

## **PASTA MACHINE MOD.PM35**

Capacity basin kg. 2,5 flour + liquid = Kg. 3,5 pasta per each cycle  
Output per hour in extrusion Kg. 8 - 9 pasta  
Basin and mixing arm in stainless steel  
Auger (extruder arm) in bronze  
Auger and mixing arm easily removable to be cleaned  
The machine don' t require maintenance except the normal cleaning after use.  
Machine built with all safety precautions (CE)

### **Standard accessories:**

- N. 4 dies: rigatoni -spaghetti-tagliatelle- adj.lasagna.
- Container for liquid
- Accessories for cleaning: brush-spatula
- Cutter system for short pasta
- Instruction manual

### **Technical data:**

Motor HP 0,75 (Kw 0,55) single-phase or three-phase 50 or 60  
Net Weight: Kg.60,00  
Dimensions cm 56x40xh54 – Small and compact

Accessories : Stand  
Many choice of dies

