

# TROLLEY BELTMIX

DOUGH PREPARATION UNIT



■ Trolley Beltmix



rev. 001095.2404.34

- Centralised unit to service the various presses, dough sheeters and shaping machines of the same pasta factory
- Reduced electricity consumption and easy cleaning
- For fresh, dry, gluten-free pasta, gnocchi and oven doughs

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A wheeled kneading unit with automatic dosing units for dry and liquid ingredients, it guarantees that the original properties of the raw materials are kept intact and optimises the colour of the finished product.

## Main technical features:

- A wheeled kneading unit with automatic dosing units for dry and liquid ingredients, it guarantees that the original properties of the raw materials are kept intact and optimises the colour of the finished product
- The hydration belt combined with Premix®: perfect hydration of the ingredients and constant quality of the dough, reduced electricity consumption and easy cleaning, combined with the slow-moving conveyor belt
- Centralised unit to service the various presses, dough sheeters and shaping machines of the same pasta factory.
- No more scales and manual dosing: set and change the recipe quickly thanks to the PLC touch screen panel and to the self-cleaning unit



Trolley Beltmix



Beltmix



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