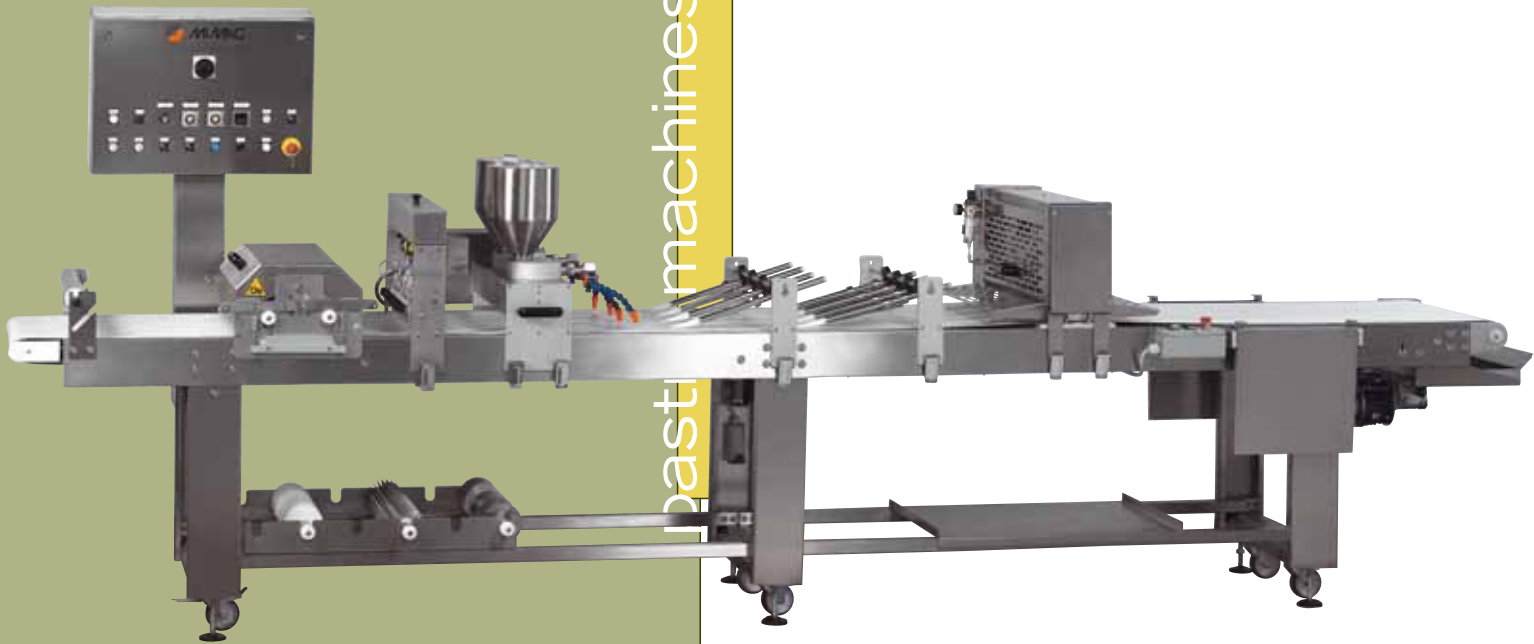


FlexLine pastry machines



pastry machines

FlexLine

Linee di produzione per pasticceria artigianale
Production lines for pastry workshops
Lineas de producción para pastelería artesanal
Lignes de production pour pâtisserie artisanale



MIMAC
food processing equipment

Linee di produzione per pasticceria artigianale

- italiano

FLEX LINE è la nuova linea per la lavorazione di pasta sfoglia, pasta lievitata e pasta frolla appositamente progettata per le molteplici necessità dei piccoli e medi laboratori di pasticceria artigianale. La versatilità dei numerosi accessori che possono essere utilizzati consente di eseguire in modo semi - automatico od automatico una svariata tipologia di prodotti. Fagottini, strudel, ventagli, panzerotti, croissant, sfogliatine, pizzette, ecc. sono solo alcuni esempi di prodotti che si possono realizzare con la nuova FLEX LINE. La solida struttura in acciaio inox e la qualità degli accessori fanno di FLEX LINE un eccellente investimento.

Production lines for pastry workshops

- english

FLEX LINE is the new make-up table for the working of puff pastry, risen dough and short pastry especially designed to meet the various needs of the small and medium pastry workshops. The versatility of the different accessories enables to realize numerous kinds of products through a semiautomatic or automatic working. Sausage rolls, strudels, square and triangular-shaped products, croissants, pizzas, etc. are only a few examples of products realizable by the new FLEX LINE. The strong structure in stainless steel and the quality of the accessories make of FLEX LINE an excellent investment.

