



KIT VUOTO . VACUUM SYSTEM



TESTATA VERTICALE . VERTICAL HEAD

 TESTATA VERTICALE, per la produzione di pasta lunghe.

 VERTICAL HEAD Application for the production of long pasta

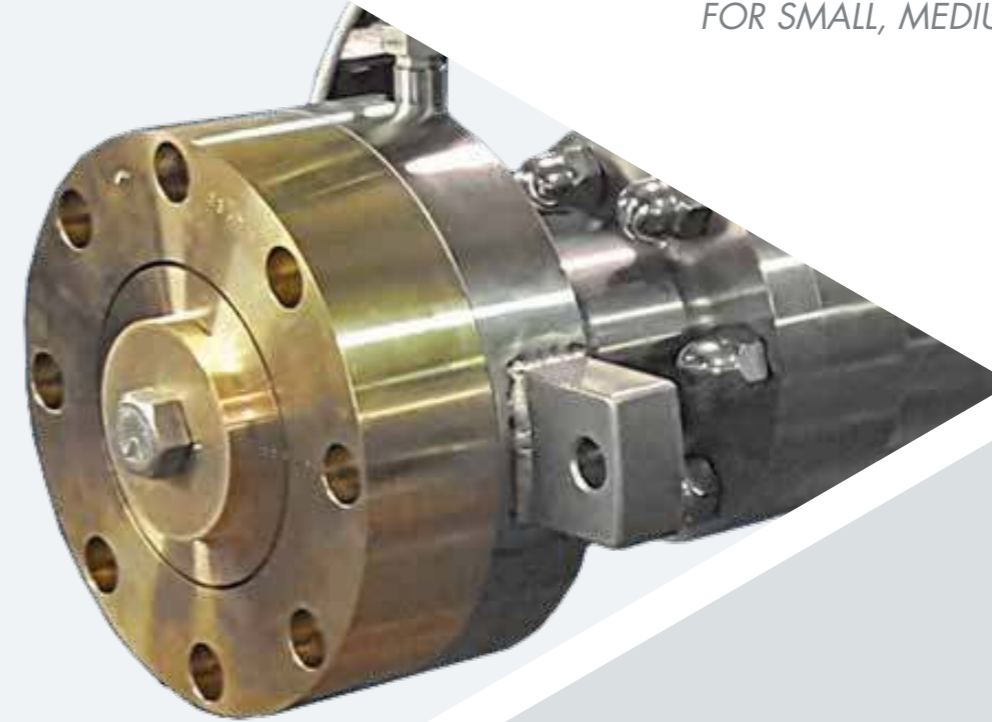


GRUPPO FRIGO . CHILLER



*MACCHINE PER LA PRODUZIONE
DI PASTA CORTA E LUNGA
PER LA PICCOLA, MEDIA E GRANDE INDUSTRIA*

*MACHINES FOR THE PRODUCTION
OF SHORT AND LONG PASTA
FOR SMALL, MEDIUM AND LARGE INDUSTRY*





P55

PRODUZIONE . OUTPUT **Kg/h 35-45**

ALTEZZA . HEIGHT	LARGHEZZA . LENGHT	PROFONDITÀ . DEPTH
1550 mm	950 mm	960 mm
ALIMENTAZIONE . ENERGY	POTENZA . POWER	PESO . WEIGHT
380V 50Hz	3 kW	230 Kg.



P100

PRODUZIONE . OUTPUT **Kg/h 100**

ALTEZZA . HEIGHT	LARGHEZZA . LENGHT	PROFONDITÀ . DEPTH
1650 mm	1150 mm	1400 mm
ALIMENTAZIONE . ENERGY	POTENZA . POWER	PESO . WEIGHT
380V 50Hz	6 kW	380 Kg.



P200

PRODUZIONE . OUTPUT **Kg/h 200**

ALTEZZA . HEIGHT	LARGHEZZA . LENGHT	PROFONDITÀ . DEPTH
2050 mm	1400 mm	1700 mm
ALIMENTAZIONE . ENERGY	POTENZA . POWER	PESO . WEIGHT
380V 50Hz	10 kW	1500 Kg.

Presse per la produzione di diversi formati di pasta fresca lunga, corta e sfoglia, con la possibilità produrre sfoglia di qualsiasi spessore per la produzione di lasagne, cannelloni o per alimentare macchine formatrici, costituita da:

- Doppia vasca impastatrice, di cui la posteriore ribaltabile, per la produzione di impasti in continuo completa di alberi pale in acciaio inox smontabili ed estraibili per una facile pulizia
- Ventilatore per la pre-asciugatura della pasta (solo Mod. P55)
- Coltello elettronico con possibilità di regolazione della lunghezza del taglio
- Struttura interamente realizzata in acciaio inox
- Quadro elettrico e pannello di controllo delle funzioni con le rispettive sicurezze costruito secondo le vigenti norme CEE.

