

Cod: 1811

Pasta Portioning Machine



Description

The new machine has been designed to make dough portions from 20 to 280 grams by loading 30 kg of unleavened dough into the upper container. The optimum dough is pizza dough but it can also be used with other doughs with different humidity levels, which however must not be oily or sticky; when in use, it is not possible to flour and therefore the dough must be corrected as soon as it is placed in the machine's bowl. The new portioning system with photocell portion adjustment guarantees weight accuracy and fast execution. The machine is supplied as standard with a stand and two cones (45-70). The machine can produce up to 2500 balls per hour depending on the weight selected and the diameter of the cone used. All the controls are located on the front as is the extraction of the parts for cleaning, which is therefore simple and fast with limited space. All the materials in contact with foodstuffs are made of stainless steel. The machines are built to CE standards.

Dimensions

Dimensioni esterne	440x830x530 mm
Dimensioni imballo	750x850x1100 mm

Technical data

Alimentazione	Electric
Capacità	30 kg
Frequenza	50 Hz
Grammatura	300 g
Peso	86 kg
Peso lordo	115 kg
Potenza Elettrica	0.37 kW
Voltaggio	230 V