

SPECIFICATIONS:

IPS-T300 COUNTERTOP PASTA SHEETER



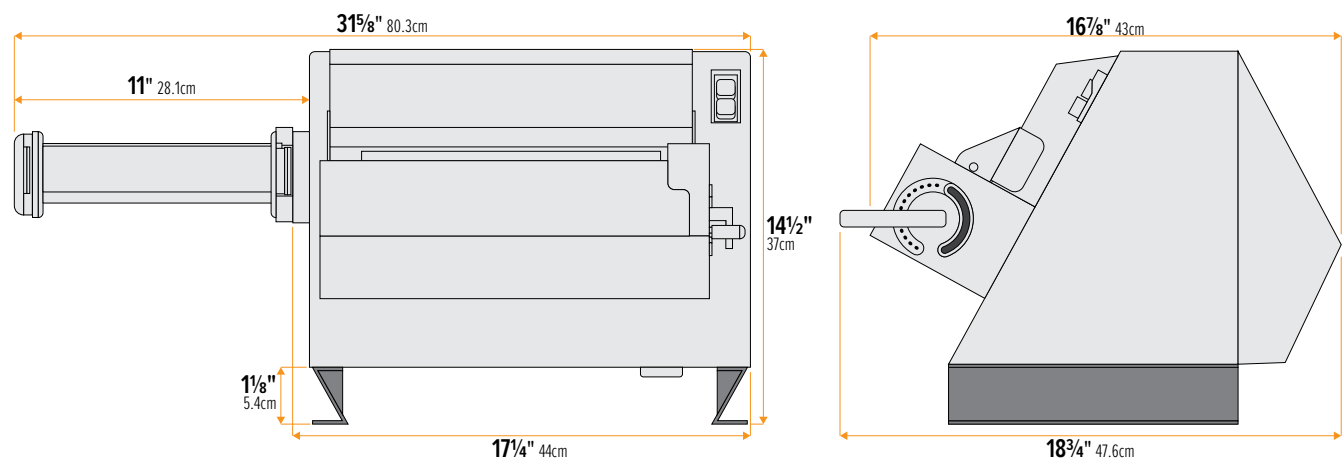
A pasta sheeter is a great way to produce flat pasta such as fettuccine or Linguine. First pass the pasta dough through the sheeter to flatten it to the desired thickness. Then easily attach a cutter and cut the dough into strips of fresh flat pasta. The compact size allows it to operate on a countertop rather than requiring a separate stand.

Features

- Dough feed opening of 0.5" (12mm)
- Sheeting roller opening of 0-3/16" (0-5mm)
- 12" (30mm) sheet width
- Stainless steel body
- Stainless steel thickness rollers
- Compact size for countertop use
- Lever controlled thickness adjustment
- Thickness lock
- Resin roller for dough sliding
- Quick changing pasta cutting accessories in 2mm, 4mm, 6mm and 12mm widths

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Pasta Cutting Attachments

Code	Pasta Type
IPS-T300-02	2 mm - Spaghetti
IPS-T300-03	4 mm - Tagliatelle
IPS-T300-04	6.5 mm - Fettuccine
IPS-T300-05	12 mm - Pappardelle

Electrical

Model	Kw	Voltage	Amps	Cable
IPS-T300	0.37	110V	6	6.5'(200cm) NEMA 5-15P Ⓢ

Model Dimensions*

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IPS-T300	17 1/4	16 7/8	14.5	44	43	37	57	26

Shipping Dimensions

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
IPS-T300	21	20.5	25	53	52	63.5	70	31

*Dimensions do not include pasta cutter attachment.