

Cod: 2288

Cream passer



Description

With a modern design, combined with a careful examination of the materials used, we wanted to offer the user a machine of guaranteed quality and reliability over time. With this machine it is possible to refine sweetened ricotta, yellow cream, chocolate cream, etc. with maximum quality and aesthetics. Furthermore, by changing the perforated funnel supplied with the machine with an optional one with larger diameter holes, it is possible to obtain pulps: peeled tomatoes, melons, strawberries, mulberries, etc.. The accident prevention protection is in accordance with the law, as is the control panel and all other electrical parts in contact with the operator are low voltage. The machine is made entirely of AISI 304 stainless steel and its parts are entirely electrowelded. Considerable power is given to the machine by the gear motor driven by a reliable and powerful motor.

Dimensions



Dimensioni esterne	510x530x1180 mm
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Technical data

Alimentazione	Electric
Frequenza	50 Hz
Materiale	aisi 304 stainless steel
Peso	33 kg
Potenza motore	0.50 hp
Produzione Kg/h	45 Kg/h
Voltaggio	400 V