



# PM50

Pasta machine



Ideal for up **50/70**  
**seats** capacity  
restaurants



## Description

- Kneading vat capacity Kg 3,5 flour + liquid = Kg 5 pasta per cycle
- Output in extrusion 12 - 13 Kg/h pasta
- Tank 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
- OPTIONAL: stand with or without fan and extra dies

## Technical data

- Motor kW 0,75 single-phase or three-phase
- Net weight Kg. 70,00
- Dimensions cm. 68x42xh56