



SPECIFICATIONS:

- The capacity of the machine is 40 – 100 kg/hour wet dough processing
- The shaped product is cut manually through the cutting blade on the system.
- It can process the products like grissini in various thickness.
- It can process dough with 50-60% shortening (for products like Bread-sticks and cracker stick).
- Dies are easily interchangeable with the only intervention on two knobs.
- Aligning on the special board feature.
- Obtain a minimum volume of space.
- 2 Various die supplied
- The Machine made of STAINLESS STEEL.
- It is possible to cut the products again manually on the processing board.
- It is easy install, maintain, and use the machine.
- A clean cut for perfect bread-sticks.
- Recommended for small size production demand.



TECHNICAL DATA:

Length with Upped top	165 cm
Max. Width	40 cm
Height	132 cm
Weight	120 kg
Productivity	40 – 100 kg/hour
Installed Power	0.18 kw, 380 Volt – 3 Phase
Working board width	25 mm.
POSSIBLE TO PROCESS UP TO 60% FAT CONTENT OF DOUGH.	

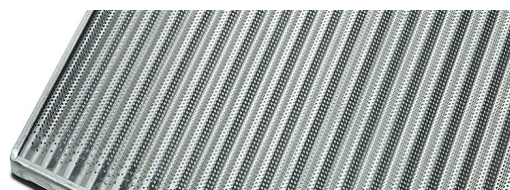
MOULD UNIT:

- * Stainless Steel drawing rolls.
- * Interchangeable on request.
- * Easy to replace with just two locking knobs determine.
- * Available mould Diameters: Ø 6 – 10 mm.



ALUMINIUM TRAYS:

- Tray Size: 400x600mm. | 14 Channel.
- Tray Size: 400x600mm. | 18 Channel.



THE WORKING CYCLE:

- * The strip of dough is lodged onto the sliding roller ramp positioned on the upper part of the machines and conveyed to a couple of motorised preparing / calibrating rolls which trod the strips until the desired thickness is obtained.
- * The dough advances to the mould unit, composed of two grooved stainless steel rolls which act to give the diameter of the bread-sticks.
- * Once the breadsticks have been formed, a blade (manual) cuts them at the desired length.
- * The breadsticks already cut are lodged on the special board.

WARRANTY: One Year Warranty against defects in manufacturing and assembly.