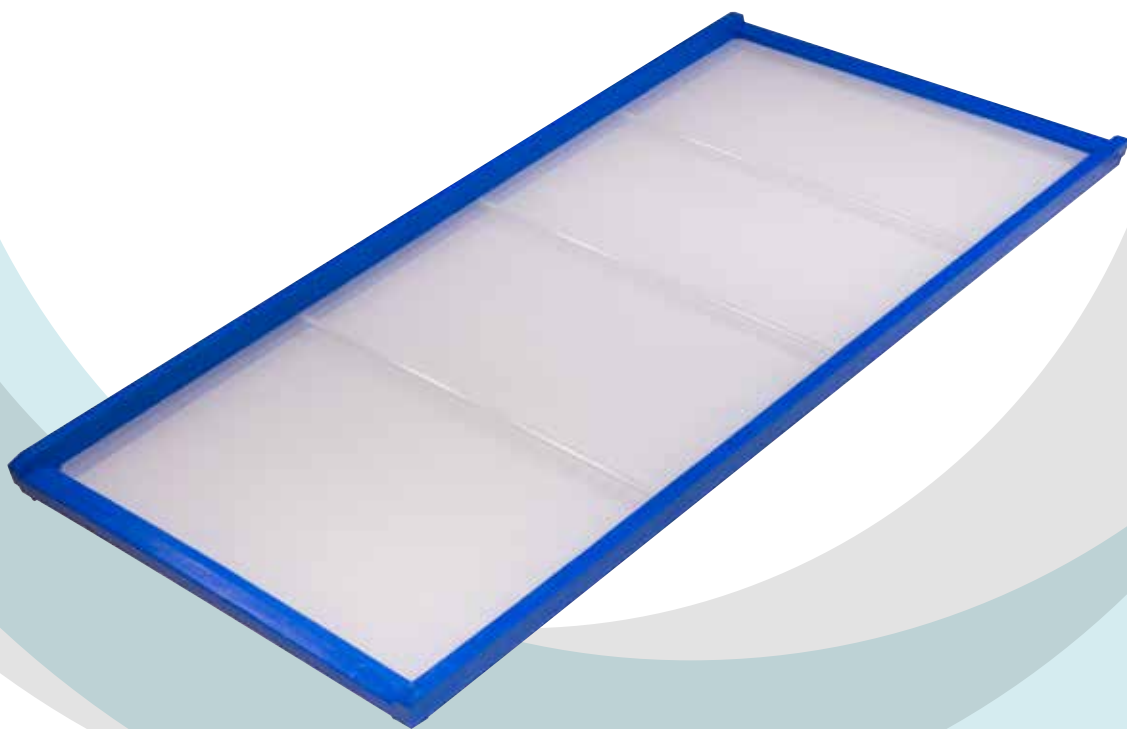


HIGH-PERFORMANCE PASTA DRYING FRAME



Drying uniformity, hygiene, and reliability
for modern, high-productivity lines

STACKABLE FRAME FOR STATIC DRYERS:

Injection-moulded plastic structure made in just two pieces, featuring a 100% food-grade polyester mesh.



Designed to meet the needs of long and short pasta drying lines, the IFT frame guarantees:

- Optimized airflow for uniform drying
- Plastic material suitable for food contact
- High resistance to temperature, washing, and intensive cycles
- Reduced weight for less stress on structures and handling

A technical solution that improves process stability and reduces operating costs over time.



AVAILABLE IN THREE VERSIONS

TPP35

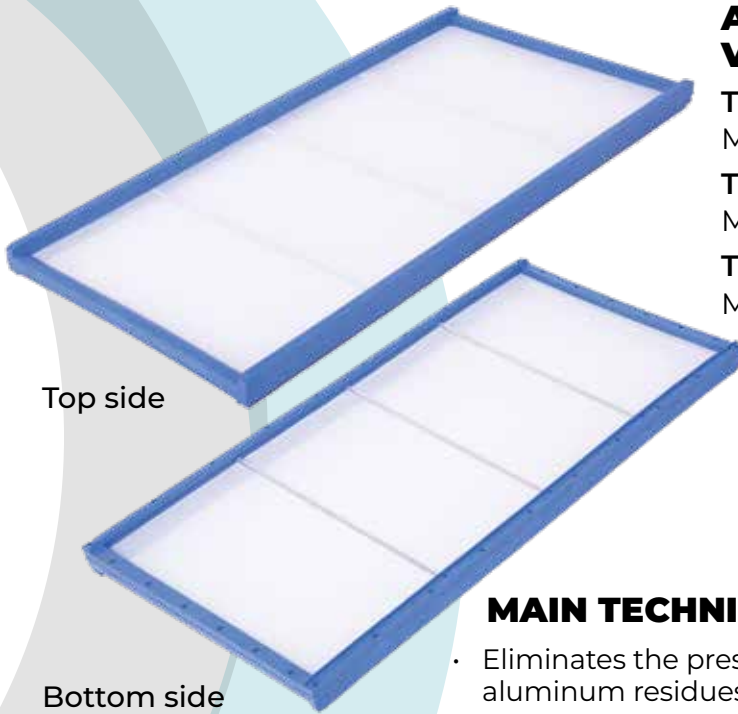
Mis. mm 1200 x 600 x h 35

TPP54

Mis. mm 1200 x 600 x h 54

TPP70

Mis. mm 1200 x 600 x h 70



Top side

Bottom side

MAIN TECHNICAL FEATURES:

- Eliminates the presence of wood particles and aluminum residues in the final product
- Excellent mechanical rigidity
- Does not release splinters during handling
- Does not burn once removed from static dryers
- Stackable , interchangeable and compatible with other wooden and aluminum frames.
- Injection-molded in two single-piece components.
- CE certified
- Food-grade hydrolysis-resistant polyester mesh.
- Rounded end corners to prevent jamming and ensure smooth movement
- Design engineered to facilitate correct positioning during the automatic staking process
- Sliding rail system to ensure proper alignment and stacking of the frame on the trolley
- The frame is designed without openings or holes sealed with plugs eliminating the risk of harmful residue ingress and preventing the loss of removable parts.



Engineered and manufactures to provide excellent mechanical strength and long term durability

ABOUT US

IFT Srl – Italian Food Technology specializes in the design and manufacturing of **stainless steel and plastic equipment for the food industry**.

We support our customers in developing functional, reliable, and customized solutions designed to fit perfectly within their existing manufacturing processes.

Our experience in the food industry allows us to offer **technical expertise, design flexibility and high manufacturing quality**, from single equipment units to complete supply systems.

WHY CHOOSE IFT:

- Cross-industry experience
- Custom design approach
- In-house manufacturing
- Reliable and fast delivery
- Prototyping

One partner for all your food processing equipment

**Contact us to develop the best solution
for your production**



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