



KITCHEN EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

COUNTER TOP PASTA MACHINE

ITEM: 31798 MODEL: PM-CN-0003

Omcan's Counter Top Pasta Machine is excellent in making fettuccine, tagliolini, spaghetti, and other kinds of pasta. Comes with 5 functional key press buttons. Automatically mixes, kneads, and shapes fresh pasta.













KITCHEN EQUIPMENT

COUNTER TOP PASTA MACHINE PM-CN-0003 / 31798



BASIC DIE HEADS



Small Round Die Head



Medium Round Die Head



Coarse Round Die Head



Narrow Flat Die Head



Medium Flat Die Head



Wide Flat Die Head



Hollow Die Head

TECHNICAL SPECIFICATION

ITEM NUMBER

MODEL

TANK CAPACITY

POWER

OUTPUT / HR.

ELECTRICAL

WEIGHT

PACKAGING WEIGHT

DIMENSIONS (DWH)

PACKAGING DIMENSIONS

31798

PM-CN-0003

500 g

120 w

2.6kg / 5.75 lbs.

110V / 60Hz / 1Ph

6.9 kgs. / 15.25 lbs.

7.2 kgs. / 15.75 lbs.

10" x 12" x 11.75" / 260 x 310 x 300 mm

12" x 14.5" x 13.8" / 310 x 370 x 350mm

FEATURES

- High automation degree, beautiful appearance and combined process of dough mixing and dough kneading, as well as with self-protection function.
- Noodle making process of this machine takes about 15-18 minutes.
- Can make delicious and tasteful egg noodles as well as fruit and vegetable noodles



Install die head.



Open the pasta machine cover.



Add flour.



Add water.

*Please refer to the manual for more in-depth details on how to operate the pasta machine.







OMCAN INC.

Telephone: 1-800-465-0234 Fax: (905) 607-0234 Email: sales@omcan.com Website: www.omcan.com















