



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Bottene PMB1080 Pasta Machine PM80 3PH

Model / SKU: PMB1080

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Official supplier source: /media/products/59175/documents/spec_sheet-ice-2026.pdf



Bottene
MACCHINE PER PASTA | PASTA-MACHINES

PM80

Pasta machine



Ideal up for **80/100**
seats capacity
restaurant



Description

- Kneading vat capacity Kg 5 flour + liquid = Kg 7 pasta per cycle
- Output in extrusion 15/17 Kg/h pasta
- Tank, auger 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
- Stand with fan
- OPTIONAL: extradies

Technical data

- Motor kW 1,1 single-phase or three-phase
- Net weight Kg. 130,00 - Gross weight Kg. 150
- Dimensions cm. 50x70xh127 - with package cm. 80x57xh106



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