

PASTA EXTRUDER MACHINE



Models:

UL-PF15E / UL-PF25E

UL-PF40E

Tradition. Made Simple



UL-PF15E



UL-PF25E



UL-PF40E

PASTA EXTRUDER MACHINE



Standard Features

- Casing, bowl, bowl support, kneading hook, and propeller in AISI 304 stainless steel Kneading tool and propeller in AISI 304 stainless steel (all models)
- Bowl designed with 0.126 in sanitary radius (3.2 mm)
- Safety microswitch on bowl lid
- Slotted lid allows adding ingredients during operation
- Digital control panel
- Fully removable bowl for fast and easy cleaning
- Hopper, auger and mixing arm are removable pieces and dishwasher safe.
- Sheet-metal bottom closure
- Cooled extrusion nozzle (UL-PF40E only)
- Integrated pasta cutter knife (UL-PF40E only)
- Non-return valve to prevent water backflow (UL-PF40E only)
- Nonslip support feet 3 inches high
- Accessory knife with direct connection and internal power supply (UL-PF40E only)
- Available Accessories
 - Bronze dies in various shapes
 - Trolley or stand
 - Fresh pasta trays



UL-PF40E



UL-PF15E

Lilly



Learn More!



See in
action

1-year parts and labor warranty (US Only)

ampto.com

PASTA EXTRUDER MACHINE



Optional



CARPF
Stainless Steel Trolley
Capacity for 8 pasta trays
For PF25E or PF40E



Pasta Knife cutter
7-70 rpm



AV6007N
Plastic perforated
Pasta basket



VAS007W
Plastic solid
Pasta basket

Why use a Pasta Knife Cutter?

A pasta knife cutter is an essential accessory for any pasta machine because it ensures precision, speed, and consistent results. Instead of cutting pasta sheets by hand—which can lead to uneven widths—the knife cutter produces uniform strands every single time. It improves workflow, reduces waste, and delivers a professional finish ideal for restaurants, bakeries, and any high-volume kitchen.

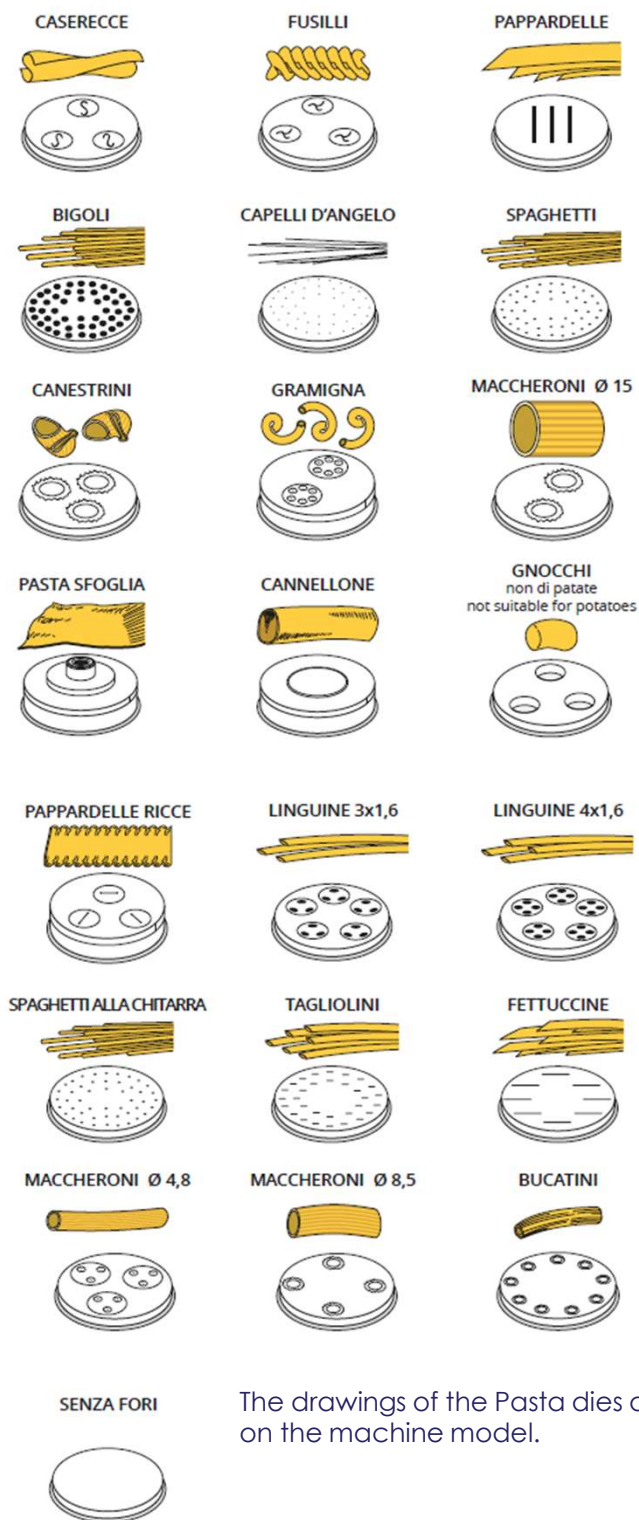
SPECIFICATIONS			
	UL-PF15E	UL-PF25E	UL-PF40E
Bowl capacity	2 Liters	4 Liters	6 Liters
Dough Capacity per batch	3.31 lb (1.5 Kg)	4.41 lb (2 Kg)	7.72 lb (3.5 Kg)
Production per hour	5.1 ÷ 11.02 lb/h (2.5 ÷ 5 Kg/h)	17.64 lb/h (8 Kg/h)	28.66 lb/h (13 Kg/h)
Die Diam. (without mould)	Ø 50 mm	Ø 57 mm	Ø 57 mm
Water connection	n/a	n/a	Yes
Pasta Cutter knife	Not included	Not included	Included
Motor (Hp)	1/3	1/2	1
Power	110V/60Hz		
Product Dim. W x D x H	9.45" x 20" x 17.7" 24 x 51 x 45 cm	12.20" x 21.25" x 20.8" 31 x 54 x 53 cm	12.6" x 22.8" x 26.4" 32 x 58 x 67 cm
Product Weight	35.27 lbs (16 Kg)	59.52 lbs (27 Kg)	77.16 lbs (35 Kg)
Shipping Weight (lbs)	41.89 lbs	74.96 lbs	101.41 lbs



