



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

DOSING MACHINE FOR TULUMBI AND CHURROS



FEATURES:

- Automatic dosing machine designed specifically for Tulumbi and Churros;
- Various forms and dimensions of extrusion, depending on the mold installed;
- Extrusion length adjustable from control panel on the machine;
- Product progress through two cochleas;
- Wire cutting system for pasta;
- Structure equipped with steps to simplify the loading of the dough in the hopper;
- Structure built in sturdy AISI 304 steel;
- Closing lid equipped with presence sensors;
- Dosing machine with wheels, two fixed and two swivel with brake;
- Removable parts to facilitate remote maintenance;
- All parts easily removable for a comfortable and effective cleaning.

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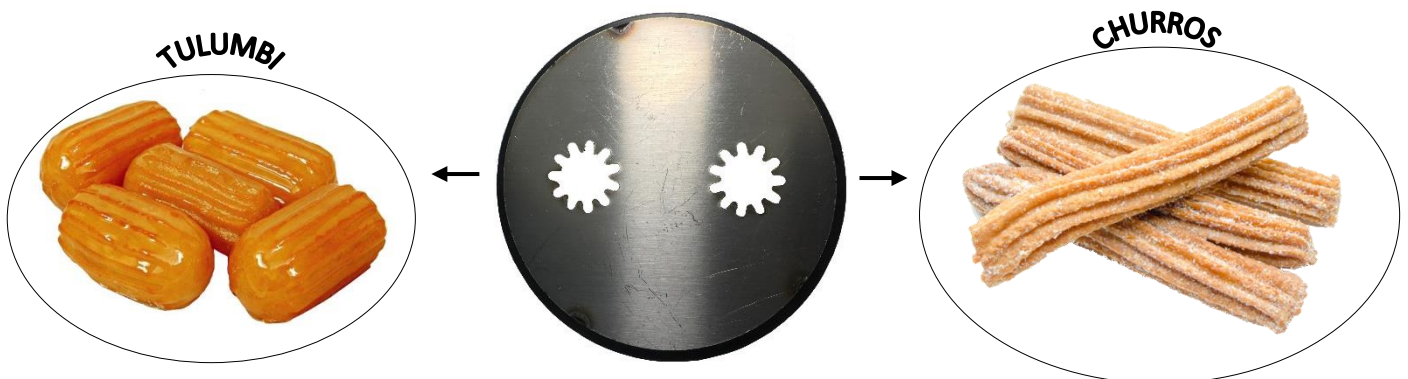


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TECHNICAL FEATURES:

- Overall dimensions of the dosing machine: cm 99,5x163x175;
- Discharge height at 109 cm;
- Hopper capacity of about 50 liters;
- Wire cutting pasta system;
- Maximum electrical power used 650W;
- Control panel on the side of the dosing machine;
- Closing lid with presence sensors to ensure operator safety;
- Extrusion mold interchangeable with other forms;
- Compartment for support a lid;
- All parts easily removable;
- All parts built in AISI 304 steel;
- Structure and parts totally built with materials suitable for contact with food;
- CE marking.

TYPES OF EXTRUDER:



INDICATIVE HOURLY PRODUCTIONS:

Example:

≈ 200 / 250 pieces for minute by extruding Tulumbi / Churros of 4 Cm length.

Nb.

Hourly production varies by extrusion form and extrusion length; for precise indications on the hourly production of a particular product we invite you to make us a specific request.