Lineas de producción para pastelería artesanal

- español

FLEX LINE es una nueva línea para trabajar hojaldre, pasta con levadura y pastaflora, apropiadamente y diseñada para las multiples necesidades de los pequeños y medianos obradores de pastelería artesanal. La variedad de los accesorios que pueden ser empleados, permite la realización en modo semiautomático o automático de diversos tipos de productos. Empanadillas, cañas, napolitanas, palmeritas, chips, croissants, pizzas, etc. son unos de los tantos productos que se pueden realizar con la nueva FLEX LINE. La sólida estructura de acero inoxidable y la calidad de los accesorios hacen de la FLEX LINE una excelente inversión.

Lignes de production pour pâtisserie artisanale

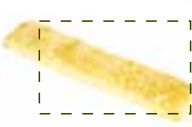
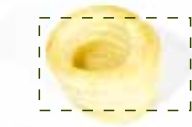
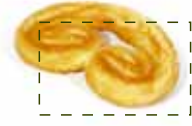
- français

FLEX LINE est la nouvelle ligne pour le travail de pâte feuilletée, pâte levée et pâte brisée, spécialement conçue pour les multiples besoins des petits et moyens laboratoires de pâtisserie artisanale. L'éclectisme des nombreux accessoires qui peuvent être utilisés permet d'exécuter d'une façon semi-automatique ou automatique plusieurs typologies de produits. Pain chocolat, chaussons aux pommes, pains aux raisins, croissants, palmiers, pizzas, etc. sont seulement des exemples de produits qu'on peut réaliser avec la nouvelle FLEX LINE. La structure solide en acier inox et la qualité des accessoires font de FLEX LINE un excellent investissement.



FlexLine

wide space to your creativity



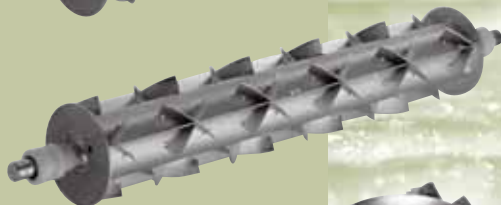
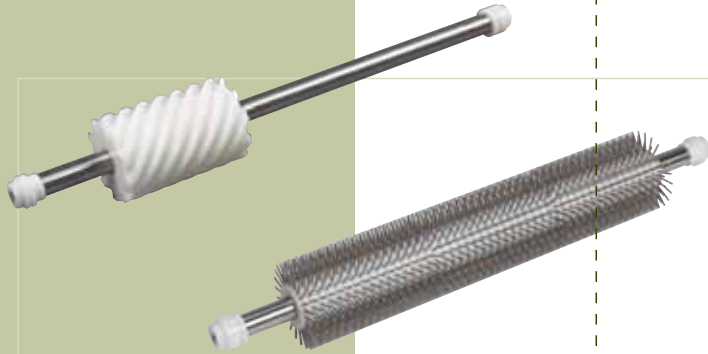
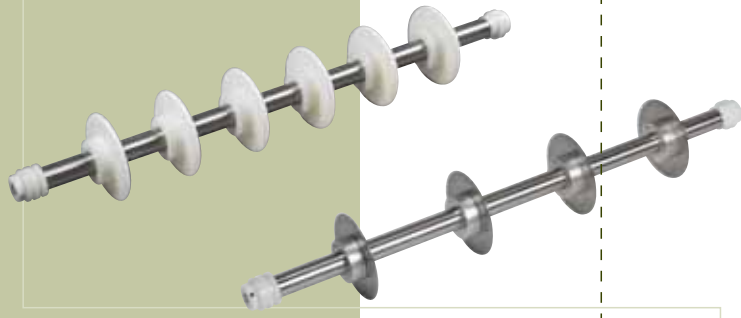
A vertical column of 13 dashed lines for labeling, with a green vertical bar on the right side.



