

PQ 3-SU

Pressquick PQ 3-SU

1 Machine description

The Pressquick **PQ 3-SU** designed for an hourly capacity of approx. 15-20 kg of alimentary pastes. The function is as follows: The hard wheat (durum) semolina and perhaps flour and other ingredients are fed into the mixing trough. The liquid ingredients are added through the hopper provided in the trough lid, after having started the mixing blade. The mixing time is about 8 to 15 minutes. During the mixing, the extrusion screw is working to the rear side, thus supporting the mixing process. After the mixing, the sense of rotation is reversed. It is possible to have a continuous producing process by first preparing the dough in a separate mixer and then feeding it into the trough of the machine. Now the extrusion screw extrudes the dough through the desired die. For other shapes of noodles only another die is necessary. The mixing trough, the extrusion shaft and the die are made of special alloys. All other parts contacting the mass are made of stainless-steel material. The length of the pasta or noodles is regulated by a spring-loaded infinitely adjustable cutting knife. The cutting knife is driven by means of separate motor.

2 technical data

Performance data	
Trough capacity	ca. 3,5 kg
Drive	0,75 kW
Weight	110 kg

Dimensions	
Length	900 mm
Width	680 mm
Height	1.240 mm



Figure 1: PQ 3-SU



Figure 2: PQ 3-SU and products