

PIE-TART PRESS



PMF125



CC_023-13

Production (un)-(h)

Max 1900

Die diameter (mm)-(in)

Min 40 (1 9/16) Max 125 (4 15/16)

Dough height (mm)-(in)

Max 40 (1 9/16)

Upper mould temperature (°C)

Min 30 Max 60 OFF room temperature

Power (kW)-(hp)

230V.1ph.50~60Hz 0,3 (0,2)

Min. air pressure (bar)

>8

Average air consumption (l-min)

120

* Air compressor – tanks capacity air (l)

MIN. >150

Net weight (Kg)-(lb)

62 (136,69)

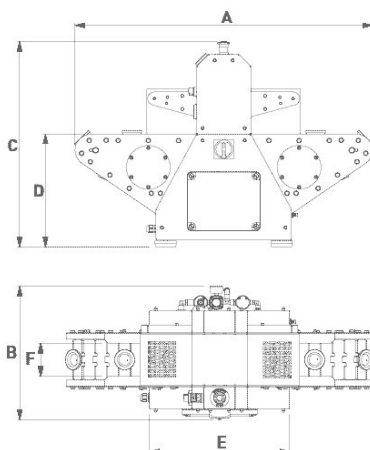
Dimensions (mm)-(in)

A 986 (38 13/16) B 427 (16 13/16)

C 677 (26 5/8) D 374 (14 3/4)

E 450 (17 11/16) F 100 (3 15/16)

* Air compressor (not supplied), no need of oil or lubricated with edible oil





Standard-production equipment

Inox - stainless steel AISI 304 frame

Interchangeable stamp and dies, easy to disassemble

Max. exterior die diameter - from 40mm to 125mm

Temperature, pressure and extraction blower control

Aluminium stamp, suitable for the food industry

Fixation of the dies by magnets

Automated pressing system

Manual loading and unloading system

CE

Options

Customised stamp and dies, designed to meet customer requirements

Type of cup: metallic, foil, paper or other (under request)

Format: round, square, rectangular, triangular or other (under request)

Exterior / interior shape: plain or wavy

Rim: plain, geared or rimless

UL-NSF

NR12