



Bottene f.lli

MACCHINE PER PASTA FRESCA

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PASTA MACHINE MOD. INVER 3 - INVER 3T

INVER 3

Capacity basin kg.2 flour+ liquid = Kg. 3 pasta per cycle

Output per hour in extrusion Kg. 7-9 pasta

Basin and mixing arm in stainless steel

Auger (extruder arm) in bronze

Auger and mixing arm easily removable to be cleaned

The machine do not require maintenance except the normal cleaning after use.

Machine built with all safety precautions (CE)

Standard accessories :

N. 4 dies : striped rigatoni (similar to penne but with perpendicular cut instead of oblique)

-spaghetti-tagliatelle-adjustable lasagne thickness

Keys

Container for liquid

Accessories for cleaning : brush-spatula

Manual

Technical data

Motor HP 0,75 (Kw 0,55) singlephase or threeephase 50 or 60 Hz

Net weight Kg. 60

Dimensions cm 60x40x55 – Small and compact

Diameter dies mm.59-69

Accessories : Stand

Many choice of dies

INVER 3T

Same features INVER 3

With automatic rotary cutter for short pasta

