



## Description :

1. Dimensions: L8000 \* W250 \* H1600 mm
  2. Power: 220/380V Tri-Phasic
  3. Production capacity 120-180 pcs/min
  4. Max Filling Range:  $\Phi$ 120 mm roll
  5. Injectors: 25 twin injectors, simultaneously working
- Materials: 304 and food grade plastic

## Features :

1. Conveyor position through servomotor
2. Protection screen at nozzles area, to prevent access from the operator
3. Temperature control system, to maintain the temperature of the filling
4. Easy access for cleaning and maintenance



## Description :

1. Dimensions: L3705 \* W1140 \* H1500 mm
2. Weight: 420 kg
3. Power: 220/380/415V, 1.5 KW
4. Conveyor width: 690 mm
5. Working table length: 1595 + 1530 mm
6. Roller diameter: 84 mm
7. Distance between rollers: 0.5-68 mm
8. Conveyor speed: 20-100 cm / sec

## Functions :

1. Automatic flour duster
2. Automatic pressure wheel positioning
3. Automatic dough folding
4. Multi-level pressure roller distance decrease setting

## Features :

1. Suitable for sweets and snacks based on puff pastry
2. Long useful life, strong structure, high quality equipment
3. Industrial design, it can stretch the dough to its minimum thickness
4. Easy operation and cleaning, safe to use
5. Rollers are made of steel seamless tube, which have been chromed, hardened and rectified to produce a scratch resistant and non-stick surface
6. Abrasion resistant, super strong conveyor
7. Stainless steel structure
8. Memory for 50 product configurations
9. Can be operated in automatic or manual mode

