

BOTTENE PM35 FRESH PASTA MACHINE WITH ELECTRONIC CUT - THREE-PHASE 380V

MACHINERY FOR THE PRODUCTION OF FRESH PASTA TANK CAPACITY KG. 3.5



vedi prodotto online

CODICE: PM35
MARCA: BOTTENE



SOLUZIONI FOODSERVICE

Bottene PM 35 is a robust and easy to use machine with which you can make various types of fresh pasta using any type of flour: soft wheat, semolina, wholemeal, etc.

It is possible to produce pasta with or without eggs, colored pasta: red with tomato, green with spinach, brown with cocoa etc.

It is economical because it allows you to dose the ingredients as you like and with a limited cost to offer the customer a particularly good and personalized product.

The machine is built with high quality materials and complete with all the safety devices required by current regulations.

Mixer and auger easily removable for cleaning.

Each machine is equipped with 4 standard dies.

TECHNICAL FEATURES:

- Mixing tank capacity: 3.5 Kg
- Production in extrusion: 8-9 Kg/h
- Dimensions: cm 56 x 40 x 54h
- Weight: 60Kg
- Motor: 0.56KW
- Production per cycle: 3 Kg
- Die diameter: Ø 69 mm