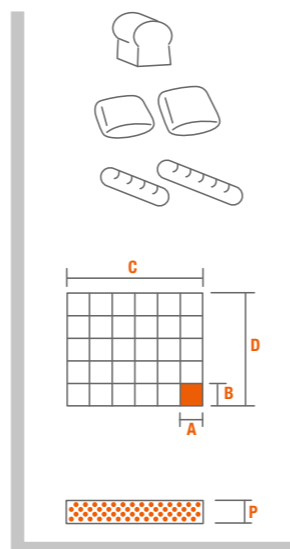


Spezzatrici semiautomatiche con griglia

semi-automatic dividing machines with grid / diviseuses semi-automatiques avec grille / divisoras semi-automáticas con rejilla



Telaio in acciaio elettrosaldato zincato; rivestimenti in acciaio verniciato o acciaio inox; vasche e coltelli in acciaio inox
304. Frame in galvanized electric welded steel; coatings in painted or stainless steel; basins, knives and grids in 304 stainless steel. Châssis en acier électrosoudé galvanisé; revêtements en acier laqué ou acier inox; cuves, couteaux et grilles en acier inox 304. Bastidor de acero electrosoldado galvanizado; revestimientos de acero barnizado o acero inoxidable; cubetas, cuchillas y rejillas de acero inoxidable 304.



Pressini in polietilene alimentare PE500; superficie interna del coperchio in polietilene alimentare PE500; piatti in polietilene alimentare PETG. Presses in PE500 food grade polyethylene; inside surface of the cover in PE500 food grade polyethylene; plates in PETG food grade polyethylene. Presseurs en polyéthylène alimentaire PE500; intérieur du couvercle en polyéthylène alimentaire PE500; plateaux en polyéthylène alimentaire PETG. Prensa de polietileno para uso alimentario PE500; superficie interior de la tapa de polietileno para uso alimentario PE500; platos de polietileno para uso alimentario PETG.



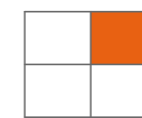
Macchina a movimentazione idraulica. Tutte le funzioni vengono fatte grazie ad un joystick: pressata, taglio e la pulizia dei coltelli. Hydraulic machine. All functions are carried out using a joystick: pressing, cutting and knife cleaning. Machine à mouvement hydraulique. Toutes les fonctions sont commandées à l'aide d'un joystick: pressage, coupe et le nettoyage des couteaux. Máquina de funcionamiento hidráulico. Todas las funciones se realizan utilizando un joystick: prensado, corte y la limpieza de las cuchillas.



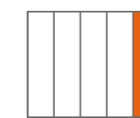
Selettore per impostare due tipi di pressione, una alta e una bassa. Selector to select two types of pressure, high and low. Sélecteur pour choisir entre deux types de pression, élevée et basse. Selector para seleccionar uno de los dos tipos de presión, alta o baja.



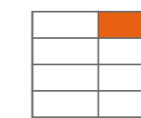
GRIGLIE - GRIDS



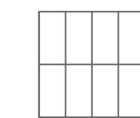
GRIGLIA / GRID
4 Divisioni / Div.
PZ. SINGOLO / SINGLE PCS.
254x202 mm



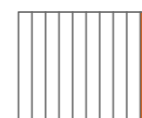
GRIGLIA / GRID
5 Divisioni / Div.
PZ. SINGOLO / SINGLE PCS.
100x400 mm



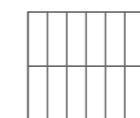
GRIGLIA / GRID
8 Divisioni / Div.
PZ. SINGOLO / SINGLE PCS.
250x100 mm



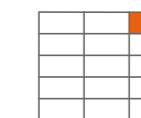
GRIGLIA / GRID
10 Divisioni / Div.
PZ. SINGOLO / SINGLE PCS.
100x200 mm



GRIGLIA / GRID
10 Divisioni / Div.
PZ. SINGOLO / SINGLE PCS.
50x400 mm



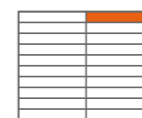
GRIGLIA / GRID
14 Divisioni / Div.
PZ. SINGOLO / SINGLE PCS.
70x200 mm



GRIGLIA / GRID
15 Divisioni / Div.
PZ. SINGOLO / SINGLE PCS.
170x80 mm



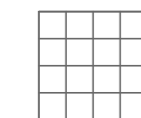
GRIGLIA / GRID
15 Divisioni / Div.
PZ. SINGOLO / SINGLE PCS.
31x400 mm



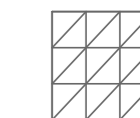
GRIGLIA / GRID
16 Divisioni / Div.
PZ. SINGOLO / SINGLE PCS.
250x50 mm



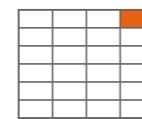
GRIGLIA / GRID
20 Divisioni / Div.
PZ. SINGOLO / SINGLE PCS.
50x200 mm



GRIGLIA / GRID
20 Divisioni / Div.
PZ. SINGOLO / SINGLE PCS.
100x100 mm



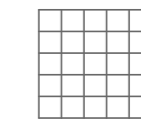
GRIGLIA / GRID
24 Divisioni / Div.
PZ. SINGOLO / SINGLE PCS.
134x126x184 mm



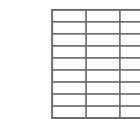
GRIGLIA / GRID
24 Divisioni / Div.
PZ. SINGOLO / SINGLE PCS.
66x125 mm



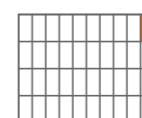
GRIGLIA / GRID
28 Divisioni / Div.
PZ. SINGOLO / SINGLE PCS.
57x126 mm



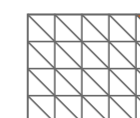
GRIGLIA / GRID
30 Divisioni / Div.
PZ. SINGOLO / SINGLE PCS.
80x80 mm



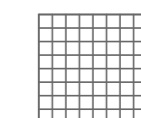
GRIGLIA / GRID
36 Divisioni / Div.
PZ. SINGOLO / SINGLE PCS.
44x162,5 mm



GRIGLIA / GRID
40 Divisioni / Div.
PZ. SINGOLO / SINGLE PCS.
50x100 mm



GRIGLIA / GRID
40 Divisioni / Div.
PZ. SINGOLO / SINGLE SINGLE PCS.
100x100x140 mm



GRIGLIA / GRID
80 Divisioni / Div.
PZ. SINGOLO / SINGLE SINGLE PCS.
50x50 mm

Le grammature min./max sono fornite a titolo puramente indicativo e possono variare a seconda del grado di lievitazione dei pastori. Sono indicative anche le produzioni orarie, perchè dipendono sempre dall'organizzazione interna dell'utilizzatore (test fatti in laboratorio attrezzato). Min./max. sizes are provided purely as an indication and can vary according to the degree of leavening of doughs. Hourly production rates are also indicative, as they always depend on the user's internal organization (tests performed in a laboratory with equipment).

Tutte le macchine sono disponibili anche nella versione INOX. All machines are also available in stainless steel version.

