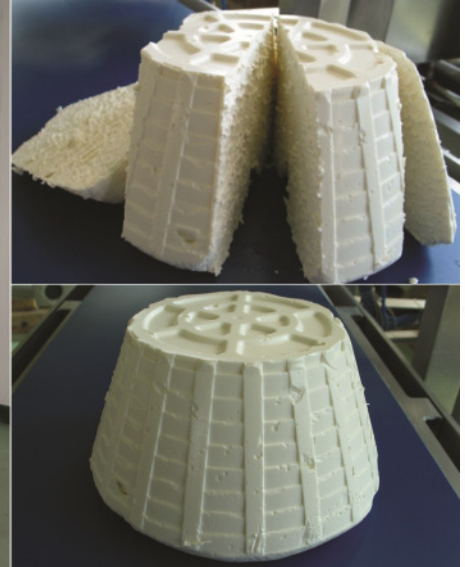


PZT4 – PORTIONING MACHINE FOR RICOTTA



The machine allows the portioning of ricotta. The cut is made by harmonic steel wires. The operator loads the form of ricotta on conveyor belt that brings them up to the cutting zone. It is possible to get various segments according to the head mould.

- easy to use
- easy replacement of cutting head mould

TECHNICAL DATA

Construction / Stainless Steel Aisi 304/316

Electric supply / 400V 3PH + T 50 Hz

Pneumatic supply / 6 bar

1,8 Kw / **Installed power**

3200 x 600 x h 1300 mm / **Overall machine dimension**

Production