



### Breadsticks machine Mod. GR 25-40 L

- It's mass-supplied with adjustable press so as to make even the thickness of dough when entering in the die.
- The cut dough can be carried out by manual or electric control or through programming by timer for continuous duty.
- All surfaces in touch with the dough are in Stainless Steel or Teflon.
- Output can achieve 50 kg per hour.
- Dies are easily interchangeable.
- The speed of the exit belt is regulable and is adapted to every type of product in order to avoid stretching or accumulation of the dough.
- The assembling system on the trolley has been studied to take a minimum amount of space in a rest position
- Unlike Mod. GR/25 A and GR/25 E, Mod. L is equipped with:
  - 1 - Die with 73 Ø roller (instead of 40 Ø) to aid the passage of different types of dough.
  - 2 - 1900 mm delivery belt so that several cuts can be carried out before stopping the machine for unloading.
  - 3 - 900 mm roller conveyor for loading.
- In addition to the die supplied on delivery (to be stated when ordering) various models dia Ø 5 to dia Ø 20 are available on request.

		GR 25L	GR 40L
Breadsticks	Ø mm	5-20	5-20
Hourly production	Kg/hour	50	80
Motor	HP	cad. 0,25	cad. 0,25
Weight	Kg	130	170
Height	cm	145	150
Depth	cm	160	245
Width	cm	57	70