

**BOTTENE LILLODUE FRESH PASTA MACHINE - SINGLE
PHASE 220V**



BOTTENE EXTRUSION MACHINE FOR FRESH PASTA model LILLO2

TECHNICAL FEATURES

- Bowl capacity (flour) Kg. 1
- Pasta production Kg/h 3
- Weight Kg 23
- Mixing shaft in stainless steel
- Removable auger shaft for cleaning
- Equipped with n. 04 dies: spaghetti, tagliatelle, fettuccine and macaroni
- Dimensions 52x23x27 H
- 220V 0.375 kW single-phase electric motor

Equipped with no. 4 dies:

- Spaghetti mm. 1.75 (code 5)
- Lasagnette mm. 1.8 (code 17)
- Tagliatelle mm. 7 (code 20)
- Rigatoni mm. 7.5 (code 36)

*** on request the dies supplied can be modified ***

It is the ideal machine for fresh pasta for the family or the small restaurant (max 20 seats), it has a tank capacity of 1,400 kg and an hourly production of about 3 kg of pasta and is completely built in stainless steel.

The mixer shaft and the auger are easily disassembled for cleaning, the gear motor is sealed and does not require any maintenance except for normal cleaning of the machine.

The machine is equipped with 4 standard dies.

On request various shapes of pasta - automatic cut for short pasta. Built to CE standards.

In addition to being a clear example of Italian design, Lillodue is above all a functional and simple machine for the family, built with the same technical concepts and the same sturdiness as professional machines.

It is practical and easy to use, it fits easily on the kitchen shelves and produces pasta ready for cooking in a short time.

With Lillodue it is possible to knead and extrude fresh pasta of various kinds for at least 10 portions in less than 20 minutes, totally effortless and with a fantastic result! All you have to do is add the flour, water/eggs, place in the dough and in less than 6/7 minutes the dough is ready for extrusion.