



PRODUCT DOCUMENT PACK

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PRODUCT

Bottene PMB0050 Pasta Machine PM50

Model / SKU: PMB0050

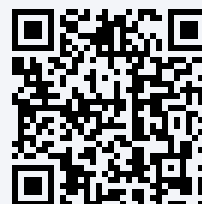
KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



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Official supplier source: /media/products/59173/documents/spec_sheet-ice-2026.pdf



Bottene
MACCHINE PER PASTA | PASTA-MACHINES

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. 68x42x56



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