



Bottene
MACCHINE PER PASTA | PASTA-MACHINES

PM35

Pasta machine



Ideal for **up 50 seats**
capacity restaurant



Description

- Kneading vat capacity Kg 2,5 flour + liquid = Kg 3,5 pasta per cycle
- Output in extrusion 8 - 9 pasta Kg/h
- Tank and mixer are made in stainless steel.
- Auger and mixer are easily removable for cleaning process
- The machine doesn't require any maintenance except the normal cleaning, after use
- The machine is built with all safety precautions (CE)

Accessories included

- n. 4 dies: ref. 5 - 20 - 36 - adj.lasagna (from our pasta catalogue)
- Accessories for cleaning: brush and spatula
- Key for die nut, container for liquid, instruction manual
- Automatic cutter system for short pasta
- OPTIONAL: stand without fan and extra dies

Technical data

- Motor kW 0,55 single-phase or three-phase
- Net weight Kg. 60,00
- Dimensions cm. 56x40xh54