Nema 5-15 125 VAC
2 Pole, 3 Wire
Grounding

AMPTO is continuously improving products. Specifications are subject to change without notice.

ELECTRIC PASTA MACHINE

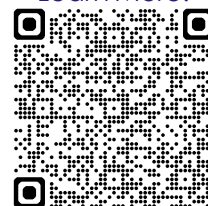


Mod.	PF15E	PF25E / PF40E
CASERECCE - 9 x 5 mm	ACTRMPF13	ACTRMPF1
FUSILLI - ø 9 mm	ACTRMPF17	ACTRMPF2
GNOCCHI - ø 12 mm	ACTRMPF19	ACTRMPF4
BUCATINI - ø 4 mm	ACTRMPF20	ACTRMPF5
BIGOLI - ø 3 mm	ACTRMPF43	ACTRMPF41
CAPELLI D'ANGELO - ø 1 mm	ACTRMPF22	ACTRMPF7
SPAGHETTI - ø 2 mm	ACTRMPF23	ACTRMPF8 ★
SPAGHETTI ALLA CHITARRA 2 x 2 mm	ACTRMPF39	ACTRMPF40
TAGLIUINI - 3 mm	ACTRMPF24	ACTRMPF9
FETTUCCINE - 8 mm	ACTRMPF14	ACTRMPF10
MACCHERONI - ø 8,5 mm	ACTRMPF21	ACTRMPF6 ★
STUFFED CANNELLONE	ACTRMPF16 ø 25 mm	ACTRMPF12 ø 25 mm
NO HOLES	ACTRMPF42	ACTRMPF37
LINGUINE 3 x 1.6 - 3 mm	ACTRMPF49	ACTRMPF50 ★
LINGUINE 4 x 1.6 - 4 mm	ACTRMPF52	ACTRMPF53
GRAMIGNA - ø 3,5 mm	ACTRMPF55	ACTRMPF56
PAPPARDELLE RICCE - 16 mm	ACTRMPF46	ACTRMPF47
MACCHERONI - ø 4,8 mm	ACTRMPF64	ACTRMPF65
MACCHERONI - ø 15 mm	ACTRMPF67	ACTRMPF68
CANESTRINI - ø 16 mm	ACTRMPF70	ACTRMPF71
PASTA SFOGLI Puff Pastry min. 1 - max 4 mm thickness	ACTRMPF15 135 mm	ACTRMPF11 155 mm ★

The drawings of the Pasta dies are merely illustrative. The number of holes changes depending on the machine model.

Why Bronze Pasta Dies Matter?

Learn More!



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