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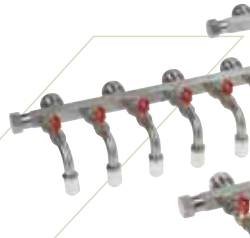
accessories



accessories

FlexL

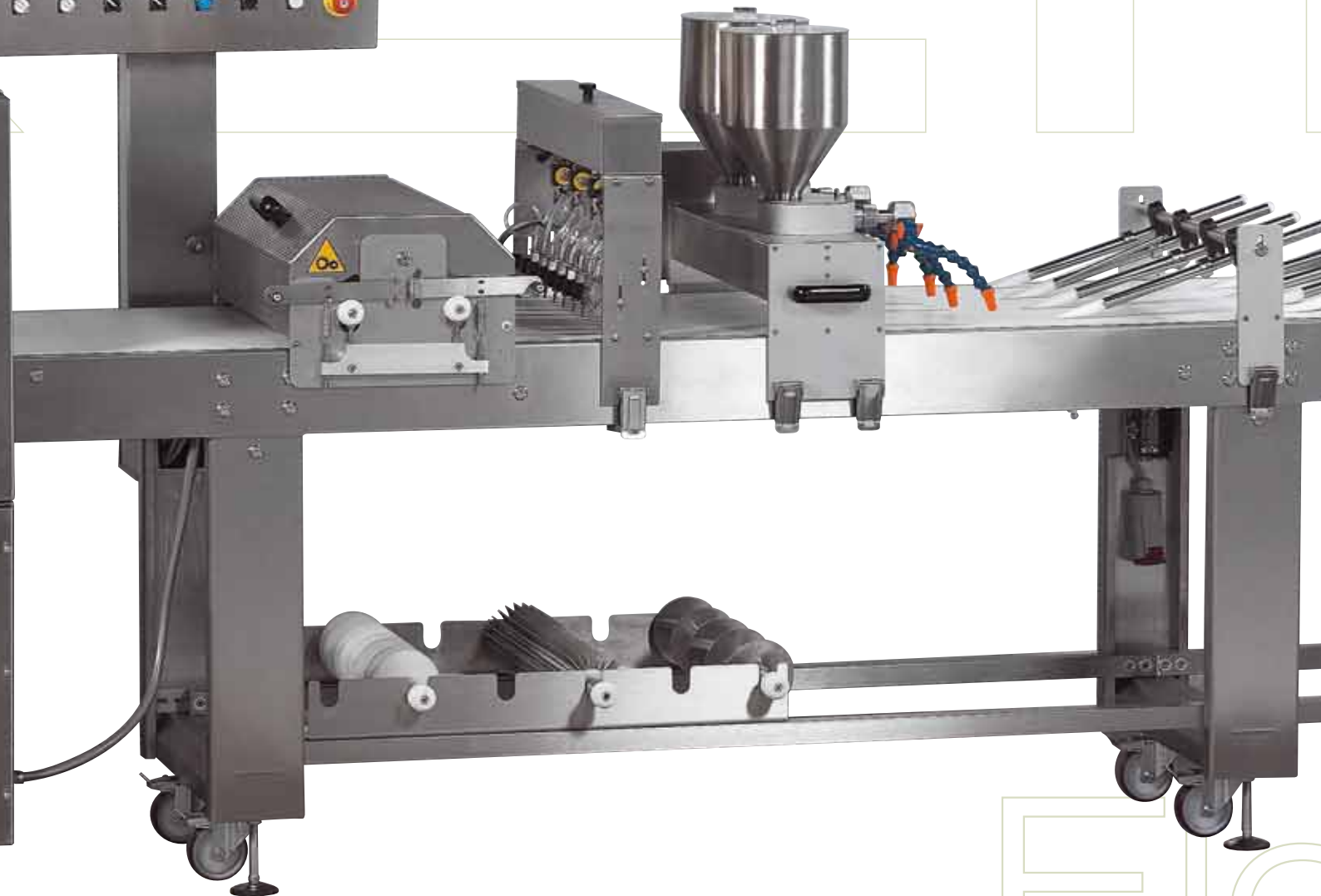




Line

LT3600
LT4600
LT5600

options



FIE

options



accessories



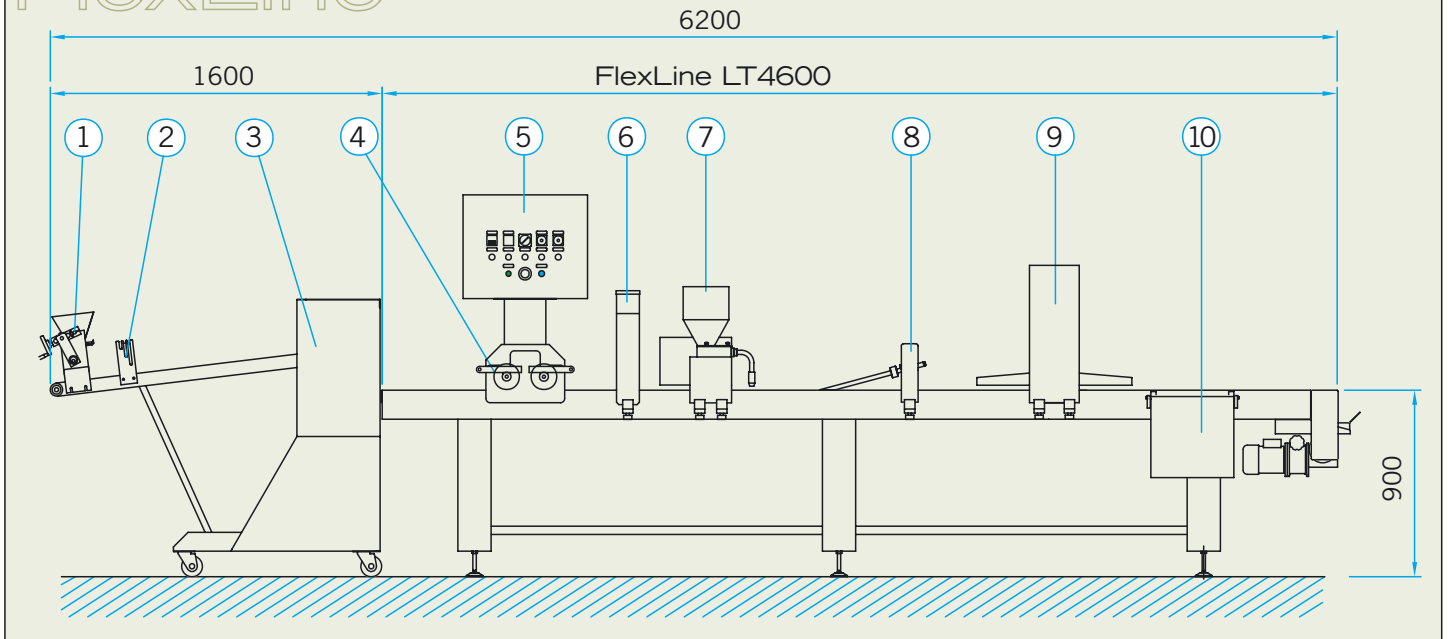
exline



MIMAC

food processing equipment

FlexLine



- | | |
|---|--|
| <ol style="list-style-type: none"> 1. Sfarinatore / Flour duster / Harinador / Tamiseur 2. Supporto matterello / Rolling pin support / Soporte para rodillo porta masa / Support pour rouleau à pâtisserie 3. Gruppo calibratore / Calibrating unit / Grupo calibrador / Groupe calibreur 4. Stazione di taglio / Cutting unit / Estación de corte / Station de coupe 5. Quadro comandi / Control board / Cuadro de mandos / Tableau de commande 6. Umidificatore / Humidifier / Humidificador / Humidificateur | <ol style="list-style-type: none"> 7. Dosatrice elettrica / Electric dosing machine / Dosificadora eléctrica / Doseuse électrique 8. Stazione di piegatura / Folding unit / Estación de