

Restaupro.com

Service Client du Lundi au Vendredi

 De 8h30 à 18h30 au **09 72 30 60 80**
Laminoir à bande, sur socle , 500x1000 mm - Vitesse variable

Garantie 1 an pièces, Main d'oeuvre et déplacement


Caractéristiques techniques

Dimensions en mm (L x P x H): 2370 x 2700 x 1380

Puissance en kw: 0.55

Longueur (mm): 2370

Largeur (mm): 2700

Hauteur(mm): 1380

 Volume: (m³): 2,84

Puissance (cv): 0.75

Branchement: Monophasé



Description	Caractéristiques	
<ul style="list-style-type: none"> • Mechanical controls, mats manipulated by joystick. • Base mounted version, 4 wheels, 2 fixed, 2 swivel wheels with brakes. • Manual and pedal controls. • Variable speed (10 rpm to 60 rpm), with Inverter. • Side tables 1000x500 mm (foldable) • Cylinder length 500 mm • Roll opening from 0 - 36 mm, rolling diameter 60 mm. • Travel speed 35 metres/minute • Closed overall dimensions 580x920x1940 • Standard: 2 stainless steel harvesting terminals, 2 pastry rollers. • Strips made with specific materials for food use. • Precise regulation of the thickness of the dough sheet, constant production. 	Puissance (kW) 0,55	
	Référence constructeur LM/50-10MVV	
	Hauteur (mm) 1380	
	Profondeur (mm) 2700	
	Largeur (mm) 2700	
	Type de branchement Monophasé	
	Laminoir A Bande	
	Puissance totale (kW) 0,55	
	Longueur 2370	
	Nombre de rouleau 2 Rouleaux	
	Dimensions extérieures 2370 x 2700 x 1380	
	voltage 230/1N 50-60Hz	
	Garantie 1 an pièces, Main d'oeuvre et déplacement incluse	

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Description	Caractéristiques
<ul style="list-style-type: none">• Scrapers and supports made with specific materials (POM-C) for food use.• Easy disassembly and reassembly of the scrapers, without tools.• Chrome-plated and ground steel cylinders.• Harvesting bin under the cylinders and under the mats.• Belt with double direction of travel (Right & Left).• Frame in painted steel (epoxy).• Low voltage controls 24V.• Emergency stop button type "punch".• Roller protection grids, made of stainless steel.• Traction system, self-lubricated.• Superior flour bin.• Possibility to raise the tables, to reduce the space required for storage.• The device is built in compliance with the current CE standards. <p>ADVANTAGE :</p> <ul style="list-style-type: none">• Easy to use, quick cleaning, these are some of the advantages of our Diamond strip mills. Their robust construction and performance make them ideal for small and medium productions. They can be used to shape all types of pasta (puff pastry, shredded pastry, soft dough, buns, etc.). Manual and pedal controls, leaving the operator's hands free. Side tables that can be lifted or dismantled, moved and stored easily. Available with speed variator (standard with inverter, for more delicate processing)..... or with a single speed (standard).	

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