

staedler

Member of Advaton

EN



marinox

GL300

AND

RV450

SPAETZLE/KNOEPFLE MACHINES

marinox

GL300 AND RV450

SPAETZLE/KNOEPFLE MACHINES

Our Spaetzle / Knoepfle machines are suitable for industrial production of scraped and dripped products.

The machines have adjustable drives and different perforated discs. These features allow you to produce any type of scraped and dripped Spaetzle and Knöpfle. The machines are available with different capacities. Thanks to its mobile frame, they can be easily placed around the cooker. Due to the open design as well as the stainless steel construction, our machines are easy to clean.



Versatile

- Wide range of applications thanks to various easily replaceable perforated discs
- Quick exchange of perforated discs when changing the product
- Manual or automated dough feeding



Food safety

- Parts in contact with the product made of electropolished stainless steel and food-safe plastics



Minimal cleaning effort

- Easy and quick cleaning thanks to open design

GL300



RV450



GL300G



RV450G



Production line

- The setup shown below represents a typical continuous production line for Spätzle (excl. dough preparation) as used for production quantities from 100 to approx. 600 kg/h with a cooking time of two to three minutes:



1. Spätzle machine

2. Cooker CK800

3. Cooler with town and/or ice water

4. Vibration conveyor for drainage incl. drip-oiling

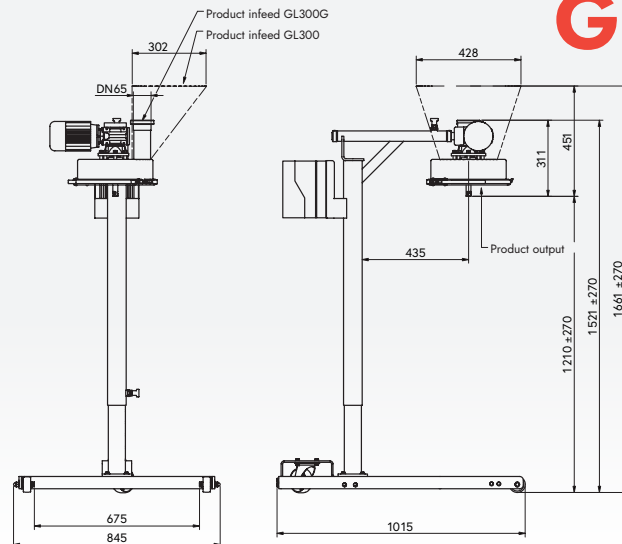
5. Ascending conveyor to scale

	GL300	GL300G	RV450	RV450G
Diameter	300mm		450mm	
Hourly capacity	200 - 300 kg *		400 – 700 kg * 800 – 1400 kg* (with Doublehead)	
Design	Open, pressure less	Closed	Open, pressure less	Closed
Dough feeding	<input checked="" type="checkbox"/> Manual via hopper <input checked="" type="checkbox"/> With filler/dough pump	<input checked="" type="checkbox"/> With filler/dough pump	<input checked="" type="checkbox"/> Manual via hopper <input checked="" type="checkbox"/> With filler/dough pump	<input checked="" type="checkbox"/> With filler/dough pump
Perforated disc	Interchangeable, various sizes and shapes available			
Hopper	<input checked="" type="checkbox"/>	No	<input checked="" type="checkbox"/>	No
Motor	0.22 KW / 400V / 50 Hz		0.75 KW / 400V / 50 Hz	
Unit mobile		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>
Adjustable height		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>
Motor stainless steel	Optional			<input checked="" type="checkbox"/>

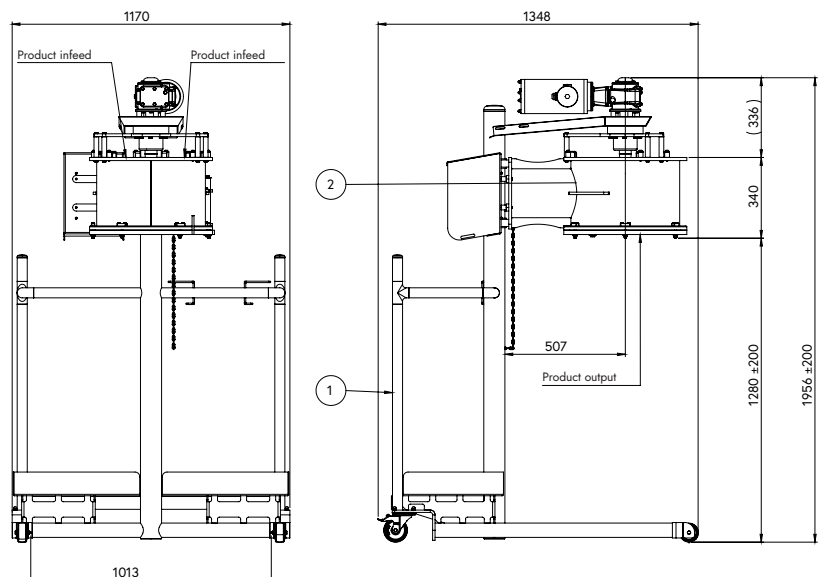
* Achievable product performance depends on dough consistency



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