

WWW.LAPARMIGIANA.COM

PRESSA PER PASTA D45-C

PASTA MACHINE D45-C



La parmigiana

PASTA PRODUCING MACHINES AND PLANTS

SINCE 1949



Caratteristiche tecniche Technical features

Degna erede della storica D45 venduta in migliaia di esemplari, progettata per la lavorazione di tutti i tipi di sfarinati e miscele non di grano (mais, grano saraceno, farina di riso, etc.), oltre alla tradizionale pasta di grano tenero e semola. Semplice, robusta ed affidabile, può essere abbinata alla raviolatrice semi-automatica o automatica per la produzione di pasta ripiena.

A timeless classic. La Parmigiana modern interpretation of a historical piece of its production. Sold in thousands of units throughout the world, D45 represents the classic professional machine for the production of pasta in various shapes and pasta sheet from the die. Simple, rugged, reliable, thanks to its accessories the D45-C has nothing to envy of his bigger sisters, about production quality. This machine is able to mix/extrude all kind of flour as well as the traditional kind of pasta made by flour, durum semolina, filled and not filled pasta. The D45-C, offered at a very attractive price, can combine with automatic ravioli machine on direct line, with interchangeable molds.

TRAFILE DISPONIBILI IN BRONZO O CON INSERTI IN TEFLON (Ø79-89mm)

DIES AVAILABLE IN BRONZE OR TEFLON INSERTS (Ø79-89mm)

D45-C

DATI TECNICI – Technical Data

DIMENSIONE – Dimension	540x750x1260h mm
PESO A VUOTO – Weight empty	81 Kg
CAPACITA' VASCA – Hopper capacity	4 Kg
PRODUZIONE – Production capacity	15 Kg / h
ASSORBIMENTO – Installed power	1,1 kW
VOLTAGGIO STANDARD – Voltage	4000/50/3Ph
COMBINABILE CON LA RAVIOLATRICE: To be combined with ravioli machine:	RM17; PR90

WWW.LAPARMIGIANA.COM



LA PARMIGIANA Srl
43036 FIDENZA (ITALY)
Via La Bionda, 33
Tel +39 0524 528688
Fax +39 0524 524465
laparmigiana@laparmigiana.com
CF & P.IVA: 0192.684.0347