plegado / Station de pliage 9. Ghigliottina / Guillotine / Guillotina / Guillotine 10. Supporto porta teglie reclinabile / Reclining support for trays / Soporte para bandejas reclinable / Support porte-plaques réglable |
|---|--|

CARATTERISTICHE TECNICHE - TECHNICAL SPECIFICATIONS CARACTERÍSTICAS TÉCNICAS - CARACTERISTIQUES TECHNIQUES

| Modello - Model - Modelo - Modele | FLEX LINE BASIC | FLEX LINE LT3600 | FLEX LINE LT4600 | FLEX LINE LT5600 |
|---|-----------------|------------------|------------------|------------------|
| Lunghezza - Length - Longitud - Longueur (mm) | 4200 | 3750 | 4750 | 5750 |
| Larghezza tappeto - Belt width - Ancho de la cinta - Largeur tapis (mm) | 650 | 650 | 650 | 650 |
| Larghezza utile pasta - Operating space width - Ancho util masa - Largeur utile pâte (mm) | 580 | 580 | 580 | 580 |
| Velocità - Speed - Velocidad - Vitesse (mt./min.) | 1 - 5 | 1 - 5 | 1 - 5 | 1 - 5 |
| Potenza - Power - Potencia - Puissance (kW) | 0,55 | 0,55 | 0,55 | 0,55 |

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