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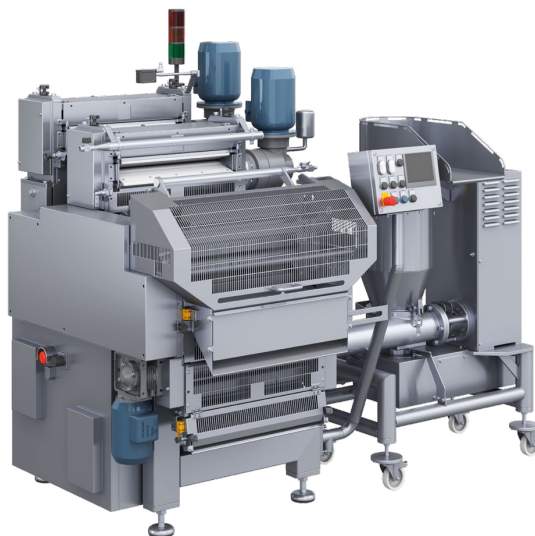
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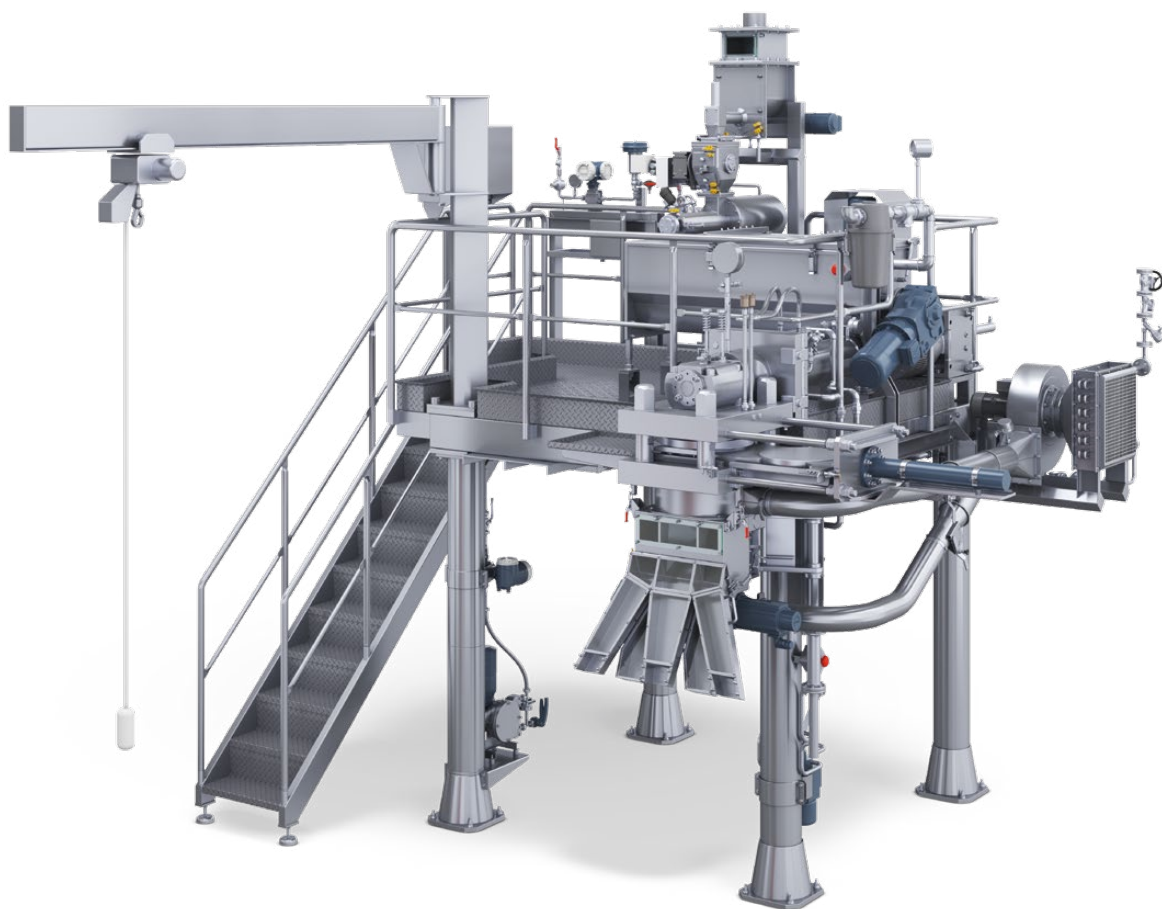
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СИСТЕМЫ МАКАРОННЫХ ИЗДЕЛИЙ, СУХИХ ЗАВТРАКОВ И ЗАКУСОК XTRU FRESH, GE, SPW, SPTW, SF, MKS, LSC-LDC Технические характеристики



