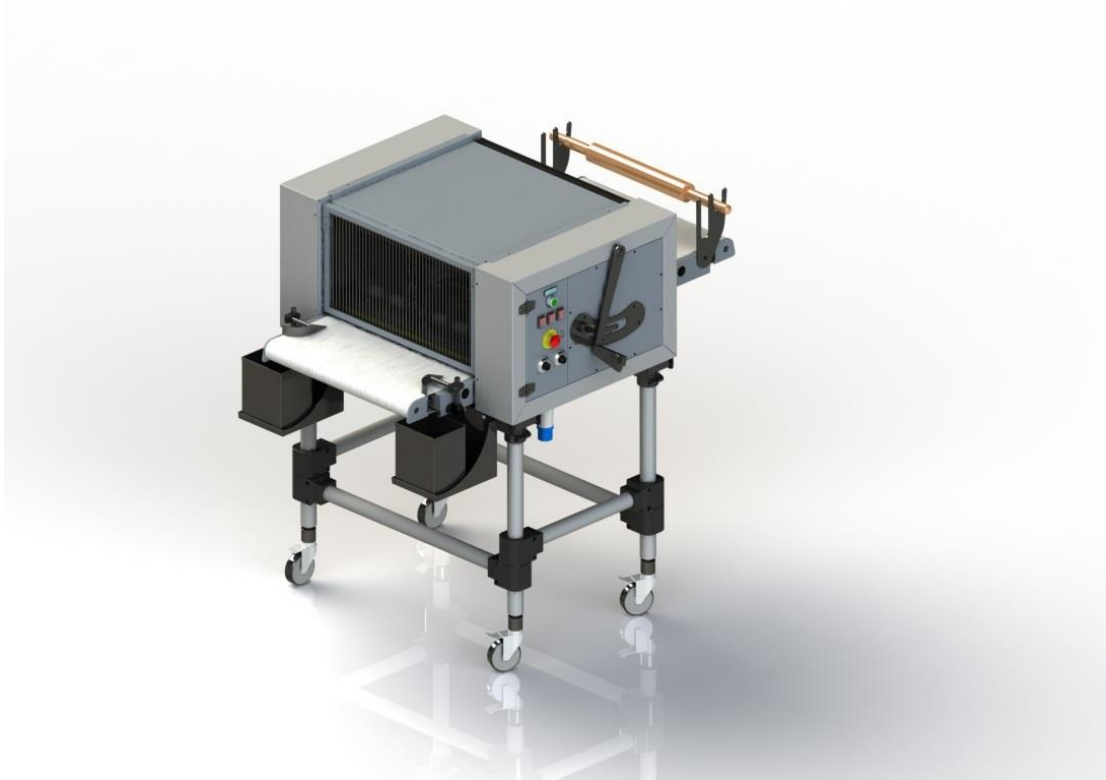




Linee automatiche
di frittura e bollitura
Automatic lines for
frying and boiling production

CALIBRATOR AND CUTTING



FEATURES:

- Calibrator and cutting to be positioned at the entrance of the fryer;
- Composed of two belts made of food polyurethane;
- Seat for rolling pin for loading the dough to be processed;
- Possibility to adjust the thickness, width and length of cutting;
- Possibility to choose between more types of edging: corrugated, straight or serrated;
- Belt speed adjustable by knob;
- Safety devices;
- Control panel on the machine;
- Special drawers to collect excess pasta;
- Possibility to add tools to pierce the dough;
- Electrical parts and transmission parts protected by casings;
- Structure mounted on wheels (two with brake) for ease of movement;
- Easy to clean parts.

