PMM-151

Production machine for pasta

item number : 150151

key data

power	0.75 kW
fuse	1.2 A
tension	1x400V / 50 Hz / 3 PNE
capacity (Mixer)	5 kg
hourly output /h	12 kg /h (mix and press afterwards)

dimensions

height	550 mm
height with base	1260 mm
width	420 mm
depth	680 mm
depth (open drawer)	980 mm
weight	70 kg

Device description

With the new device,you have the possibility to produce a varietie of fresh pasta. For your new project, you can even create your own pasta After a short training period you can start your pasta production by your own. You create pasta in various colors and flavors Several tools which ensure a constant quality are available. You can also define your own matrix, inventing own pasta creations. Give free rein to your ideas and set yourself apart from your competitors

Advantage

- Base with integrated ventilation
- The price of the base is already included
- Electronically controlled and adjustable cutting unit for an automatic production
- All parts are made of solid material for continuous operation
- Parts are dishwasher safe
- High safety level during production process with electronic monitoring
- Compact and easy to clean machine
- Splash proof construction
- Dough tray made of 5 mm stainless steel
- Wide range of matrices for pastas
- swift change of matrices possible
- Integrated ventilation for drying the pasta. . No sticking together for an efficient production
- CE approved

After a brief instruction, you are ready to start your pasta production

made in Switzerland:
Schlegel AG
Weiherstrasse 11
9400 Rorschach
Schweiz
Tel. +41 718558070
info@gastrofrit.ch