

MPF1.5N



Fresh Pasta Machine

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
- Micro-switch on bowl lid
- Dough per cycle: 1.5kg
- Shape discs are not included



Accessories:

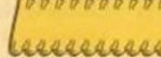
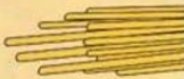
Brass/bronze alloy shape disc Ø 50mm

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, Stelline, Riso & Canestrini

Model	Production KG/Hour	Power HP	Voltage (V)	Exterior (WxDxH) mm	Weight KG
MPF1.5N	5	0.4	230 V / 1 Phase	250x480x290(460)	18

Accessories:

Brass/bronze alloy shape discs Ø 50mm

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  MPF1/5 = 135 mm MPF2/5/4 = 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 16 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	

