



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Bottene PMB0001 Manual Pasta Extruder – 480g, Brass Tube

Model / SKU: PMB0001

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DOCUMENT NOTICE

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Official supplier source: /media/products/43107/documents/spec_sheet-ice-2026.pdf



Bottene

*Macchine per pasta fresca - Pasta-machines
Machines à pâtes - Nudelmaschinen*

Bigolaro

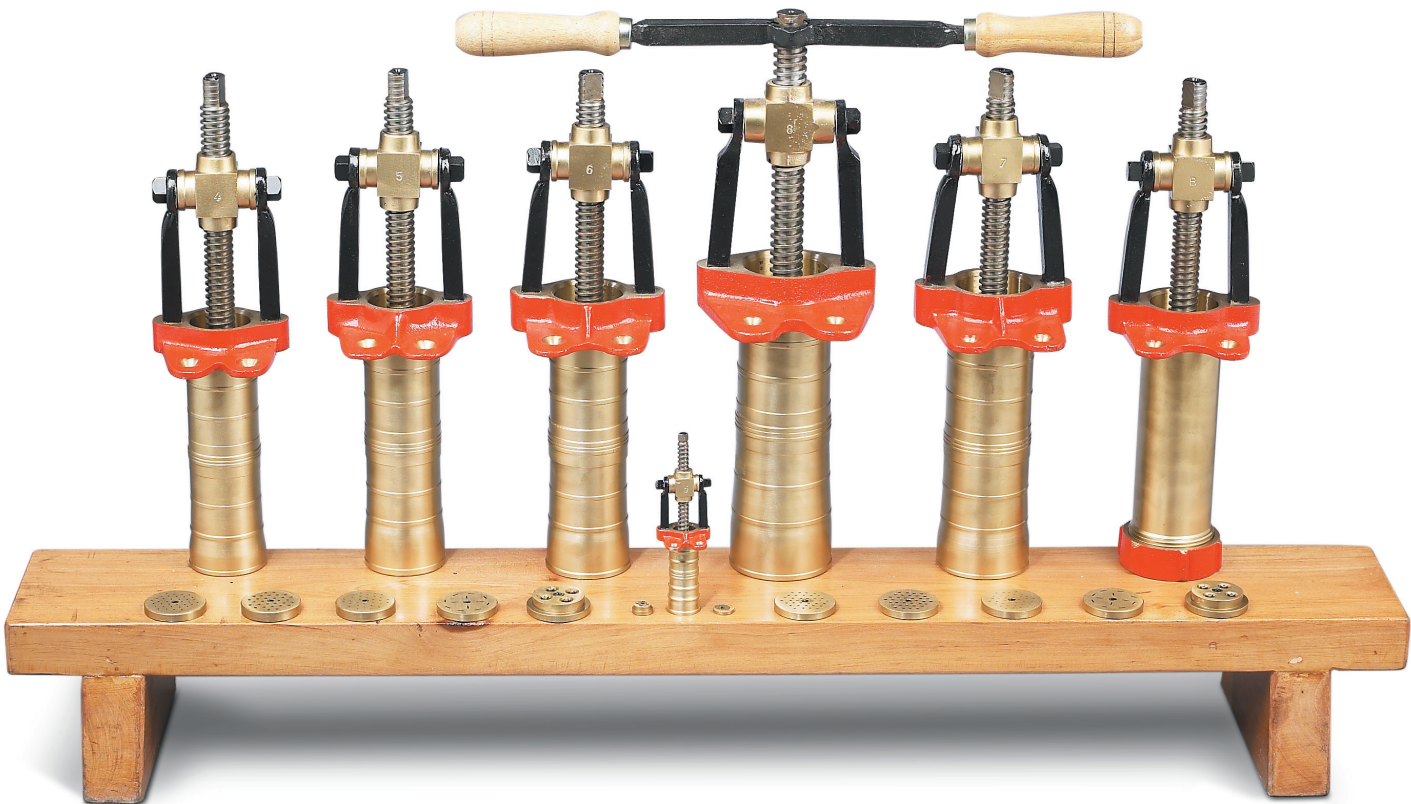
Torchio per pasta a maniglia

Hand pasta machine

*E*ra il lontano 1875
quando Francesco
Bottene chiese ed ottenne il
Regio Brevetto n.8014 per
quella che allora venne
denominata "Nuova
macchinetta per la
fabbricazione delle paste in
famiglia" chiamato "Bigolaro"
cioè macchina per fare i
bigoli, termine dialettale
veneto per indicare degli
spaghetti molto grossi.
Oltre ai bigoli si potevano
produrre i "gargati" dei
rigatoni con spessore di pasta
consistente e grosse rigature.
Da allora la nostra ditta non
ha mai smesso di fabbricare
questi bigolari

*I*t was as far back as
1875 when Francesco
Bottene requested and obtained
Royal Patent Number 8014 for
what was then called "New
Machine for the Production of
Home Pastas".
The machine was also known as
"Bigolaro", that is, a machine
that can make the very thick
spaghetti that in the Venetian
dialect is called "Bigoli".
Since that time our company
has never stopped producing
the "Bigolaro".





Per produrre pasta fresca in casa fabbrichiamo varie misure di torchi ciascuno corredato di due trafile per la produzione di spaghetti e rigatoni (bigoli e gargati).
A richiesta si possono avere trafile per tagliolini e tagliatelle.

*To produce home fresh pasta we make some size of "Torchii" everyone complete with two dies for spaghetti and rigatoni (Venetian dialect bigoli and gargati).
At your request dies for tagliolini and tagliatelle.*

DATI TECNICI / TECHNICAL DATA					
Tipo / Type	5°	6°	7°	8°	B
Capacità pasta / Capacity pasta	Kg. 0,400	Kg. 0,480	Kg. 0,540	Kg. 0,700	Kg. 0,480
Massa / Mass	Kg. 4,100	Kg. 4,700	Kg. 5,600	Kg. 6,300	Kg. 5,000



Bottene

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