Extruders for the production of different formats of long, short and flaky fresh pasta, with the possibility of producing sheets of any thickness for the production of lasagna, cannelloni or for feeding forming machines, consisting of:

- Double mixing tank, of which the rear tipper, for the production of continuous mixtures complete with removable and removable pale stainless steel shafts for easy cleaning.
- Dryer for pre-drying of pasta (only for Mod.P55)
- Electronic knife with possibility of adjusting the cutting length
- Structure entirely made of stainless steel
- Electrical panel and control panel of the functions with the respective safety devices built according to the current EEC standards.

Spaghetti



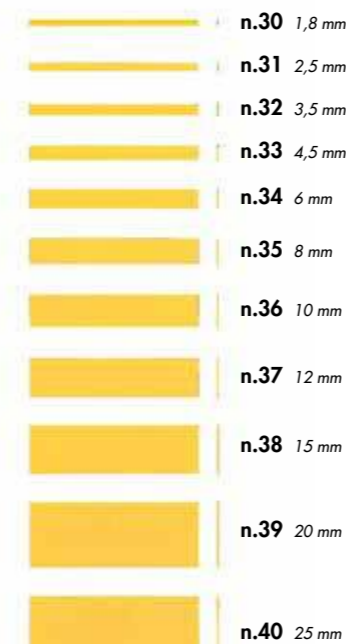
Linguine



Spaghetti quadri



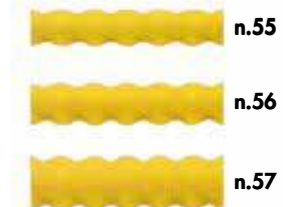
Tagliatelle



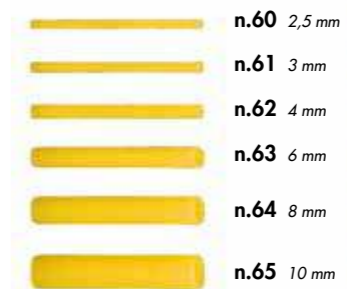
Tripoline



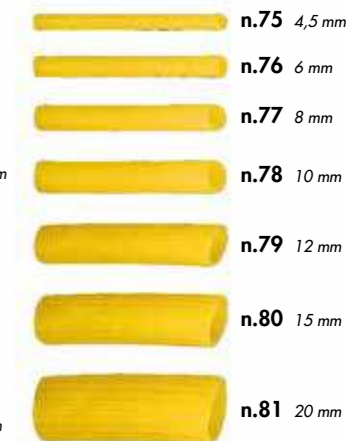
Ricce - Mafaldine



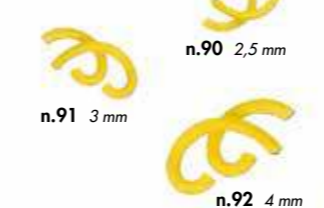
Maccheroni lisci



Maccheroni rigati



Gramigne



Canestri



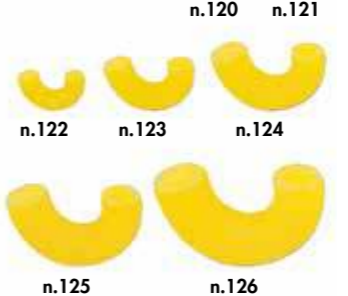
Maccheroni elicoidali



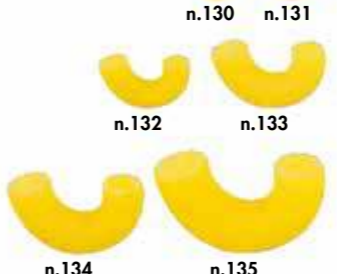
Penne lisce Penne rigate



Curvi lisce



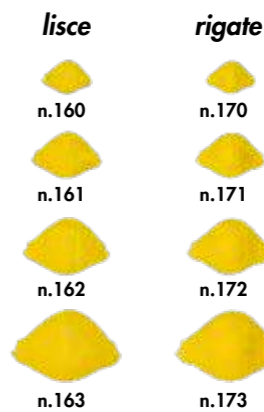
Curvi rigati



Creste lisce Creste rigate



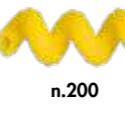
Conchiglie



Gnocchetti sardi



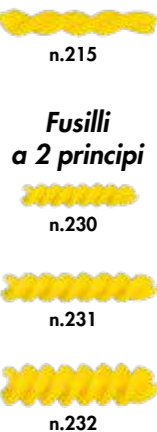
Amori



Gnocchi



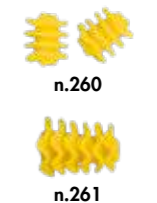
Trecce



Trottole



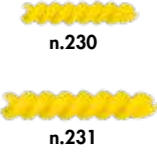
Radiatori



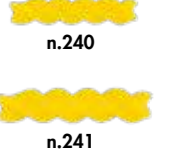
Casarecce



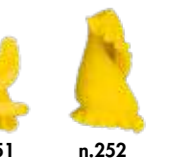
Fusilli a 2 principi



Fusilli a 3 principi



Campanelle



Ruote

