



by **emiliomiti**



# Pasta Extruder Attachment **CHLOE**



Manual pasta cutter



Optional additional dies

The Chloe Extruder Attachment will transform your planetary mixer into a high production fresh pasta extruder. Chloe will work on most 20 qt or larger planetary mixers with a #12 hub and will produce up to 20-30 lbs/hr of fresh pasta. Simply drop in your granulated pasta dough from the mixer and let the Chloe extrude pasta from any of the included dies, Spaghetti, Rigatoni, Fusilli, Casarecce. Additional dies are available for a countless selection of pasta shapes and sizes. The Chloe also includes a manual pasta cutter for the cutting of short pastas. Disassembly is quick and easy for simple cleaning and storage.

## FEATURES

- › Transforms planetary mixer into pasta extruder
- › Works with most 20 qt or larger planetary mixers with #12 hub
- › Up to 20-30 lbs/hr production
- › Manual Pasta Cutter w/ single blade knife
- › Four Standard Dies: Spaghetti, Rigatoni, Fusilli, Casarecce

## OPTIONAL ATTACHMENTS

1. **Dies:** Over 100 different shapes and sizes allow you to produce various pastas from the same machine. **Sfoggia Die** produces a 6.7" sheet of pasta for making lasagna and ravioli.



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## TECHNICAL SPECIFICATIONS

<b>Model</b>	CHLOE
<b>SKU</b>	CHLOE
<b>Length</b>	14.5"
<b>Width</b>	12.25"
<b>Height</b>	12"
<b>Weight</b>	28 lbs
<b>Features</b>	Production: Up to 20-30 lbs/hr Power: n/a Warranty: 1 year limited
<b>Package Includes</b>	Chloe Extruder Attachment Manual Pasta Cutter w/ Single Blade Knife Included Dies: Spaghetti, Rigatoni, Fusilli, Casarecce Spanner Wrench

## NOTES