



Compact and silent machine suitable for industrial and artisan baking plants to be used alone or in conjunction with other machines to form combined lines.

Inside the rounding drum is manufactured with materials that comply with USA FDA 21 CFR 177.2470 and EEC regulations. Outer teflon-coated drum easily removable and interchangeable according to the weight required.

The speed of the moulding drum can be continuously varied (rounds soft and medium-hard dough)

Dough dividing and subsequent outfeed is ensured by a dough compression regulating device.

Piston locks and unlocks easily to allow a reduction in the number of rows.

Production electrically controlled.

Mounted on casters

Teflon coated hopper with a capacity of 65 kg of dough

Adjustable outfeed belts

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

SART62

6 ROWS DRUM DIVIDER-ROUNDER

pietroberto
BAKERY AND PASTRY EQUIPMENT

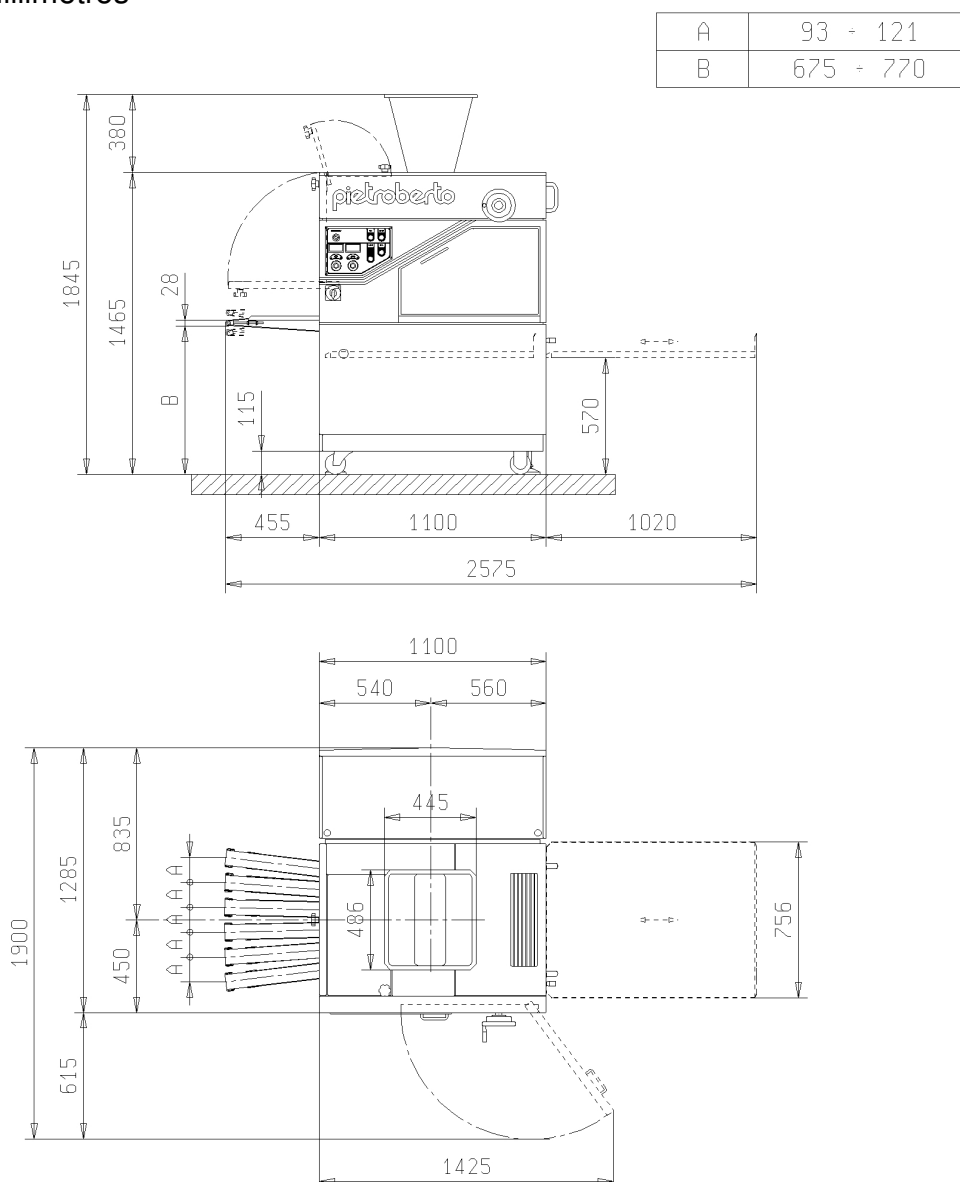
TECHNICAL FEATURES

Installed power:	kW 2.3		
Voltage:	230/50/3+E+N	400/50/3+E+N	220/60/3+E+N
Weight:	1140 kg		
Weight range:	25 ÷ 80 gr. (using different drum moulders)		
Pocket drums available: (moulding weight range)	25÷30, 30÷40, 40÷50, 50÷60, 60÷70, 70÷80 gr.		
MAX. hourly production:	2000 pieces for each row		

FUNCTIONING

Dough loaded into the hopper is divided into pieces of the desired weight which then drop into an oscillating drum where they are shaped into buns. After rounding, the conveyor belts carry the buns towards the outfeed belts.

Dimensions in millimetres



It is not possible to claim rights on data, descriptions and illustrations