



# Bottene f.lli

MACCHINE PER PASTA FRESCA

## PASTA MACHINE PM80

Capacity basin Kg. 5 flour + liquid = Kg. 7 pasta per cycle

Output per hour in extrusion = Kg. 15/17 pasta

Basin, auger ,mixer in stainless steel

Auger and mixer easily removable to be cleaned

The machine do not require maintenance, except the normal cleaning after use.

Machine built with all safety precautions ( CE )

Standard accessories :

Trolley with ventilator

N. 4 different size of dies ref. our catalogue:5-20-36-lasagna (spaghetti,tagliatelle,rigatoni,lasagna)

N. 1 pasta-tray

N. 1 Automatic cutter for short pasta

Accessories for cleaning : spatula-brush

Keys –container for liquid

### Technical data

Motor HP 1,5 ( Kw 1,1 ) singlephase or threephase

Net weight Kg. 130 - Gross weight Kg. 150

Dimensions cm 50x70x127h

Package dimensions : 80x57x106h

