

PASTA EXTRUDERS

10 POUND HR PASTA EXTRUDER

Bring a little bit of Italy home, or to your small restaurant with the **IPE10 counter-top pasta extruder**. With a production of 10Lbs of pasta per hour, a counter top extruder provides an opportunity to add fresh pasta to the menu or the dinner plate without a large resource or space commitment.

With a huge selection of dies to make any shape or style of pasta, they provide great flexibility in a compact, cost effective machine.



IPE10 Features

- Stainless steel hopper and auger
- Uses a standard 110V power cord
- Compact size
- Easy to transport for events or catering
- Easy one button operation
- Transparent lid with opening to add ingredients during mixing
- Easy to remove parts for cleaning
- Bronze Dies
- Made in Italy

Options

- Perforated pasta drying containers
- Large selection of dies

Specifications

Model	Hopper Capacity		Output/Hr		Weight		Dimensions Inch			Dimensions cm			Power		Electrical	Phases
	Lb	Kg	Lb	Kg	Lb	Kg	W	D	H	W	D	H	hp	Kw	Voltage	
IPE10	3.5	1.5	10	4.5	40	18	8½	18¾	11½	21.5	47.5	29.5	0.4	0.3	110V	1



40kg of flour



Yields 55kg



250 servings (220g)



25¢ per serving!

18 POUND HR PASTA EXTRUDER

Small and medium sized restaurants looking to add fresh pasta to the menu will find the most benefit from the **IPE18 counter-top pasta extruder**. With a production output of 18 Lb of pasta per hour, fresh pasta can be added to the menu without a large resource commitment.

The huge selection of dies available allow you to offer any shape or style of pasta. The IPE18 provides great flexibility in a compact, cost effective machine.



IPE18 Features

- Stainless steel hopper and auger
- Uses a standard 110V power cord
- Compact size
- Easy one button operation
- Transparent lid with opening to add ingredients during mixing
- Easy to remove parts for cleaning
- Bronze Dies
- Made in Italy

Options

- Variable speed electronic cutting knife
- Perforated pasta drying containers
- Large selection of dies

Specifications

Model	Hopper Capacity		Output/Hr		Weight		Dimensions Inch			Dimensions cm			Power		Electrical	Phases
	Lb	Kg	Lb	Kg	Lb	Kg	W	D	H	W	D	H	hp	Kw	Voltage	
IPE18	5.5	2.5	15	7	62	28	10¼	20¾	16¾	26	53	43	0.5	0.37	110V	1

28 POUND
HR

PASTA
EXTRUDER

The **IPE28 pasta extruder** is for the medium sized restaurant that wants the pasta making capability of a larger operation, in a smaller package. With water cooling, usually a feature reserved for larger pasta makers, the IPE28 will maintain a consistent mixing temperature throughout hours of use.

With the optional cutting knife attachment equipped, the extruder will automatically will cut pasta to the same length—short or long, for the perfect penne, macaroni and more.



IPE28 Features

- Removable dishwasher safe hopper made from stainless steel
- Water cooling system that maintains a constant mixing and extruding temperature
- Digital control panel with timer to automatically stop the mixing process
- Stainless Steel auger and mixer
- Electronic cutting knife with adjustable speed
- Bronze dies
- Made in Italy

Options

- 150 additional dies available
- Dies with Teflon inserts
- Lasagna sheet die with 6.25” sheet width and thickness of 1/32” to 3/16”

Specifications

Model	Hopper Capacity		Output/Hr		Weight		Dimensions Inch			Dimensions cm			Power		Electrical	Phases
	Lb	Kg	Lb	Kg	Lb	Kg	W	D	H	W	D	H	hp	Kw	Voltage	
IPE28	6.5	3	20	9	77	35	15¾	23½	21½	40	60	55	0.75	0.55	110V	1 Phase



HUNDREDS OF DIES AVAILABLE



30 POUND
HR

PASTA
EXTRUDER

The **IPE30 pasta extruders** are perfect for producing every kind of fresh pasta thanks to the huge selection of dies for a variety of shapes and the cutting knife to cut them short or long.

Depending on the needs and space in your restaurant, the IPE30 can be setup on a counter, or on a separate stand so it can be moved as needed.

