

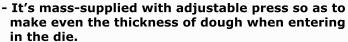
All The Best

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Breadsticks machine Mod. GR 25-40 L



- The cut dough can be carried out by manual or electric control or through programmation 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 isequipped with:
 - 1 Die with 73 \emptyset roller (instead of 40 \emptyset) 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 \emptyset 5 to dia \emptyset 20 are available on request.



