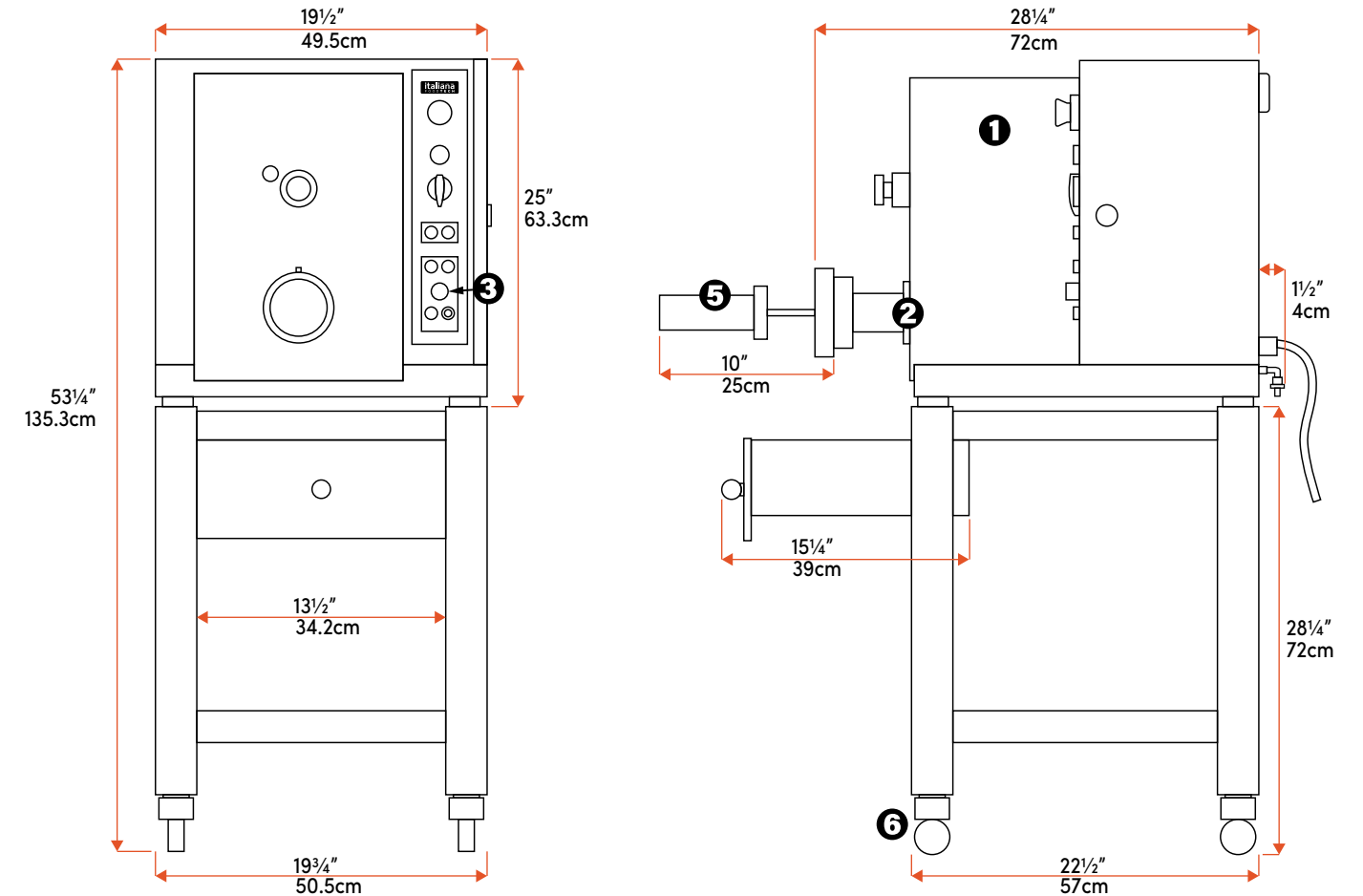
Note: Cable length is 4' / 122cm

Plug Type: NEMA L15-20P



Capacity & Power

Specification	IPE65
Hopper Capacity	4.4–25.5Lb 2–11.5Kg
Output/Hour	55-66Lb 25-30Kg
Power	2hp 1.5Kw
Electrical	220V
Phases	3 (Optional 1)



- ① Mixing Basin/Hopper
- ② Vacuum Extrusion Basin
- ③ Adjustable Speed Auger
- ④ Basin Cover Grate
- ⑤ Electronic Cutting Knife
- ⑥ Locking Casters

Model Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IPE65	19 1/2	28 1/4	25	49.5	72	63.3	309	140

Shipping Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IPE65	22 1/2	31 1/2	42	57	80	107	355	160



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