

LLKPME10

Pasta Machine

MIXER & EXTRUDER

All of our pasta equipment has been manufactured to the highest standard in an Italian factory that has more than 50 years' experience under its belt. LLK's pasta machines are capable of mixing, extruding and cutting a wide array of fresh pasta.

Both models are constructed from stainless steel making them robust food safe and super easy to clean. Equipped with fan cooled motors to ensure non-stop production is achievable.

Available with optional short pasta cutters to make all kinds of fresh pasta, as well as a wide variety of dies, so you can make anything from tasty tagliatelle to moreish macaroni. Our pasta machines assist with the production of fresh pasta with little skill required, meaning you can revamp your menu with low-cost, high-profit, and simply beautiful pasta dishes that will delight your customers.

Mixes at the perfect speed to maintain hydration levels in the pasta mix.



Why choose a pasta machine?

- 10L & 20L to suit medium and high output
- Heavy duty machines that are built to last, with forced air-cooling system
- Easy to use & clean
- Mixes, extrudes and cuts fresh pasta all in one compact machine
- Capable of producing short, long and sheeted pasta
- Full stainless steel body
- Wide variety of dies available
- Produces everything from spaghetti to gnocchi

Specifications

Model	W	D	Н	Capacity			Die	Net Weight	Loading
LLKPME10	305	665	442	4.2kg	10 Litres	8.4 Kg/Hr	75mmØ	42kg	750w 13 Amp
LLKPME20	354	665	505	4.2kg	20 Litres	8.4 Kg/Hr	75mmØ	52kg	750w 13 Amp





Suggested Products...

Here are some other LLK products that may interest you. Search our website using the product code for more information.



Pasta Cooker LLKPAS10



Donatello Oven LLKDN6352+



Pasta Sheeter LLKPS25



Dough Mixer LLKMA20

Mixes, extrudes and cuts pasta to perfection, all in one compact machine!

All our pasta products are supplied with 2 years parts and 1 year labour warranty as standard.

— linda-lewis.co.uk