IPE30 Features

- Basin/hopper and auger made from stainless steel
- Dies and auger are removable for cleaning
- Easy to access basin and mixer for cleaning.
- Electronic cutting knife with adjustable speed and two blades: One for short/medium pasta and one for medium/long pasta
- Bronze dies
- Made in Italy

Options

- Available AV-90 attachment for rolling flat pasta compatible with Italiana FoodTech ravioli makers
- 100’s of additional dies available
- Custom body colours available

Specifications

Model	Hopper Capacity		Output/Hr		Weight		Dimensions Inch			Dimensions cm			Power		Electrical	Phases
	Lb	Kg	Lb	Kg	Lb	Kg	W	D	H	W	D	H	hp	Kw	Voltage	
IPE30	11	5	30	13	154	70	16½	26¾	22	42	68	56	1	0.75	220V	1 Phase

40/65 POUND HR PASTA EXTRUDERS

For high volume pasta production and continuous use, the **IPE40 and IPE65 pasta extruders** will keep up with the demand of even the busiest restaurant. These extruders can make a variety of different pasta types in a huge variety of shapes and sizes to suit your needs.

An optional stand makes it easy to move these extruders out of the way when not in use. The built in drying drawer dries the pasta with it's built in fan to prepare the pasta for serving or storage.

The IPE65 is equipped with a water cooling system to keep the hopper cool during continuous use, and ensure a consistent product.



110 POUND/HR PASTA EXTRUDER

Designed for a restaurant commissary or pasta resale, the **IPE110 pasta extruder** is made for high production. With an average production of 50Kg per hour and two hoppers, this extruder is designed for continuous use with no maintenance.

Water cooling keeps the mixer cool and a drying rack dries the fresh pasta. Every pasta made will be consistent, whether it's made at the start of the day, or the end.



IPE40/65 Features

- Stainless steel hopper
- Brass/Bronze alloy blade and dies
- Easy to remove parts for cleaning
- Water Cooling - IPE65
- Made in Italy

Options

- Electronic cutting knife for short & very short pasta
- Available in custom colours
- Large selection of dies available
- Water cooling - IPE40
- Stand with drying drawer available
 - Stand dimensions - 20"x22½"x27½" (51x57x70cm)

Specifications

Model	Hopper Capacity		Output/Hr		Weight		Dimensions Inch			Dimensions cm			Power		Electrical	Phases
	Lb	Kg	Lb	Kg	Lb	Kg	W	D	H	W	D	H	hp	Kw	Voltage	
IPE40	16	7	40	18	286	130	19½	28¼	22½	40	60	55	1.5	1.1	208/240V	1
IPE65	25	12	65	29	309	140	19½	28¼	25	42	68	56	2	1.5	220V	3



CONTINUOUS PASTA PRODUCTION

IPE110 Features

- Two stainless steel hoppers
- Water cooling system
- Electronic cutting knife
- Caster wheels
- Powerful cooling vent
- Digital display
- Made in Italy

Options

- Perforated pasta drying containers available
- Available in custom colours
- Large selection of dies available
- Electronic cutting knife for short & very short pasta

Specifications

Model	Hopper Capacity		Output/Hr		Weight		Dimensions Inch			Dimensions cm			Power		Electrical	Phases
	Lb	Kg	Lb	Kg	Lb	Kg	W	D	H	W	D	H	hp	Kw	Voltage	
IPE110	19	8	110	50	529	240	26	57	72	66	145	83	1/3	0.75/ 2.25	220V	3

AUTOMATIC RAVIOLI MAKERS

The Automatic Ravioli Maker keeps your hands free to work with it's foot pedal control and powered ravioli feed. It also controls the amount of filing for each ravioli.

With seven high quality ravioli molds to choose from, these ravioli makers produce pasta in a selection of different sizes and shapes to suit your needs and tastes.



IRM-A Features

- Stainless steel body
- Easy to remove, and clean hopper, press and molds
- Stuffing quantity regulator
- Foot pedal on/off control
- Produces 40-120 ravioli per minute depending on ravioli shape and size

Options

- Perforated pasta drying containers available
- Custom coloured body\
- Manual operated model available

Specifications

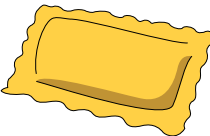
Model	Ravioli/Hr				Weight		Dimensions Inch			Dimensions cm			Power		Electrical	Phases
	Lb Min	Lb Max	Kg Min	Kg Max	Lb	Kg	W	D	H	W	D	H	hp	Kw	Voltage	
IRM-A	40	120	18	54	97	44	15¾	21¾	26	4	55.5	66	0.24	0.18	220V	1 Phase

