

ERCOLINA PLUS



The ERCOLINA PLUS range supports you in the sensitive dough-portioning phase. With a single machine, you can make perfectly rounded balls at the exact size you want from a dough mixture.

The machines are available in manual (Ercolina Plus), semi- automatic (Ercolina Plus SA), and Automatic (Ercolina Plus A) versions.

TECHNICAL CHARACTERISTICS:

- The pressing plate and the cutting blades are made entirely of stainless steel
- In the Manual version, the 3 working phases (PRESSING, CUTTING, FORMING) are entirely controlled by you through the use of levers
- In the Semi-Automatic version, the electronic control panel allows 10 different PRESSING and CUTTING programs to be stored, while the ROUNDING phase is managed manually by using a lever
- In the Automatic version all the working phases are completely programmable

	DIM. (cm)	DIM. bowl (Ø cm)	DIM. bowl	KG	kW
Ercolina Plus	61x68x205	40	65	175	1.1
Ercolina Plus SA	75x70x145	40	65	230	1.5
Ercolina Plus A	66x70x145	40	65	230	1.5

Divisions	Grammage	Loading capacity (kg)	Capacity per hour
11	180/500	2/5,5	1300
15	150/360	2,2/5,4	1800
22	60/220	1,3/4,8	2600
30	40/135	1,2/4	3600