GEA XTRU FRESH



Continuous automatic press

Machine designed for the mixing, kneading and extrusion process. GEA xTru Fresh mixes the main ingredients. Afterwards, the mixture is fed to the extrusion screw, which extrudes short-cut pasta, sheet pasta and lasagna.

The machine is usually placed on a stainless-steel platform, which facilitates the feeding of the next machine in line. It features a shaft with paddles, fixed using a conical joint instead of screws, and a cover that can be opened for easy access to the mixing vessel, provided with safety switch. A version with total vacuum from premixer to the extrusion head is also available.

The extrusion screw works at low speed (25 rpm) guaranteeing a gentle processing of the product

and consequently a higher quality of the pasta. The pasta shape can be quickly changed thanks to the automatic change of the die.

The structure is entirely built in stainless steel. The cleaning and maintenance of the machine are made easier by an automatic extraction of the extrusion screw.

The machine can be equipped with a cutter for slant cut (penne) or orthogonal cut (tubetti). Both the extrusion cylinder and the head area are provided with a cooling/heating circuit for temperature control.

Machine Performance

- Capacity 80-3100 kg/h

GE



Extrusion Group

Extruder producing short-cut pasta, sheet pasta and lasagna.

The machine receives the mixture from the previous machine or from a batch mixer.

When combined with a batch mixing system, the mixture is automatically overturned into the screw conveying tank.

The extrusion screw works at low speed (25 rpm) guaranteeing a gentle processing of the product and consequently a higher quality of the pasta. The pasta shapes can be quickly changed thanks to the automatic change of the die. The curved shape of the mixing tank is designed to reduce product stagnation and facilitate overall maintenance.

Machine Performance

- Capacity 100-500 kg/h

SPW



Single sheet kneader sheeter

Machine designed to receive the dough and to produce a 7mm-thick sheet.

The machine has a “double shoulder” structure on the sides. Both the inner shoulder, in contact with the product, and the outer shoulder are in stainless steel. The inner shoulder is free from mechanical parts as all bearings are mounted in the outer shoulder. This avoids any kind of contact between product and mechanical parts. The mixture receiving hopper can be tilted to give easy access to the rolls assembly for cleaning purposes. The hopper is made of stainless steel and has rounded corners to avoid residues accumulation. The dough is fed to the kneading rolls by a double rotating paddle shaft mounted on the shoulders and driven by the kneading rolls through a series of gears. The kneading unit is composed of three kneading rolls having

a lobe profile, where the dough is compressed, and two smooth sheeting rolls which produce a sheet with a uniform thickness. All rolls are made of stainless steel. The kneading rolls and sheeting rolls are driven by the same motor. The machine is completely free from pinions and chains. The Rolls scraper is in foodgrade plastic material.

The rolls protection shells are made of stainless steel. They can be easily opened and are equipped with water-tight magnetic safety sensors. The machine features a polished inner face to avoid product stagnation.

