



Fresh Pasta Machine

Model MPF1.5



Fresh Pasta Machine MPF1.5

The Fimar Pasta Machine does everything by itself. You place the ingredients inside the stainless steel hopper and after a few minutes you will have ready the desired pasta in different shapes and sizes.

The machine guarantees the best hygiene conditions as the parts which are in contact with the dough can be easily removed for cleaning. Equipped with a micro-switch on the hopper lid.

Discs are not included.

Accessories:

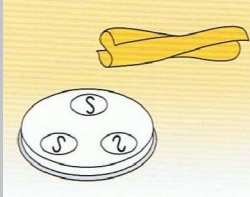
Brass/bronze alloy shape disc Ø 50mm

Cacerecce, Fusilli, Pappardelle, Gnocchi, Bucatini, Maccheroni, Capelli D'Angelo, Spaghetti, Spaghetti Alla Chitarra, Tagliolini, Fettuccine, Cannellone, Bigoli, Pasta Sfoglia.

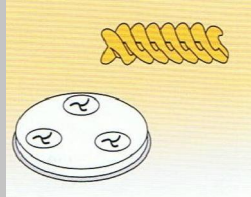
Technical Information	MPF 1.5
Power:	300W
Voltage:	230V / 10amp plug
Hopper capacity:	1.5kg
Max. output per hour:	5kg
Dimensions (WxDxH mm):	250x480x290 (460H)
Weight:	18kg

Disc MPF1.5 Ø 50mm

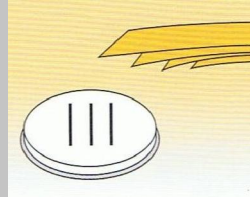
Cacerecce
9x5mm



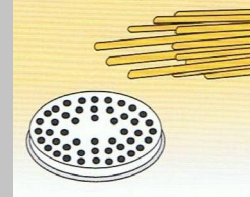
Fusilli
Ø9mm



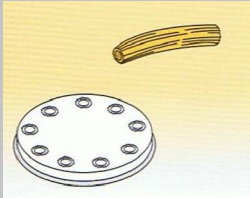
Pappardelle
16mm



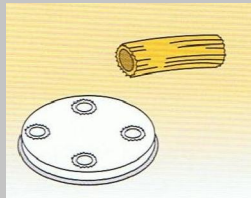
Bigoli
Ø3mm



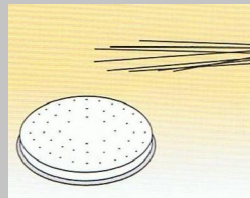
Bucatini
Ø4mm



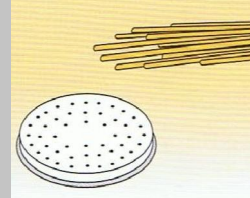
Maccheroni
Ø8.5mm



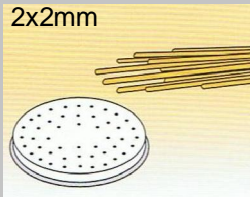
Capelli D'Angelo
Ø1mm



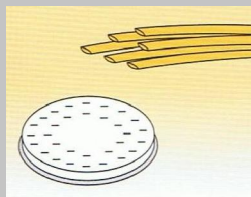
Spaghetti
Ø2mm



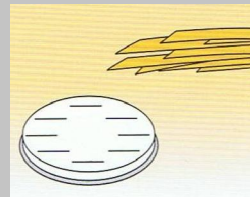
Spaghetti Alla Chitarra
2x2mm



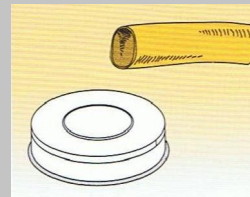
Tagliolini
3mm



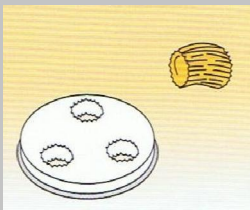
Fettuccine
8mm



Cannellone
Ø25mm



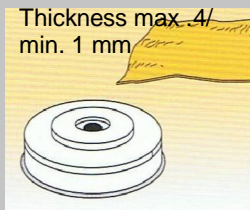
Gnocchi
Ø12mm



Pasta Sfoglia
MPF1.5
135mm
Thickness max. 4/
min. 1mm



Pasta Sfoglia
MPF2.5
155mm
Thickness max. 4/
min. 1mm



Pasta Sfoglia
MPF4
155mm
Thickness max. 4/
min. 1mm

