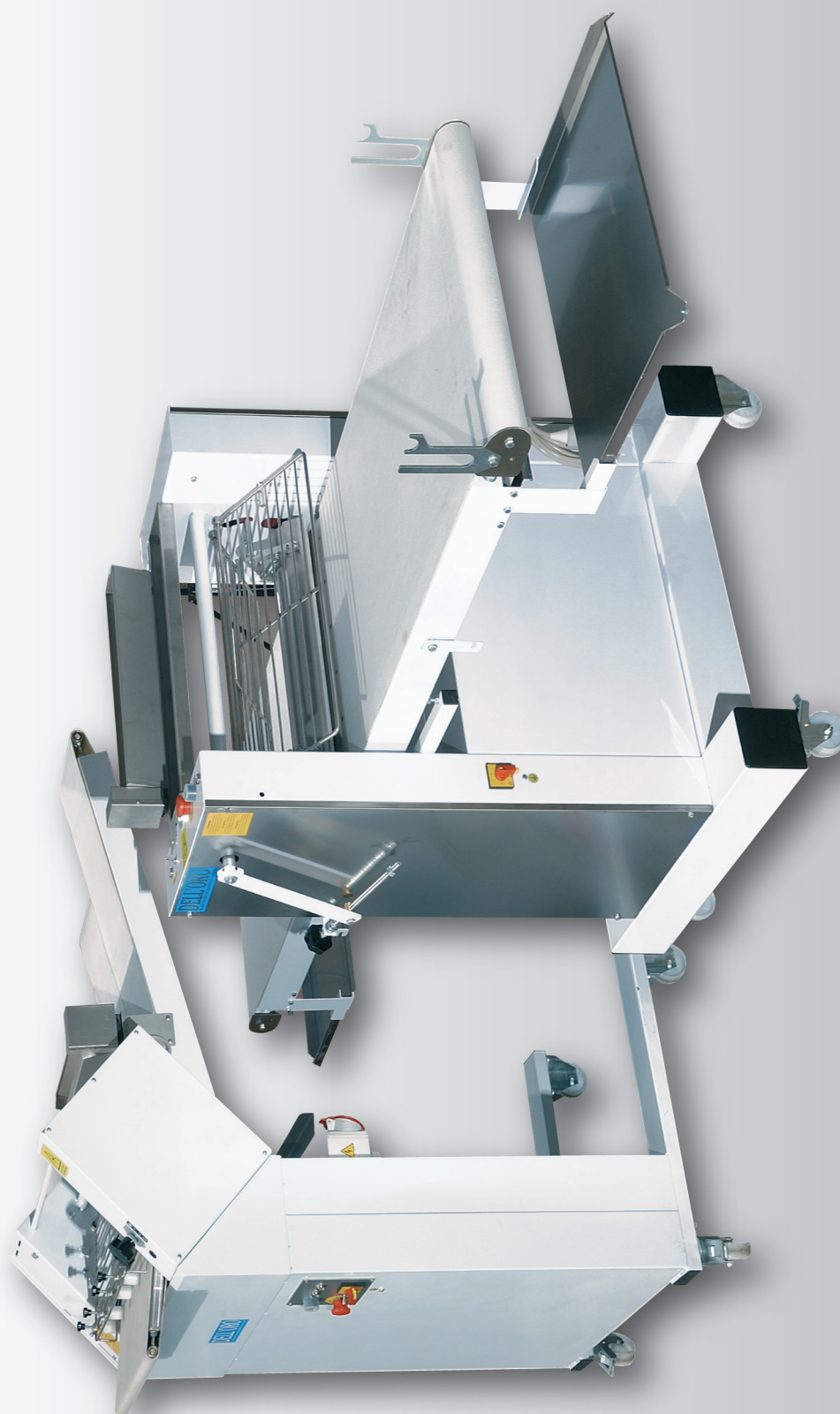




PIZZABÖDEN-AUSROLLMASCHINE D = 23 cm



PIZZABÖDEN-AUSROLLMASCHINE D=23 cm

Die in einem Winkel von 90° aufgestellte Gerätekombination **F-243** formt runde Böden mit einem Durchmesser von maximal 23 cm.

Die Maschine eignet sich insbesondere für die Herstellung von Pizzaböden, kann aber auch runde Teiglinge für andere Bäckereiprodukte und Konditorwaren herstellen.

Die Leistung beträgt bis zu 3.200 Stück/Stunde.

Arbeitsweise: Die Teigkugeln werden über eine Zentriervorrichtung in die Maschine eingeführt. Danach werden sie durch zwei Walzenpaare nacheinander in eine runde Form gebracht. Dabei können die Teiglinge automatisch mit Mehl bestreut werden.



90° COMBINED CALIBRATORS, AT 2 WAYS FOR PRODUCTION OF DOUGH DISCS WITH Ø 230 MM. MAX

Properly projected and manufactured for shops of pizzas, buns, "piadine", Arab bread, Sardinian carasau bread, "empanada", etc. ... With an hourly production capacity of about 3.200 pieces, maximum.

Working: Dough balls are charged through an introducing belt on two ways, endowed with a centring device. Afterwards, the dough balls pass under the stainless steel cylinders of cm. 50 that make the first micrometric calibration, in order to obtain the ovals of the desired size. After a passage under the first independent - motorised flour sprinkler in stainless steel, the ovals will be capsized at 90° on the following belt. They will pass under the second independent - motorised flour sprinkler in stainless steel, before arriving at the second micrometric calibrator with stainless steel cylinders of cm. 60, that will allow of obtaining dough discs of the desired diameter, **maximum 230 mm**. The obtained discs could be manually collected from the outlet belt or they could automatically feed your working line, in the next operation.

Technische Daten:

Cod.	Mod.	Motore Kw	Peso kg	Dimensioni in cm				
		Motor Kw	Weight kg	larghezza	lunghezza	altezza	lunghezza in abbinamento	larghezza in abbinamento
				Sizes in cm				
				width	length	height	combination length	combination width
F-243	I° Calibratore I st Calibrator	0,37	110	84	137	146	180	260
	II° Calibratore II nd Calibrator	0,75	200	91	250	138		

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