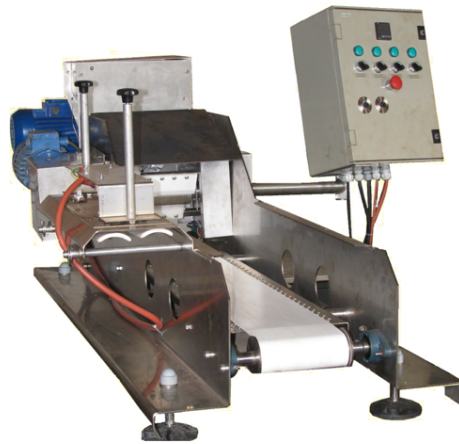


# UFAP 700 PASTRY MACHINE



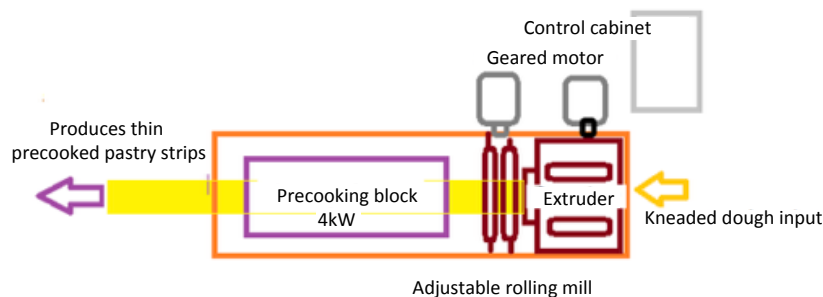
\*Non-contractual photo

## UFAP 700 PASTRY MACHINE

The automatic UFAP 700 machine can operate continuously to produce a thin pastry strip (min. 5/10mm) precooked or not with a width of around 12cm with no product wastage and no special effort, operated by a non-specialist operator.

- Production rate: around 180ml/hour
- The machine is supplied with pre-kneaded pastry (kneading machine not provided)
- The pastry is rolled like traditional precooked pastry for samosas and spring rolls or not for dumplings and vol-au-vents. The pastry strip produced is collected at the machine outlet and transferred manually to a table, filled and then cut to the desired dimensions.

# UFAP 700 PASTRY MACHINE



## Machine equipment

A stainless steel frame unit on which is installed:

- Pastry extrusion block equipped with a multi-speed geared motor;
- Multi-thickness pastry rolling block, equipped with a multi-speed geared motor;
- Pastry transfer block under the cooking block and towards the machine outlet, equipped with a multi-speed geared motor;
- Cooking block equipped with 4 x 1000W ceramic heating elements;
- Electrical control cabinet, supply: 220 Volts - 50 Hertz - 5kW;
- The machine is manufactured in the EEC, from food-grade stainless steel and is compliant with EEC standards, offering a simple and robust design;
- The machine is installed on a table (preferably stainless steel), it produces a continuous pastry strip, precooked or not.