

MACHINES FOR PASTA



PAST - M

PASTA LINE

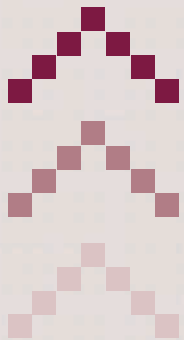
Description: Range of machines meeting all the requirements of communities, hotels, small and medium “pasta” industries.

Bowl, mixer and body made of stainless steel granting:

- Maximum hygiene
- Easy handling
- Durable equipment
- Highly resistant bronze screw.
- Bronze dies.
- Ventilation system for drying of “pasta”.
- Electronic controlled knife for short “pasta”.
- PAST-M 6-12-12D-50 models are supplied with water cooling system.

Optional equipment:

- Knife for long “pasta”.
- Wide range of dies for different kinds of “pasta”.



TECHNICAL DATA	PAST-M15	PAST-M4	PAST-M6	PAST-M12	PAST-M12D	PAST-M50	PAST-M5080
Bowl capacity	kg 1,5	4	6	12	12-8	50	50-80
Output kg/hour	4	8	15	25	40	80	150
Dimensions	cm 26x44x43	32x75x73	38x90x88	47x91x90	56x103x93	85x135x176	240x150x200
Weight	kg 28	68	115	135	200	520	800
Power	kW 0,38	0,55	0,75	1,1	1,1-0,55	4+1,8	4-2,2