



# PM80

Pasta machine



Ideal up for **80/100**  
**seats** capacity  
restaurant



## Description

- Kneading vat capacity Kg 5 flour + liquid = Kg 7 pasta per cycle
- Output in extrusion 15/17 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
- 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
- OPTIONAL: extra dies

## Technical data

- Motor kW 1,1 single-phase or three-phase
- Net weight Kg. 130,00 - Gross weight Kg. 150
- Dimensions cm. 50x70xh127 - with package cm. 80x57xh106