Ravioli Shapes

RECTANGLE

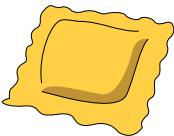
50x40mm
Code R01

70x60mm
Code R02



SQUARE

35x35mm
Code R03



TRIANGLE

70x70mm
Code R04



HALF MOON

70x50mm
Code R05



CIRCLE

Ø35mm
Code R06

Ø60mm
Code R07



Illustrations are not to scale

PASTA DIES FOR: IPE10, IPE18, IPE28

SPAGHETTI

2mm
Code 001



BIGOLI

3mm
Code 003



SPAGHETTI CHITARRA

2mm
Code 002



TAGLIOLINI

2mm
Code 004



LINGUINE

3x1.6mm
Code 005



4x1.6mm
Code 019



TAGLIATELLE

8mm
Code 006



PAPPARDELLE

16mm
Code 007



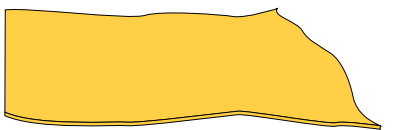
PAPPARDELLE RICCE

16mm
Code 008



LASAGNA

135mm IPE10
155mm IPE18
1-4mm thickness
Code 009



BUCATINI

4mm
Code 010



MACCHERONI

4.8mm
Code 011



8.5mm
Code 012



15mm
Code 013



CANELLONE

25mm
Code 014



CASERECCIE

9x5mm
Code 017



FUSILLI

9mm
Code 018



GRAMIGNA

3.5mm
Code 015



CANESTRINI

16mm
Code 016



Illustrations are not to scale

PASTA DIES FOR: IPE30, IPE40, IPE65, IPE110

SPAGHETTI

0.8mm Code B01		
1mm Code B02		
1.25mm Code B03		
1.5mm Code B04		
1.75mm Code B05		
2mm Code B06		
2.25mm Code B07		
2.5mm Code B08		
2.75mm Code B09		
3mm Code B10		

TAGLIOLINI

2mm Code B11		
2.4mm Code B12		
2.8mm Code B13		

BUCATINI

3.7mm Code B14		
4.5mm Code B15		

SPAGHETTI CHITARRA

2mm Code B16		
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FETTUCCINE

1.8mm Code B17		
3.5mm Code B18		
5mm Code B19		

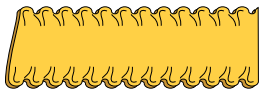
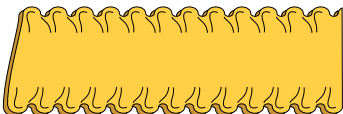
TAGLIATELLE

7mm Code B20		
9.5mm Code B21		

PAPPARDELLE

14mm Code B22		
17mm Code B23		
20mm Code B24		

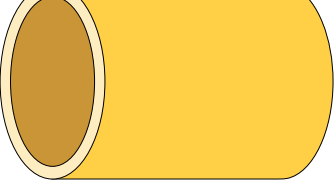
PAPPARDELLE RICCE

11mm Code B25		
15mm Code B26		
19mm Code B27		

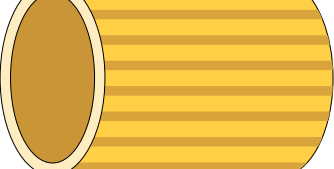
MACHERONI LISCI

7.5mm Code B30		
10.5mm Code B31		
14mm Code B32		

CANNELLONE

20mm Code B33		
35mm Code B34		

MACHERONI RIGATI

4.5mm Code B35		
7.5mm Code B36		
10.5mm Code B37		
14mm Code B38		
20mm Code B39		
35mm Code B40		
7.8mm Code B200		

CONCHIGLIE

Code B41			
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GNOCCHI PASTA

Code B42			
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GNOCCHI SARDI

Code B43			
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ORECHIETTE

Code B44				
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CANESTRINI (SMOOTH)

Code B45				
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CANESTRINI

Code B46				
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RUOTI

Code B47		
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FUSILLI

Code B49	
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CASERECCE

Code B50	
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TROTTOLE

Code B51		
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CAMPENELLE

Code B52		
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RISO MEDIO

Code B53	
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FIORE

Code B54		
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GRATATTA

Code B55	
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RADIATORI

Code B56	
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8.8mm Code B215	
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Illustrations are not to scale

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