Art.-Nr. 05-50755
Pasta Machine PF40E



Description

The pasta machines of the PF series are the ideal solution for the professional production of fresh, homemade pasta.
They allow kneading and extruding dough in a single process and ensure consistent, high-quality results.
Whether classic pasta shapes or individual recipes – these machines offer maximum flexibility for foodservice, pasta workshops and creative kitchen concepts.

- Fresh pasta for foodservice & artisan pasta production: Production of homemade pasta directly on site. Kneading and extruding in one integrated process. Ideal for restaurants, delicatessens and artisanal production. Suitable for various pasta shapes thanks to interchangeable nozzles (not included). Perfect for classic recipes as well as creative signature dishes.
- Pasta machines with robust technology for professional use: Precise construction for consistent quality and shaping. High-quality stainless steel components for durability and hygiene. Designed for daily use in foodservice and production environments.
- Efficiency & easy operation: Intuitive handling for smooth workflows. Even dough transport and precise extrusion. Supports efficient working even at higher production volumes.
- With water-cooled extrusion outlet and pasta cutter: Incl. electric pasta cutter for precise and uniform cutting of freshly extruded pasta. Automatic cutting directly at the extrusion outlet. Consistent pasta lengths. Infinitely adjustable cutting speed.
- Technical details: With grid lid for adding additional ingredients during processing. Casing, container, holder, dough hook and auger made of AISI 304 stainless steel. Microswitch on the container lid. Fully removable container suitable for dishwasher cleaning. Capacity: 3.5 kg / 6 liters. Productivity: 13 kg/h. Pasta nozzle diameter: 57 mm.

Technical data

Electric power:	750 W
Voltage:	230V
Supply frequency:	50Hz
Width x depth x height:	320 x 595 x 530/630 mm
Net-weight:	35 kg