

MPF4N



Fresh Pasta Machine with Electric Pasta Cutter

Features:

- Fresh pasta machine to mix and mould fresh pasta in different shapes
- Structure coated with scratch-proof paint
- AISI304 stainless steel bowl and kneader
- Air-cooled extrusion area
- Micro-switch on bowl lid
- Dough per cycle: 4kg
- Shape discs are not included



Accessories:

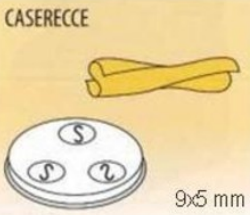
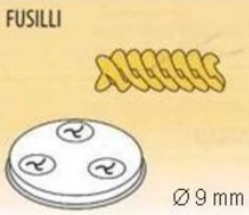
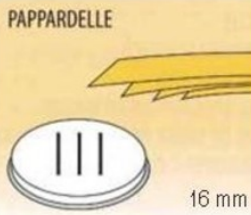
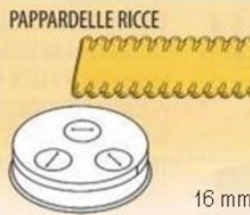
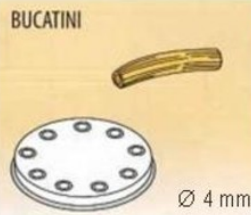
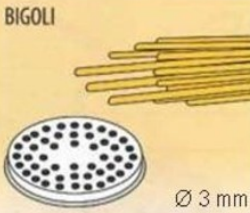

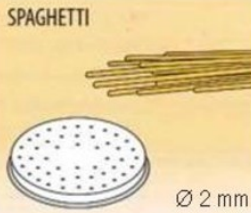

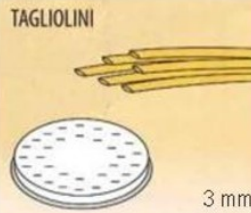
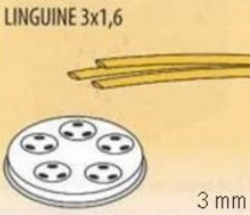
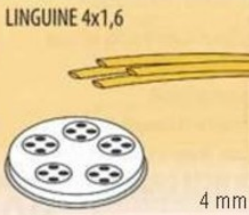
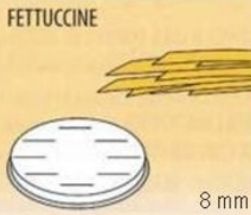



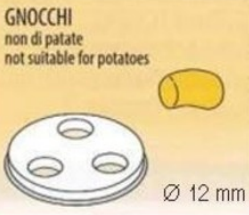
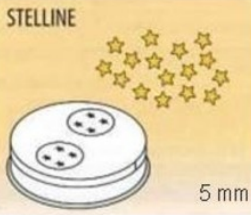
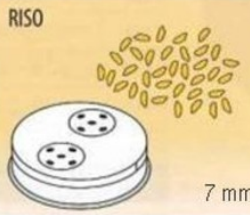





Brass/bronze alloy shape disc Ø 57mm

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, Stelline, Riso & Canestrini

Model	Production KG/Hour	Power HP	Voltage (V)	Exterior (WxDxH) mm	Weight KG
MPF4N	13	0.75	400V / 3 Phases	350x760x450 (640)	42

Accessories:

Brass/bronze alloy shape discs Ø 57mm

CASERECCHE  9x5 mm	FUSILLI  Ø 9 mm	PAPPARDELLE  16 mm	PAPPARDELLE RICCE  16 mm	BUCATINI  Ø 4 mm
BIGOLI  Ø 3 mm	CAPELLI D'ANGELO  Ø 1 mm	SPAGHETTI  Ø 2 mm	SPAGHETTI ALLA CHITARRA  2x2 mm	TAGLIOLINI  3 mm
LINGUINE 3x1,6  3 mm	LINGUINE 4x1,6  4 mm	FETTUCCINE  8 mm	PASTA SFOGLIA Thickness: Min. 1mm - Max. 4mm  MPF105 = 135 mm MPF2574 = 155 mm	CANNELLONE  Ø 25 mm
GRAMIGNA  Ø 3,5 mm	GNOCCHI non di patate not suitable for potatoes  Ø 12 mm	STELLINE  5 mm	RISO  7 mm	SENZA FORI  Ø 25 mm
MACCHERONI Ø 4,8  Ø 4,8 mm	MACCHERONI Ø 8,5  Ø 8,5 mm	MACCHERONI Ø 15  Ø 15 mm	CANESTRINI  Ø 16 mm	

