

Restaupro.com

Service Client du Lundi au Vendredi

 De 8h30 à 18h30 au **09 72 30 60 80**

Laminoir à bande sur socle, 600x1400 mm

Garantie 1 an pièces, Main d'oeuvre et déplacement


Caractéristiques techniques

Dimensions en mm (L x P x H): 3170 x 3690 x 1170

Puissance en kw: 0.75

Voltage : 400/3N 50-60Hz

Longueur (mm): 3170

Largeur (mm): 3690

Hauteur(mm): 1170

 Volume: (m³): 2,38

Puissance (cv): 1.02

Branchement: Triphasé



| Description | Caractéristiques | |
|--|---|--------------------|
| <ul style="list-style-type: none"> • Mechanical controls, mats manipulated by a lever arm. • Base mounted version, 4 wheels, 2 fixed, 2 swivel wheels with brakes. • Manual and pedal controls. • Removable top flour bin. • Removable tables. • Lifting of safety grids assisted by pistons. • 1 speed • 1400x600 mm side tables (can be lifted or dismantled) • Cylinder length 600 mm • Opening of the cylinders from 0 - 50 mm, rolling diameter 80 mm. • Travel speed 35 metres/minute • Closed overall dimensions 620x1060xh2300 | Puissance (kW) 0,75 | |
| | Référence constructeur | LM/60-140SS |
| | Hauteur (mm) | 1170 |
| | Profondeur (mm) | 3690 |
| | Largeur (mm) | 3690 |
| | Type de branchement | Triphasé |
| | Laminoir | A Bande |
| | Puissance totale (kW) | 0,75 |
| | Longueur | 3170 |
| | Nombre de rouleau | 2 Rouleaux |
| | Dimensions extérieures | 3170 x 3690 x 1170 |
| | Garantie 1 an pièces, Main d'oeuvre et déplacement incluse | |

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| Description | Caractéristiques |
|--|------------------|
| <ul style="list-style-type: none">• 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.• 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 | |

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| Description | Caractéristiques |
|---|------------------|
| <p>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). On request: cutting unit device, for croissants, biscuits, pizzas, etc.... (only for version with variable speed drive).</p> <p>Autres informations</p> <p>Dimensions en mm (L x P x H): 3170 x 3690 x 1170 Puissance en kw: 0.75 Voltage : 400/3N 50-60Hz Longueur (mm): 3170 Largeur (mm): 3690 Hauteur(mm): 1170 Volume: (m³): 2,38 Puissance (cv): 1.02 Branchement: Triphasé</p> | |