



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMEM010 Countertop Pasta Dough Extruder

The BakeMax BMEM010 Countertop Pasta Extruder is the perfect solution for producing fresh pasta for a small to medium sized restaurant. These pasta extruders are the perfect way to introduce fresh pasta to your restaurant's menu without a large footprint. Perfect for restaurants and trattorias.



Features:

- Constructed with 403 & 304 Stainless Steel
- Dual Voltage 110V or 220V
- Mechanical System with Industrial Reducer Coupled with a 1/3HP Motor
- Structure in 430 Stainless-Steel and 304 Stainless-Steel in areas that contact with food
- Bronze Dough Auger Spiral / Snail
- 9 Plastic Drawing Boards: Spaghetti (Thin, Medium & Thick); Tagliatelle (Thin, Thick, Guitar and Soba) and Macaroni (Thin & Thick)
- Capacity of 11lbs (5kg) dough
- Production of up to 10kg of pasta per hour
- 1-Year Limited Warranty



Technical Specifications:

- Exterior Dimensions (WDH): 13.7" x 22.4" x 15"
- Plug & Go NEMA 5-15p Plug
- Product Weight: 85 lbs.

Shipping Specifications:

- Crated Dimensions (WDH):
- Shipping Weight: 99lbs.

Electrical Specifications:

- 127V or 220V / 3.2A / 700W / 60Hz / 1 Ph



** Due to continuous product improvement, specifications are subject to change without notice.

BakeMax® / Titan Ventures International Inc.

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