



Bottene

MACCHINE PER PASTA | PASTA-MACHINES

PM96

Pasta machine



Ideal for
**large restaurants,
workshops and
canteens**



Description

- Kneading vat capacity Kg 8 flour + liquid = Kg 12 pasta per cycle
- Output in extrusion 25/30 Kg/h pasta
- Tank, auger 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
- Extrusion tube disposed with water-cooling system
- 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
- Stand with fan
- n. 1 pasta tray
- OPTIONAL: extra dies

Technical data

- Motor kW 1,5 single-phase or three-phase
- Net weight Kg. 148,00 - Gross weight Kg. 160
- Dimensions cm. 50x72xh135 - with package cm. 80x57xh107



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