







A sturdy machine with a simple modern line, particularly suitable for the confectionery industry

Of the three cylinders the central one oscillates and thus allows perfect refining and a high production rate

The cylinders always remain perfectly parallel with one another; the outer ones are easily adjusted by means of a handwheel. The cylinders, made of very hard granite, are ground

The scrapers fitted on the cylinders and the lateral conveyors may be easily extracted for accurate cleaning of the inside thus assuring hygienic working conditions

The hopper and the basin are stainless steel

Gears, bushing and shafts are lubricated by oil circuit

The hopper plastic cover functions as a safety guard which stops the machine once opened

The low tension electric installation is situated in a sealed housing and it is graded protection class IP 55 while the motor is graded protection class IP 44

The almond grinder device can be used for the quick and complete crushing of almonds, dry pastries and other foodstuffs in smaller or larger pieces according to the setting

Use other than those envisaged by the manufacturer are forbidden without the latter's authorization

The machine is built to comply with the accident prevention, hygiene and electric standards in force

R40

3-CYLINDER GRINDER 400 MM. WIDTH WITH ALMOND GRIDER DEVICE



TECHNICAL FEATURES

Installed power: kW 3.2

Voltage: 230/50/3+E 400/50/3+E 220/60/3+E

Weight: kg 848

Cylinders width: mm 400 Cylinders width almond grinder device: mm 200

Cylinders diameter: mm 200 Cylinders diameter almond grinder device: mm 53

Open between the cylinders: mm 8 Open between the cylinders almond grinder device: mm 6

FUNCTIONING

Once the product is poured into the hopper and the safety plastic cover is lowered, the working cycle begins by regulating the opening of the cylinders to obtain the product thickness or grinding needed. The basin underneath collects the processed product.

Dimensions in millimeters

