

## PF15E



## Fresh Pasta Machine

### 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
- Completely extractable bowl - dishwasher safe
- Dough per cycle: 1.5kg
- Shape discs are not included



### Accessories:



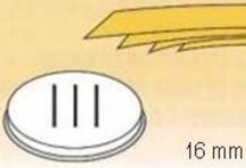
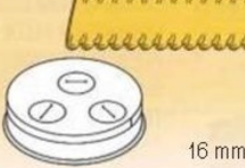
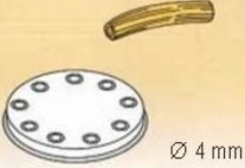
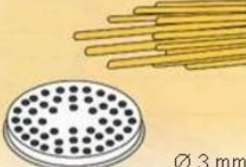
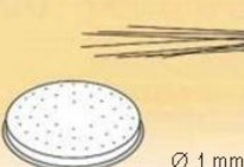
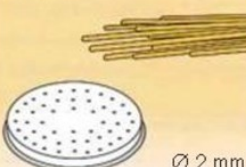
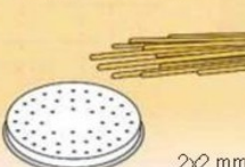
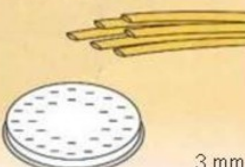

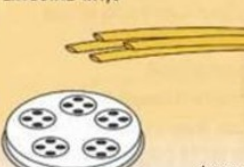
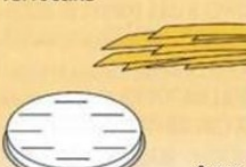
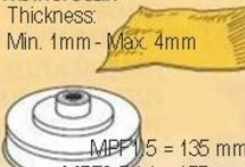










#### Brass/bronze alloy shape disc Ø 50mm

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, Stellinghe, Riso & Canestrini

Model	Production KG/Hour	Power kW	Voltage (V)	Exterior (WxDxH) mm	Weight KG
PF15E	5	0.25	230 V / 1 Phase	241x525x317(450)	16

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Brass/bronze alloy shape discs Ø 50mm

<b>CASERECCHE</b>  <p>9x5 mm</p>	<b>FUSILLI</b>  <p>Ø 9 mm</p>	<b>PAPPARDELLE</b>  <p>16 mm</p>	<b>PAPPARDELLE RICCE</b>  <p>16 mm</p>	<b>BUCATINI</b>  <p>Ø 4 mm</p>
<b>BIGOLI</b>  <p>Ø 3 mm</p>	<b>CAPELLI D'ANGELO</b>  <p>Ø 1 mm</p>	<b>SPAGHETTI</b>  <p>Ø 2 mm</p>	<b>SPAGHETTI ALLA CHITARRA</b>  <p>2x2 mm</p>	<b>TAGLIOLINI</b>  <p>3 mm</p>
<b>LINGUINE 3x1,6</b>  <p>3 mm</p>	<b>LINGUINE 4x1,6</b>  <p>4 mm</p>	<b>FETTUCCINE</b>  <p>8 mm</p>	<b>PASTA SFOGLIA</b> Thickness: Min. 1mm - Max. 4mm  <p>MPE1/5 = 135 mm            MPE2.5/4 = 155 mm</p>	<b>CANNELLONE</b>  <p>Ø 25 mm</p>
<b>GRAMIGNA</b>  <p>Ø 3.5 mm</p>	<b>GNOCCHI</b> non di patate not suitable for potatoes  <p>Ø 12 mm</p>	<b>STELLINE</b>  <p>5 mm</p>	<b>RISO</b>  <p>7 mm</p>	<b>SENZA FORI</b> 
<b>MACCHERONI Ø 4,8</b>  <p>Ø 4.8 mm</p>	<b>MACCHERONI Ø 8,5</b>  <p>Ø 8.5 mm</p>	<b>MACCHERONI Ø 15</b>  <p>Ø 15 mm</p>	<b>CANESTRINI</b>  <p>Ø 16 mm</p>	