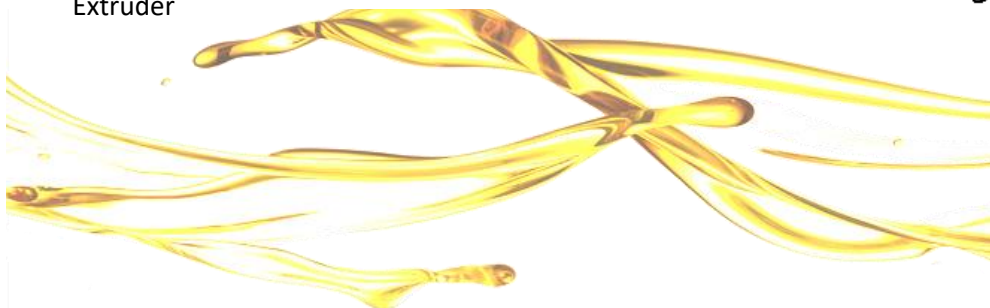
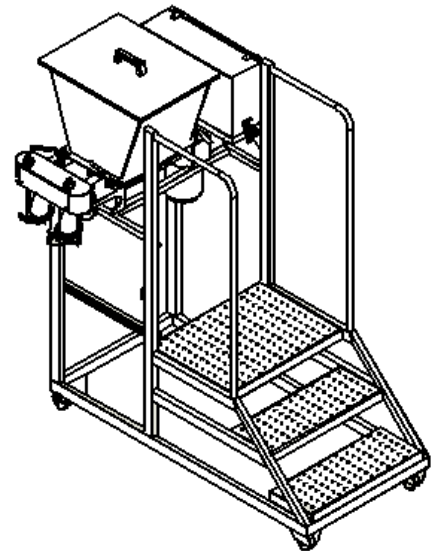
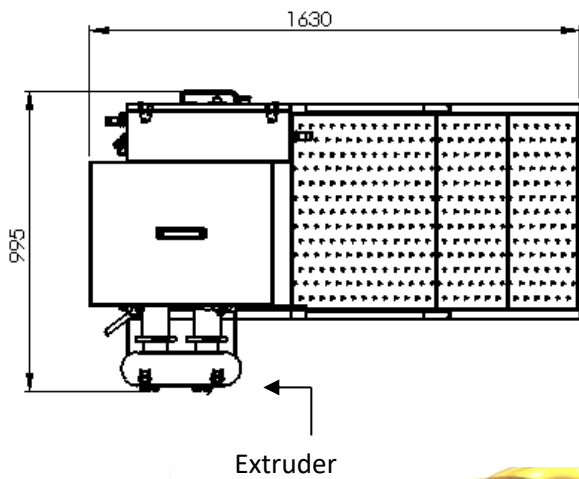
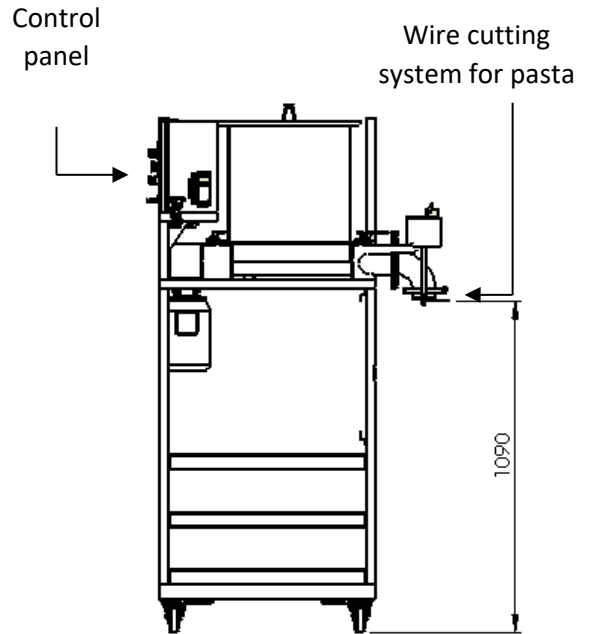
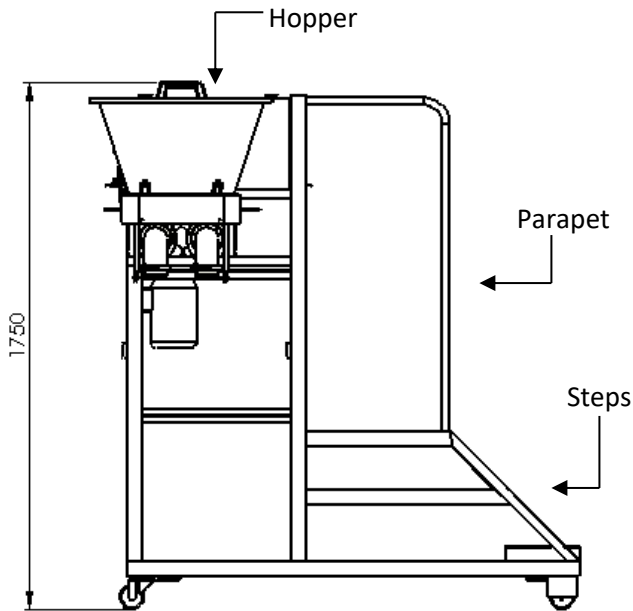
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DIMENSIONS:



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