

## PF40EN



## Fresh Pasta Machine with Electric Pasta Cutter

### Features:

- Fresh pasta machine to mix and mould fresh pasta in different shapes
- AISI304 stainless steel casing, bowl, bowl support, kneading hook and blade
- Micro-switch on bowl lid
- Grilled lid to add extra ingredients during processing
- Digital control panel
- Completely extractable bowl - dishwasher safe
- With expulsion area cooling
- Dough per cycle: 3.5kg
- Shape discs are not included



### Accessories:



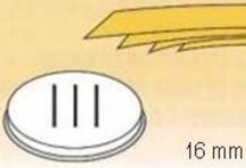
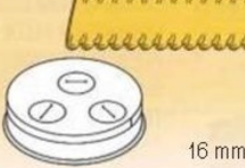
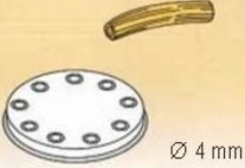
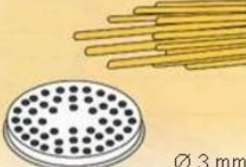
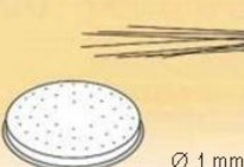
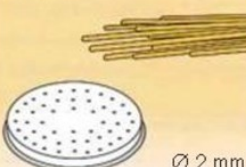
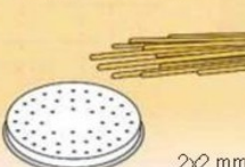
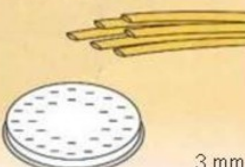

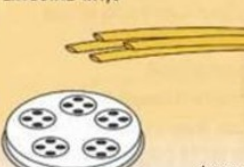
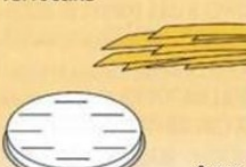
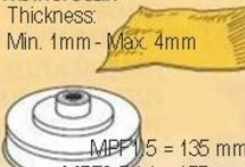










#### Brass/bronze alloy shape disc Ø 57mm

Cacerecce, Fusilli, Pappardelle, Pappardelle Ricce, Bucatini, Bigoli, Gnocchi, Maccheroni Ø 4.8 / 8.5 / 15, Capelli D'Angelo, Spaghetti, Spaghetti Alla Chitarra, Tagliolini, Linguine, Fettuccine, Cannellone, Bigoli, Pasta Sfoglia, Gramigna, Stelline, Riso & Canestrini

Model	Production KG/Hour	Power HP	Voltage (V)	Exterior (WxDxH) mm	Weight KG
PF40EN	13	0.75	400 V / 3Phases Option: 230V / 1Ph	320x595x525 (630)	35

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Brass/bronze alloy shape discs Ø 57mm

<b>CASERECCHE</b>  9x5 mm	<b>FUSILLI</b>  Ø 9 mm	<b>PAPPARDELLE</b>  16 mm	<b>PAPPARDELLE RICCE</b>  16 mm	<b>BUCATINI</b>  Ø 4 mm
<b>BIGOLI</b>  Ø 3 mm	<b>CAPELLI D'ANGELO</b>  Ø 1 mm	<b>SPAGHETTI</b>  Ø 2 mm	<b>SPAGHETTI ALLA CHITARRA</b>  2x2 mm	<b>TAGLIOLINI</b>  3 mm
<b>LINGUINE 3x1,6</b>  3 mm	<b>LINGUINE 4x1,6</b>  4 mm	<b>FETTUCCINE</b>  8 mm	<b>PASTA SFOGLIA</b> Thickness: Min. 1mm - Max. 4mm  MPF1/5 = 135 mm MPF2.5/4 = 155 mm	<b>CANNELLONE</b>  Ø 25 mm
<b>GRAMIGNA</b>  Ø 3.5 mm	<b>GNOCCHI</b> non di patate not suitable for potatoes  Ø 12 mm	<b>STELLINE</b>  5 mm	<b>RISO</b>  7 mm	<b>SENZA FORI</b> 
<b>MACCHERONI Ø 4,8</b>  Ø 4.8 mm	<b>MACCHERONI Ø 8,5</b>  Ø 8.5 mm	<b>MACCHERONI Ø 15</b>  Ø 15 mm	<b>CANESTRINI</b>  Ø 16 mm	

