

PQ 6-SU

Pressquick PQ 6-SU

1 Machine description

The Pressquick **PQ6-SU** is designed for an hourly capacity of approx. 30-50 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. Now the extrusion screw is constantly fed with dough and extrudes it through the extrusion die. A cutting knife cuts the products to the desired length. Underneath the die, a fan is provided to guarantee the pre-drying of the pastes. 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 extrusion cylinder is equipped with water cooling. The water cooling effects the elimination of the heat of the extrusion cylinder, thus avoiding an overstressing of the dough resulting in an excellent quality. The cutting knife is driven by means of a separate motor. The speed of rotation is infinitely variably adjustable, so that each kind of pastes can be produced.

2 technical data

Performance data	
Trough capacity	ca. 12 kg
Drive	2,2 kW
Weight	290 kg

Dimensions	
Length	1.200 mm
Width	680 mm
Height	1.580 mm



Figure 1: PQ 6-SU



Figure 2: PQ 6-SU