



(Tecnologie Alimentari) Srl



Extruder PR 250 DV

The PR 250 DV is a machine to produce extruded pasta such as: macaroni, fusilli, conchiglie (shells), Sardinian gnocchi, passatelli, etc. Suited to industries, it is provided with double tank which allows the continuous pasta output in special shape, biologic, integral, etc.

Main technical features:

- ✓ Basement in stainless steel aisi 304, complete with stairs and handrail; platform in embossed aluminium.
- ✓ Twin kneading tank; shaft with blades with conical keying, without bolts.
- ✓ Pressure screw in polished stainless steel with variable speed by electronic variator (inverter).
- ✓ **Extruder tube in stainless steel with brass core**, chilled with water; die holder with threaded locking ring.
- ✓ Rotating knife with inverter to adjust the length of the different shapes.
- ✓ All food contact parts are made in stainless steel or a food grade material.
- ✓ Electrical cabinet in stainless steel with all the command, control and safety devices.
- ✓ Command push button panel on the machine according to EC standards.

Optional:

- ✓ Interchangeable brass and teflon dies \varnothing 250 mm.
- ✓ Cutter device for long pasta.
- ✓ Conveyer to roll the pasta sheet.
- ✓ Vertical head model for long pasta shapes.



Machine	Unit	PR 250
Hourly output	Kg	250 - 300
Tank Capacity	Kg	2 x 85
Size	mm.	1800 x 1700 x 1750

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