

PRODUCTION LINE FOR FRESH AND COOKED FILLED PASTA

(WITH TURKISH RAVIOLLI (MANTI SHAPE))

1. Automatic Continuous Mixer Grim 420/2000/1



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2. Dough distribution system with buckets



3.1 Kneader Sheeter SPS540



3.2 Kneader Sheeter SPS540



3.3 Kneader Sheeter SPS540



4.1 Forming Machine MRS540



4.2 Forming Machine MRS540



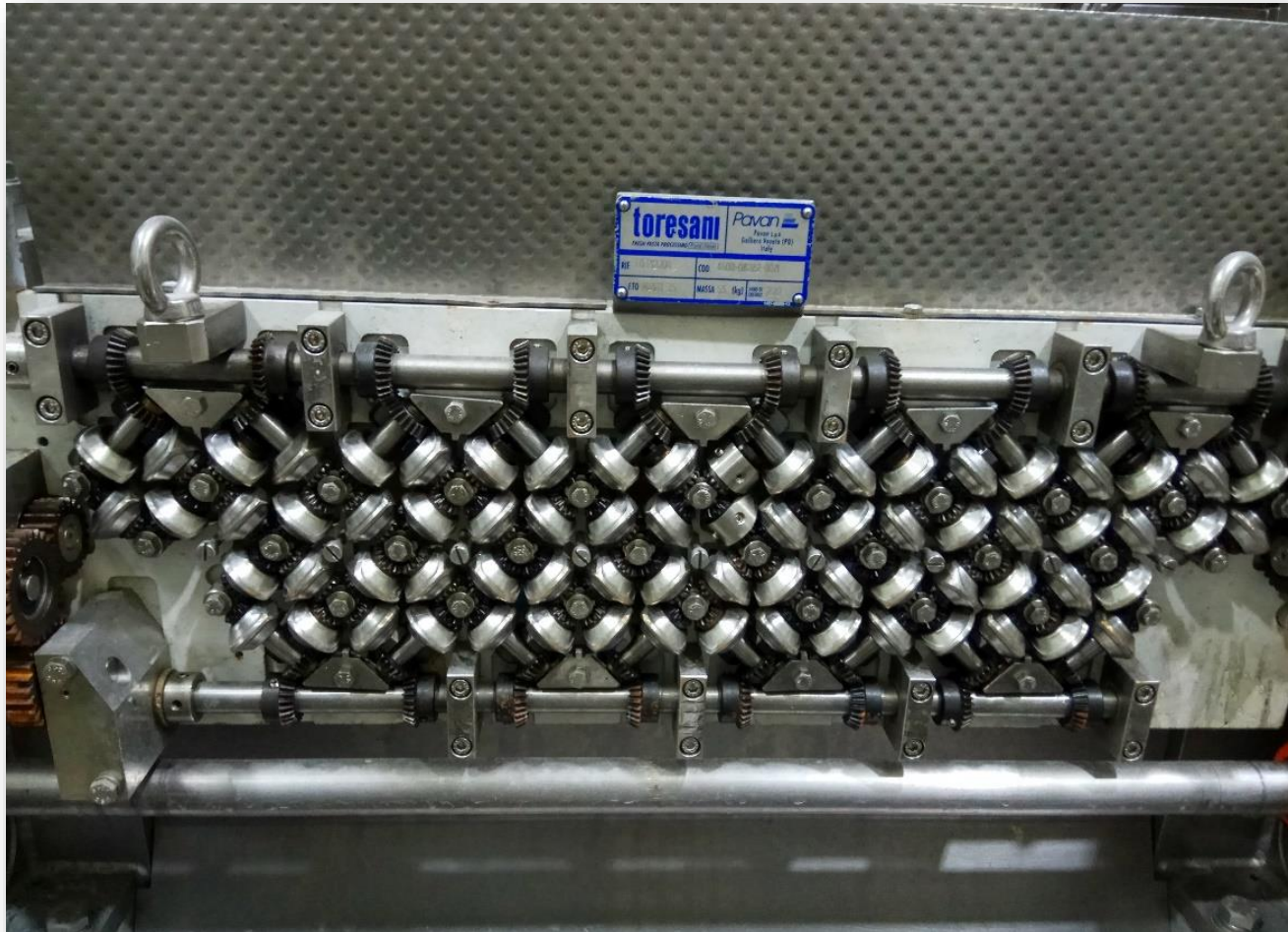
4.3 Forming Machine MRS540



4.4 Forming Plate

35x35 → 3 Unit (18 hloe) Die shape manti

25x25 → 2 Unit (17 hole) Die shape manti



5. Conveyor belt NTI.300/10000 for scraps



5. Conveyor belt NTI.300/10000 for product



6. Pneumatic scrap transport



toresani FOODMAC <small>FRESH PASTA DIVISION</small>		Pavan S.p.A. Galliera Veneta (PD) Italy	
RIF. F0277000		MATR. F0277104	
MOD. SPS5-0			
ANNO DI COSTRUZIONE 2010		MASSA 1000 [Kg]	
POTENZA INSTALLATA 4 [KW]		LINEA 400 [V]	
		HZ 50 [S ⁻¹]	
		AUX. VOLT [V]	

Summary

1. Automatic Continuous Mixer Grim 420/2000/1 (1000 kg/h with 5 min. mixing time)

2. Dough distribution system with buckets

3. Kneader Sheeter SPS540 (3 units) (540 kg/ hour for each machine)

4.2 Forming Machine MRS540 (3 units)

4.4 Forming Plate (5 units)

5. Conveyor belt NTI.300/10000 for scraps

6. Pneumatic scrap transport

7. Oscillating Spreader DV.300/1850

8. Electrical Control Board with PLC AND Panel View