Machine Performance

- Capacity 150-600 kg/h
- Sheet width 300-630 mm

SPTW



Double sheet kneader sheeter

Machine designed to receive the dough and to produce a 7mm-thick sheet.

The machine has a “double shoulder” structure on the sides. Both the inner shoulder, in contact with the product, and the outer shoulder are in stainless steel. The inner shoulder is free from mechanical parts as all bearings are mounted in the outer shoulder. This avoids any kind of contact between product and mechanical parts. The mixture receiving hopper can be tilted to give easy access to the rolls assembly for cleaning purposes. The hopper is made of stainless steel and has rounded corners to avoid residues accumulation. The dough is fed to the kneading rolls by a double rotating paddle shaft mounted on the shoulders and driven by the kneading rolls through a series of gears. Two kneading units, each composed of three rolls with a lobe profile, where the mixture is compressed. Two calibrating units, each composed of two smooth sheeting rolls, which produce a sheet

with a uniform thickness. The kneading rolls and sheeting rolls are installed on the same shoulders to obtain two dough sheets at the same time. All rolls are made of stainless steel. Kneading rolls and sheeting rolls are driven by the same motor. The machine is completely free from pinions and chains. Rolls scraper in foodgrade plastic material.

The rolls protection shells are in stainless steel. They can be easily opened and are equipped with water-tight magnetic safety sensors. Polished inner face to avoid product stagnation.

The structure and the kinematics of the kneading rollers do not put stress on the pasta, guaranteeing that the inlet and outlet temperature is the same.

Machine Performance

- Capacity 150-600 kg/h
- Sheet width 300-540 mm

SF



Single sheet kneader sheeter

The machine receives the dough and it produces a 7mm-thick pasta sheet.

The SF features three kneading rollers and a pair of calibrating rolls that produce the sheets.

The machine features internal shoulders separated by the external ones, in order not to have any contamination of oil and grease with the transmission system. In addition, openable shoulders can be installed to improve the cleaning process.

The structure and the kinematics of the kneading rollers do not put stress on the pasta, guaranteeing a room temperature of the product at the outlet.

Machine Performance

- Capacity 400-1200 kg/h
- Sheet width 800-1200mm

MKS



Mixer kneader sheeter

Designed to mix the ingredients, prepare the dough and form the pasta sheets. in one single machine.

The mixer features an automatic dosage of flour (ponderal or volumetric), micro ingredients, and liquids, water and eggs which are controlled by a valve PLC flowmeter.

The machine features a paddle shafts with conic fixing which substitutes the use of screws and a top that can be opened for easy access to the mix-ing vessel, provided with safety switch.

The kneader sheeter includes a receiving and feed-ing tank and the dough goes to the next phase, thanks to rotating reels. Featuring three kneading rollers, and a pair of calibrating rollers the machine produces 7mm-thick sheet. The machine features

internal shoulders separated by the external ones, in order not to have any contamination of oil and grease with the transmission system. In addition, openable shoulders can be installed to improve the cleaning process.

The structure and the kinematics of the kneading rollers do not put stress on the pasta, guaranteeing that the inlet and outlet temperature is the same.

The MKS is a great solution thanks to its reason-able price and dimensions, combining two pro-cesses in one single machine.

Machine Performance

- Capacity: 150-800 kg/h
- Sheet width: 300-1200 mm

LSC-LDC



Calibrating rollers

Machine designed to receive the sheet from the previous machine (GE, SPW, SPTW) and calibrate it to the desired thickness. It is dedicated to nest, tagliatelle and lasagna lines.

On the calibrators there is always a centralized system to control the sheet thickness.

The LSC-LDC is fully washable thanks to its stainless-steel components.

An optional sheet engraving group can be added.

The Calibrating rollers main strength lies on keeping the thickness checked in the middle and on the edges always between + or – 0.05 mm.

Machine Performance

- Capacity 150-1200 kg/h
- Sheet width 300-1200 mm

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