



PM Compact Automatic group for rolled bread and slack dough

Versatile and functional, compact but complete, modular, ergonomic and safe, the new PM Compact group for rolled bread and slack dough has been designed to meet modern artisan bread-making requirements, combining optimal productivity with versatile operations for cutting-moulding-long moulding a wide range of products with dough of different consistencies.

Available in stainless steel or painted version, with electronic or electromechanical instruments, with reversible controls, provided as required with one or two moulders and long moulder, the PM Compact unit can be configured by the user according to requirements.

The compactness of the unit and possibility of detaching the second moulder and long moulder, both fitted on wheels, facilitate positioning and handling also in production premises with limited space.

• Features

- Steel casing and structure mounted on wheels.
- Painting with dual cycle anti-corrosion treatment using epoxy powders (food contact).
- Stainless steel casing and structure as option.
- 24V low voltage electric control panel.
- Electric system housed in a box conforming to IP 55 protection rating.
- The automatic feeding belt is placed at an ergonomic height and features a system controlled by an electromagnetic detector apt at self-adjusting the dough input to the divider so as to prevent clogging.
- The dividing and rolling head is planned and manufactured to divide both slack and dry dough: the rolling system is formed by a central grooved roller and three rolling cylinders made of stainless steel. It is adjustable and allows to obtain a dough sheet of variable thickness, according to the consistence and softness of the dough. The possibility to change the portion thickness, besides their length, increases the range of shapes to produce.
- Teflon-coated stainless steel blades to work at one, two or three ways and to guarantee a perfect cut and dough division.
- Tool holding drawer for blades not used.
- Stainless steel flour sifter at adjustable dosage till exclusion placed on the rolling and cutting head. Flour collecting drawer at the base of the head.
- Two counter-moving conveyor belts inside the head. Thanks to a practical selector, it is possible to take off portions after dividing or going on with the following moulding and long moulding. The collecting and exit belt is placed on the head back. It can be lifted and overturned when it is not used, to maintain the characteristics of extreme compactness which inspired the design of the PM group.

This machine complies  regulations.


- 4-cylinder first moulder with stainless steel tray for dough piece collection.
- 4-cylinder turnable second moulder with stainless steel tray for dough piece collection. This moulder can be detached from its support on wheel to ease the possible manual feed, thus maintaining the base electrical connection.
- A double anti-rejection device on both moulders, adjustable by means of a micrometric handwheel, has been designed to obtain a better rolling up of large pieces and dry dough.
- A device disactivating the upper belt functioning of both moulders stops the rolling up process and allows to obtain the simple calendering of portions.
- Electrical power supply: V.400/3/50 Hz (different voltages on request).

Controls

- The PM-B group is equipped with a microprocessor controlled electronic control panel. Once single, double or triple output and dough thickness have been selected, the user can choose the desired weight and hourly output by means of a digital keyboard. Work speed and dough portion length are automatically determined by the microprocessor. The electronic control panel allows to finely adjust the product weight so as to compensate for weight fluctuations due to changes in the dough specific weight. The +/- weight correction value is visible on the display.
- Divider start/stop double controls placed at the exit of the second moulder.

Options

- Stainless steel structure and casing.
- Electrical and mechanical controls of the head and moulders on the opposite side (referring to the technical sheet) Second turnable moulder on the opposite side.
- Electromechanical controls.
- Long moulding belt with pressing device, mounted on stainless steel trolley with wheels, with fixed or tilting drawer for dough piece collection, designed to be placed at the exit of the first moulder to lengthen portions after the first moulding and to obtain rolled loaves long up to 480 mm. As an alternative, the long moulding belt can be combined with the conveyor belt behind the head, in order to roll lightly slack dough portions.
- PM COMPACT without second moulder, but designed for its future installation.

This machine complies  regulations.

PERFORMANCES	min. weight*	max. weight*	max. output (*)
SINGLE PORTIONS	gr 100	gr 800	pz/h 1700
DOUBLE PORTIONS	gr 50	gr 400	pz/h 3400
TRIPLE PORTIONS	gr 30	gr 250	pz/h 5100

* Minimum and maximum weight are approximate and can change according to the processing method and the dough specific weight.

(*) referred to minimum weights.



