



LILLODUE

Pasta machine



Ideal for
family or for **small
restaurant**



Description

- Kneading vat capacity Kg 1 flour + liquid = Kg 1,4 pasta per cycle
- Output in extrusion 3 pasta Kg/h
- 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
- OPTIONAL: automatic cutter system for short pasta and extra dies

Technical data

- Motor kW 0,37 single-phase
- Net weight Kg. 24,00
- Dimensions cm. 25x53xh25