



**Sost srl**  
Food industry solutions



Shortcrust pastry extrusion bench  
**COMPACT-Q**



**Compact-Q: Powerful performance in a compact package.**

It consists of a shortcrust pastry extruder mounted on a conveyor belt and managed by a 7" touchscreen control panel with a "Recipes" software.

It is equipped with a loading hopper for shortcrust pastry with 4 rollers that push the dough onto a linear die with variable thickness, which laminates and spreads it onto the belt below.

The hopper is interchangeable with pre-shaped outlet plates which, using the wire cutting accessory, can form biscuits or slices.

**Advantages of the Sost system:**

Uniform thickness across the entire extrusion width.

Prevents dough compaction, allowing immediate reuse of the cutting waste.

**Technical specifications:**

Extrusion width: 420 mm

Hopper capacity: 40 liters

Useful conveyor belt length: 2 meters

**Applications:**

Extrusion of shortcrust pastry for tarts, tartlets, pie, shortcrust pastry-based cakes, and biscuits.

Extrusion of gluten-free doughs.



*SPECIALIST IN FOOD AUTOMATION*

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*The images used are for illustrative purposes only. The appearance of the machine, as well as the finished product, may vary depending on the customer's specific requirements.*