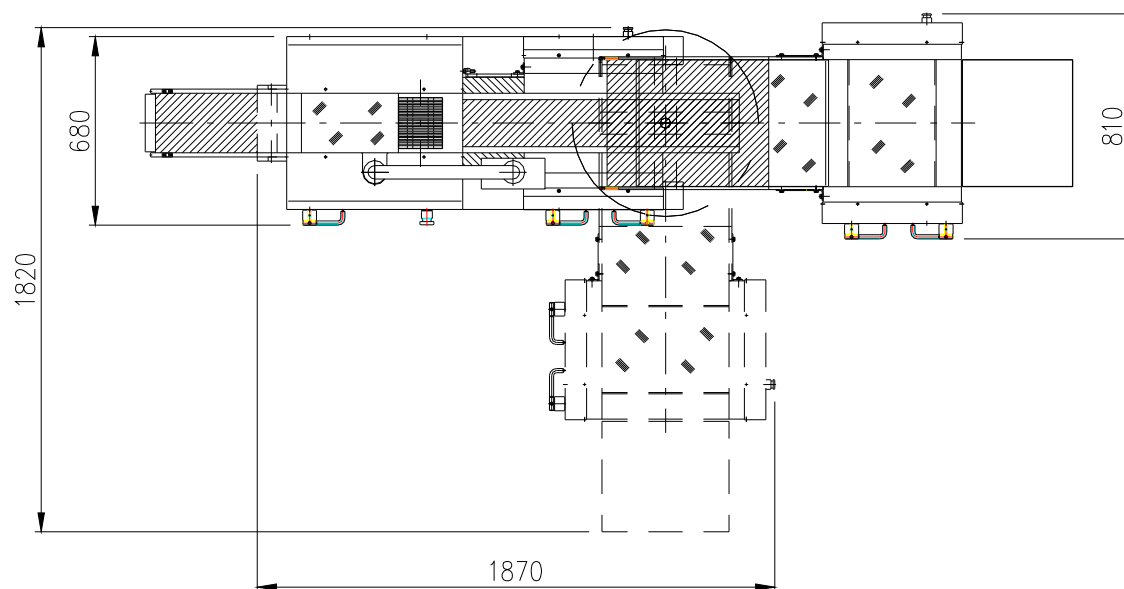
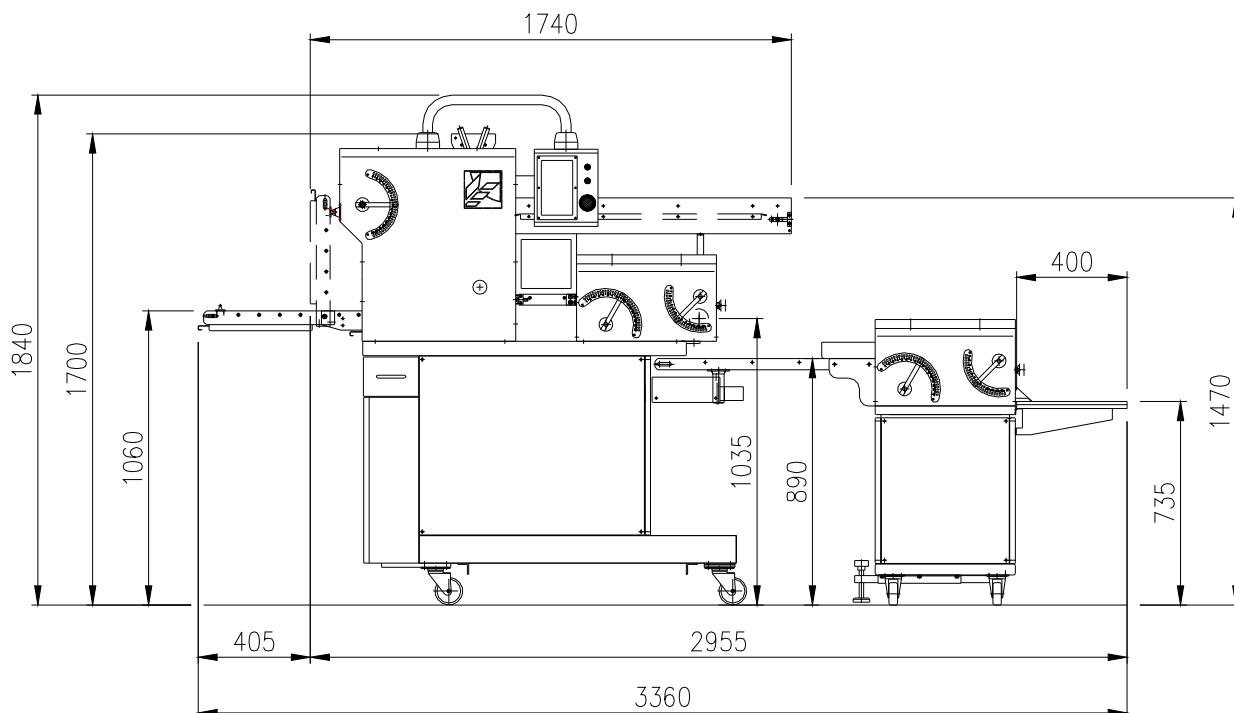
MODEL	Ref.	Description
PM Compact		Automatic group for rolled bread and slack dough
PM/INOX		Option: stainless steel casing
PM/EM		Option: electromechanical controls
PM/OPP		Option: electrical and mechanical controls on the opposite side
PM/UFV		OPTION: LONG MOULDER MOUNTED ON PAINTED TROLLEY
PM/UFX		OPTION: LONG MOULDER MOUNTED ON STAINLESS STEEL TROLLEY
DE/FOV		PM without second painted moulder (deduction)
DE/FOX		PM without second stainless steel moulder (deduction)

GRUPPO AUTOMATICO – PM_COMPACT

NOR04S001

AUTOMATIC GROUP FOR BREAD – PM_COMPACT

09-11-04



DATI TECNICI – TECHNICAL FEATURES		PM-COMPACT
POTENZA INSTALLATA – INSTALLED POWER	kW	3,6
POTENZA MAX. ASSORBITA – MAX. ABSORBED POWER	kW	3,6
CORRENTE ASSORBITA – ABSORBED CURRENT	A	21
PESO GRUPPO TESTATA – WEIGHT GROUP CYLINDER HEAD	kg	580
PESO 2° FORMATRICE – WEIGHT 2° MOULDER	kg	210
VOL. IMBALLO – PACKING VOLUME	m ³	4,2
CONNESSIONE ELETTRICA – PLUG COUPLING		3PH+N+Gr