

Linee Automatiche di Frittura, Bollitura e Aromatizzazione

Automatic Lines for Frying, Boiling and Flavoring



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;

Afryer - Via Senatore Fabbri, 62 (Z.I. Lovadina) - 31027 Spresiano (TV) - Web site: www.afryer.eu - E-mail: info@afryer.eu



Linee Automatiche di Frittura, Bollitura e Aromatizzazione

Automatic Lines for Frying, Boiling and Flavoring

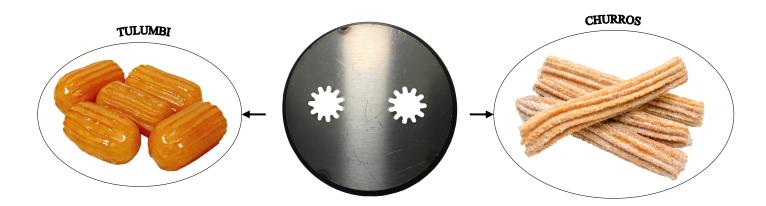


- Removable parts to facilitate remote maintenance;
- > All parts easily removable for a comfortable and effective cleaning.

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 builts 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:

 \approx 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.

Afryer - Via Senatore Fabbri, 62 (Z.I. Lovadina) - 31027 Spresiano (TV) - Web site: www.afryer.eu - E-mail: info@afryer.eu

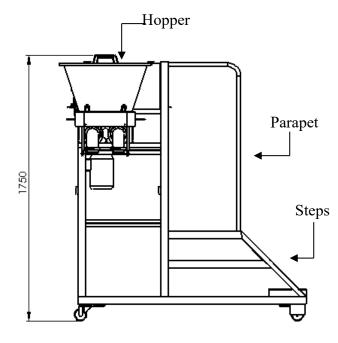


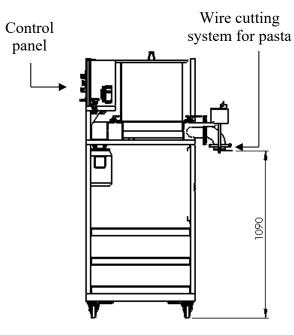
Linee Automatiche di Frittura, Bollitura e Aromatizzazione

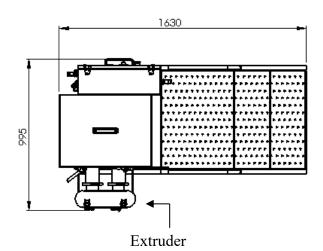
Automatic Lines for Frying, Boiling and Flavoring

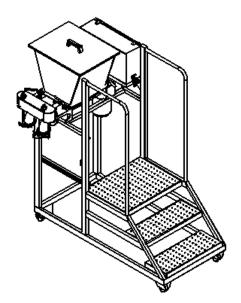


DIMENSIONS:









Afryer - Via Senatore Fabbri, 62 (Z.I. Lovadina) - 31027 Spresiano (TV) - Web site: www.afryer.eu - E-mail: info@afryer.eu