

Fimar Pasta Machines

The Fimar range of pasta machines allow you to mix and produce pasta in a variety of different shapes.

Interchangeable pasta moulds produce different styles of pasta and an automatic cutting system with timer varies the size of the pieces to your specification

With this machine's facility, you can ensure that your pasta is produced fresh and to the quality that you need in order to deliver the best tasting, freshest pasta dishes.

The machines mix the pasta in the first stage, before extruding and cutting in the second.

Built in Italy to an exacting specification, including a stainless steel hopper and mixing blade.

- Stainless steel basin and kneader
- Brass/bronze alloy blade
- Various dies available.



fimar

SOLE UK AGENTS FOR FIMAR

Model	Holding Capacity	Hourly Production (kg)	Dimensions (mm)	Power (kw)	Weight (kg)	Cutting Knife
MPF1.5N	1.5kg	5 h ⁻¹	260 x 480 x 290h	0.3	18	No
MPF2.5N	2.5kg	8 h ⁻¹	260 x 600 x 380h	0.37	29	Optional
MPF4N	4kg	13 h ⁻¹	350 x 760 x 450h	0.75	42	Standard
MPF8N	8kg	25 h ⁻¹	450 x 720 x 750h	1.0	87	Standard only

