



by **emiliomiti**

# Pasta Extruder with Mixer

# SousChef

by Imperia & Monferrina S.p.A.



The SousChef is the next evolution in pasta machines. It has been designed from the ground up to meet the demands of professional kitchens everywhere. The SousChef is the first tabletop pasta extruder that disassembles for easy cleaning and is the only pasta extruder to meet NSF Standard 8. The body and components are made of food quality stainless steel for sanitation. Inverter technology provides smooth, quiet operation. 110 volt electrical (LM12037) provides more placement flexibility in your kitchen. Built-in safeties help prevent accidental damage. A completely redesigned mixing hopper kneads pasta dough better than any other pasta extruder. The production of various short and long extruded pastas is possible by simply inserting one of many optional dies. An optional automatic cutting motor cuts short pasta shapes. When fitted with the optional MonoSfoglia Ravioli Attachment, the SousChef is capable of producing ravioli from a single sheet of pasta for the most handmade looking ravioli made by machine.

## FEATURES

- › 3 kg mixing hopper (8-10 kg/hr production)
- › Fully removable mixing hopper and components for easy cleaning and sanitation
- › Conforms to NSF Standard 8
- › Stainless Steel construction
- › Inverter Technology provides smooth, quiet operation and helps prevent accidental damage
- › Mixing Hopper design kneads pasta dough better than any other extruder

## OPTIONAL ATTACHMENTS

1. **MonoSfoglia Ravioli Attachment:** Single-Sheet ravioli attachment capable of producing ravioli from a single sheet of pasta for a handmade appearance.\*
2. **Automatic Cutting Motor:** Cuts short pastas with an adjustable, motorized cutting knife.\*
3. **Dies:** Over 100 different shapes and sizes allow you to produce various pastas from the same machine.\*

\* not NSF listed



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## TECHNICAL SPECIFICATIONS

<b>Model</b>	SousChef	SousChef
<b>SKU</b>	LM12037	LM12036
<b>Length</b>	24"	24"
<b>Width</b>	17"	17"
<b>Height</b>	23"	23"
<b>Weight</b>	138 lbs	138 lbs
<b>Features</b>	Production: 18-20 lbs/hr (8-10 kg/hr) Power: 110 Volt, 8 Amp Warranty: 1 year limited	Production: 18-20 lbs/hr (8-10 kg/hr) Power: 220 Volt, Single Phase, 8 Amp Warranty: 1 year limited
<b>Package Includes</b>	SousChef Pasta Extruder with Built-In Mixer Power Cord Spanner Wrench Cleaning Tools Owners Manual	SousChef Pasta Extruder with Built-In Mixer Power Cord (configurable) Spanner Wrench Cleaning Tools Owners Manual

## NOTES