

Cod: 1812

Portioning machine / Pasta rounder



Description

The machine consists of a portioning machine and a rounding machine. By inserting 30 kg of freshly produced unleavened dough, it is possible to directly obtain dough balls from 20 g up to 280 g. The weight is adjusted by selecting the cone diameter and the distance between the dough outlet and the photocell radius. The radius allows excellent precision of the ball weight. The rounding machine uses a spiral system with a vertical cylinder and guarantees perfect dough rounding without heating or altering the dough. The ball is well pressed and without air inside. Up to 2500 balls per hour can be obtained. All controls are in the front of the machine, such as the extraction of parts for cleaning, which is quick and easy. The footprint of the machine is limited. All food contact materials are made of steel or Teflon-coated. The machines are built according to the European CE standard.

Dimensions



Dimensioni esterne	490x1100x1480 mm
Dimensioni imballo	750x850x1100 mm

Technical data

Alimentazione	Electric
Capacità	30 kg
Frequenza	50 Hz
Grammatura	280 g
Peso	133 kg
Peso lordo	187 kg
Potenza Elettrica	0.37 kW
Voltaggio	230 V