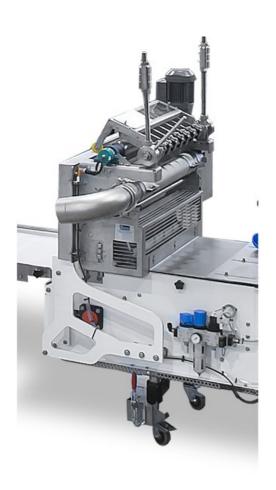


LASAGNA MACHINE LAS054

NESTED PASTA AND LASAGNA MACHINE





rev. 0010.2411.68

Lasagna machine

- Machine for the production of nested pasta, coiled pasta and lasagna arranged on trays
- Production capacity: lasagna 180 (Kg/h)
- Pair of calibrating rollers with adjustable thickness
- Pair of cutting rollers for standard and special pasta shapes

LASAGNA MACHINE LAS054

Designed for medium- and large-scale food industry plants, this machine can be coupled to presses and dough sheeters. The new design, the use of new materials, the technical solutions adopted and the particularly sturdy framework have enabled Storci to construct a very low-maintenance machine which is hard-wearing and easy to clean.

Lasagna machine



Lasagn

Main technical features:

- Parts in contact with foodstuffs made from stainless steel or treated with non-toxic coatings.
- Calibrating and cutting rollers rotation speed controlled by inverters to facilitate continuous operation when combined with presses and dough sheeters.
- The length of the cut set by the operator is controlled by an encoder and is not affected by machine operating speed.
- Standard tagliatelle widths: 1.5-2-3-4-5-6-8-10-12-14-16 mm; other sizes available on request.
- An encoder-controlled transversal blade positioned near the product collecting trays makes the final cut.
- Automatic depositing of product onto trays.

Optional extras:

Oval pipes kit for coiled nests.







Special line for nested pasta, lasagna, short-cut pasta and special pasta

LASAGNA MACHINE LAS054

Lasagna machine LAS054	
Size LxPxH (mm)	780x1050x805
Pasta sheet width (mm)	540
Lasagna production (Kg(h)	180
Power installed (kW)	0,12
Weight (kg)	121

Dimension and technical data are not binding. Storci S.p.A. reserves the right to modify them without notice.





youtube.com/@FAVASpAPastaEquipment



