

P6



Made by
La Monferrina
 macchine per pasta machines

Features

P6 is an automatic pasta extruder on a mobile trolley. The P6 works well with traditional and gluten free pasta formulations. It produces long and short pastas and making different shapes is as easy as changing the die. Operating the machine is simple and efficient. P6 is a medium size machine, a great match for any restaurant, pizzeria, or deli. The exterior of the machine is made of anodized aluminum. Parts in contact with food are made of food-approved stainless steel. It includes a control panel and has been designed with the latest safety features in mind. The P6 can also make ravioli with the multi-pasta attachment.

Characteristics:

- Kneading vat
- Auger and Mixing paddle (which disassemble easily for cleaning and maintenance)
- Automatic pasta cutter
- Fan- + 1 White perforated plastic drying rack/tray
- Stainless steel trolley with wheels
- Water-cooling sleeve

Accessories

1- Ravioli/Multi Unit

Produces many ravioli shapes with interchangeable moulds. It works with soft fillings of cheese, vegetables and meat. It can also cut tagliatelle with use of cutter moulds

2 - Gnocchi Unit

It carries out the production of gnocchi made of potatoes or made of potato flakes in various dimensions and with additional ingredients such as tomatoes or spinaches.

3 - Trofie Unit

For P6 Trofie (regional pasta shape) automatic machine. The assembly of all the accessories is simple and practical. Some units can also be used in combination with some other machine models in our production range.

For the complete list of accessories, see Moulds & Dies.



NEMA L14 20P



Dir. 2006/42/CE
 Meets all safety and sanitation standards worldwide

Technical Data

	P6	P12	Accessories	
Weight	108 Kg	147 Kg	Ravioli Unit weight	11 Kg
Dimensions	58x40x112 cm	-	Ravioli Unit dimensions	20x45x35 cm
Dimensions	-	58x55x155 cm	Gnocchi Unit weight	22,2 Kg
Motor power	1100 W	2000 W	Gnocchi Unit dimensions	25x36x46,5 cm
Kneading vat capacity	6 Kg	12 Kg		
Pasta production	15-18 Kg/h	25-35 Kg/h		

Crated Dims 27x25x52 in. Wt:308lbs