AFRYER LTD Via Senatore Fabbri, 62 (Z.I. Lovadina) - 31027 Spresiano (TV) - Tel. +39 3519650377 Web site: <http://www.afryer.eu/>
E-mail: info@afryer.eu - P.IVA 05067780261 - C.F. 94165770267 - R.E.A. TV-426014



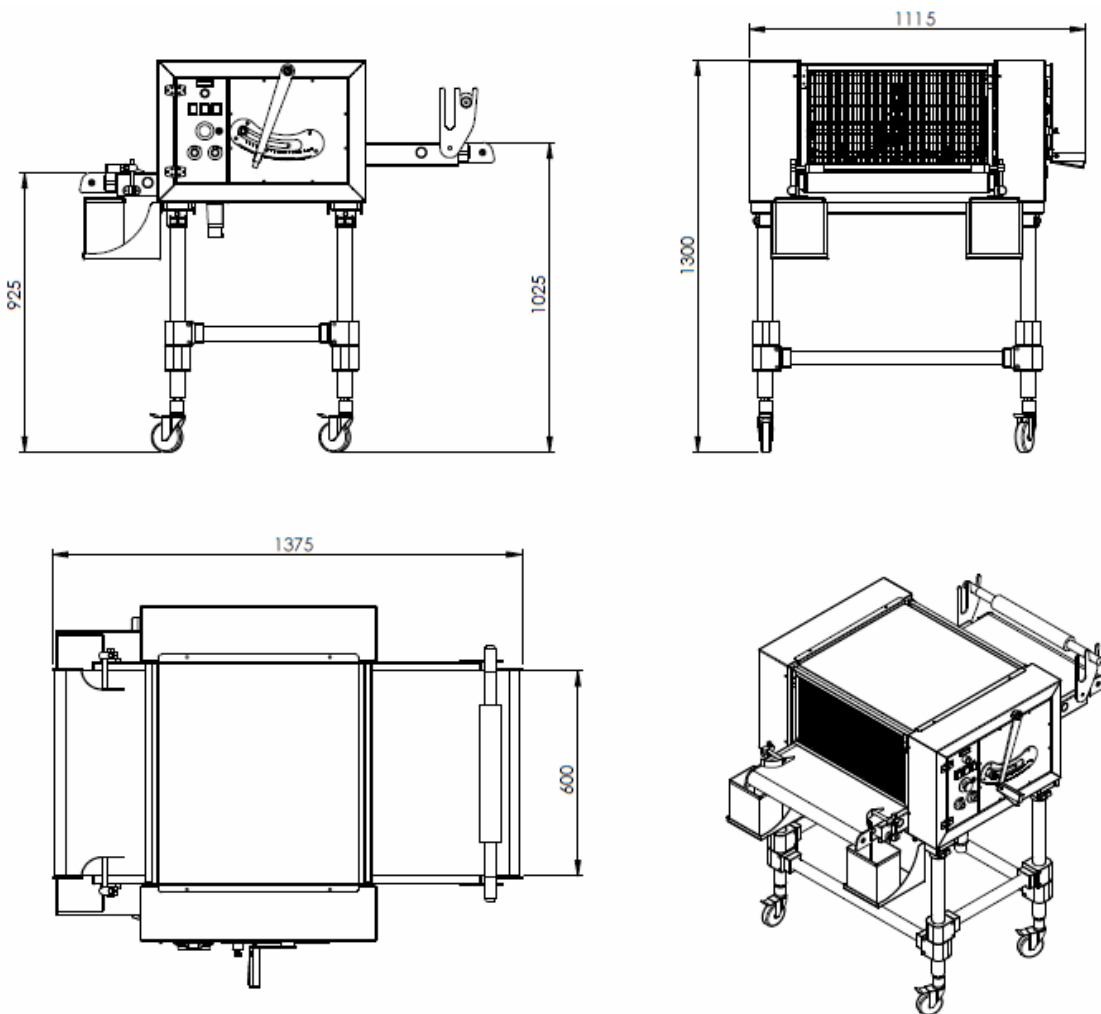


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TECHNICAL FEATURES:

- Overall dimensions cm 111,5 x 137,5 x 130;
- Product discharge height cm 102,5 (adjustable);
- Product loading height cm 92,5 (adjustable);
- Controls and adjustments on the machine;
- Seat for rolling pin to load the pasta sheet;
- Prearranged air connection, with pressure regulator;
- Paste thickness adjustable by external handle;
- Structure and parts constructed integrally with materials suitable for contact with food;
- Maximum electrical power engaged approx 400 W;
- Construction in stainless steel AISI 304;
- CE marking.

DIMENSIONS:



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