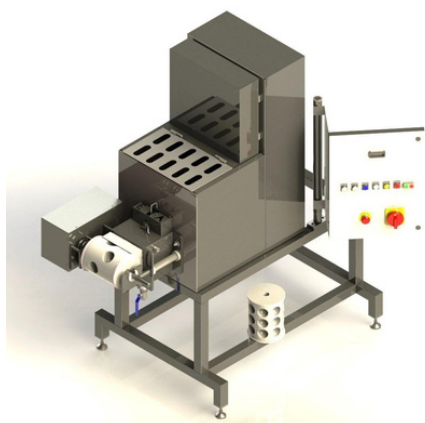


STRECHING MACHINE 20 TO 60 KG/H

FOR WHAT USE ?

This machine spins and shapes mozzarella into balls from blocks of curd from 4 types of milk (buffalo, cow, goat, sheep).



*Photo for information
only*

TECHNICAL DETAILS

Length	Dimensions (mm)		Weight (kg)
	Width	Height	
1550	800	1800	260

- Production capacity: 20 kg per batch, 3 to 6 batches per hour
- Machine for spinning and shaping mozzarella-type cheese
- This machine requires the use of hot water (supplied externally) in order to spin the dough.
- Once the dough has been spun, it is sent to 2 augers which feed the roller.
- Machine supplied with 1 125 g roll
- Power 1.5kW, three-phase

OPTIONS

- Curd crusher
- Complementary cherry roll 60 g or 250 g
- Hot water heating tank
- Support table
- 35 L plastic crates 400x600 height 220mm for cooling



INSTANTANEOUS 100 TO 200 KG/H STRETCHING MACHINE

FOR WHAT USE ?

Production of spun pasta, mozzarella, from 4 types of milk (buffalo, cow, sheep, goat).

The curd blocks are manually fed into the upper hopper, crushed, and poured into the cooking vat. Spinning is carried out by plunging mechanical arms. Screws feed the interchangeable molding roller.

Automatic cutting operation, variable screw and roller speeds.

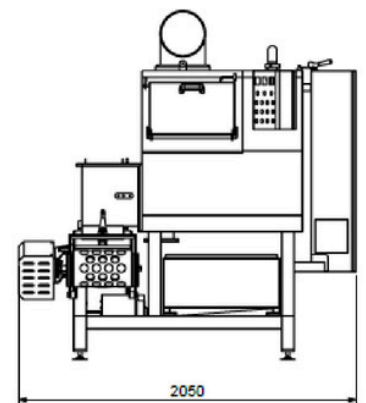
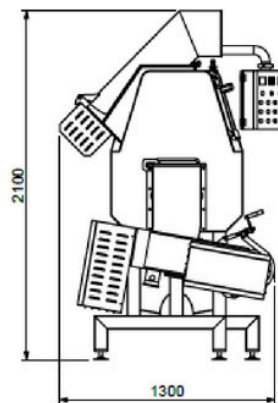
High operating flexibility.



Photo for information only

TECHNICAL DETAILS

- Machine built in Aisi304 stainless steel. Rolls are made of PEHD food-grade plastic.
- Supplied with a roll of 125g balls.
- Connections:
 - Electrical power 7 kW three-phase.
 - Mains hot water (production tank option).



OPTIONS

- Complementary cherry or 200 g rolls or other.
- Hot water heating tank

