



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

INDUSTRIAL FILLING FOR FRITTELLE



FEATURES:

- The belt collects "frittelle" from the loading hopper;
- The belt advances to step, stops for filling "frittelle";
- Interchangeable bowls:
 - Bowls brings 4 "frittelle" Ø60-80
 - Bowls brings 5 "frittelle" Ø35-55;
- Bowls brings "frittelle" releasable quickly for to do cleaning and put in dishwasher;
- Output tape dowload "frittelle" individually on boxes placed over the balance, once you reach the desired weight the machine stops until you replace the box;
- Possibility to work continuously without filling, with the only weighing function;
- Time, velocity and weight adjustable from the electrical panel;
- Machine with wheel whit brake and adjustable in height for a better stability;
- Safety devices in accordance with the normative.



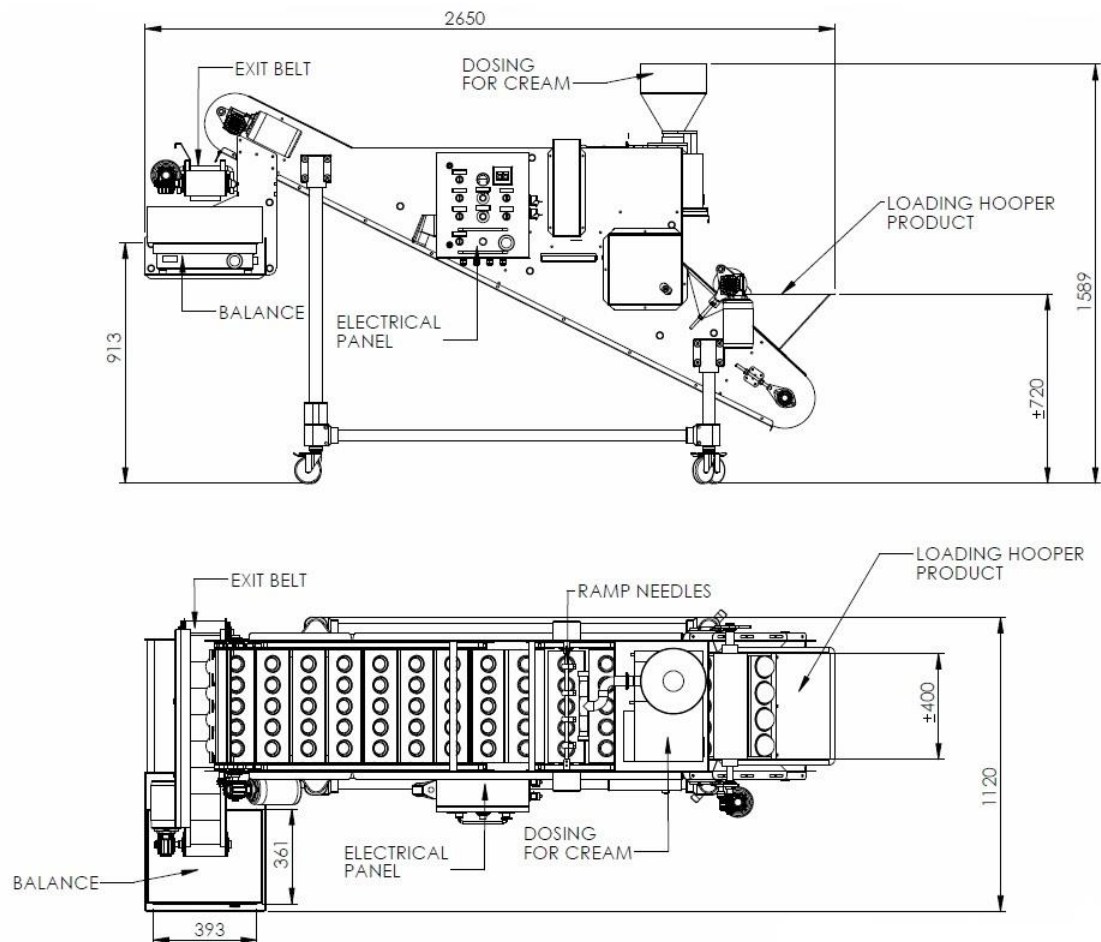


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TECHNICAL FEATURES:

- Overall dimensions cm 265x120x159;
- Structure and parts constructed with materials suitable for food contact;
- Adjustable balance from 0 to 20kg;
- Dosage adjustable;
- Compressed air attack included, with pressure regulator;
- Maximum electric power 500 W;
- Machine built with stainless steel AISI 304;
- CE mark.

DIMENSIONS:



PRODUCTION:

The production of the machine varies depending on the set up amount of cream, and is variable from 60 to 100kg/h.

