

The logo graphic consists of three overlapping circles. The top circle is a gradient from green to orange. The bottom-left circle is a gradient from blue to green. The bottom-right circle is a gradient from yellow to green. The circles overlap in the center, creating a white space.

ESMACH

SUSTAINABLE
SOLUTIONS
FOR BAKERY
PRODUCTION

E/R 50-300



Water coolers and coolers/heaters

Use

The water cooler is a device for chilling water in order to guarantee a high quality of products at any season of the year.

Models

Vertical coolers

Suitable to be hung to the wall or placed on a stand (optional). Water can be taken by gravity feed or by water pump (option)

Suspended horizontal coolers

They are equipped with brackets for hanging, 15 l/min water pump and electronic litre counter

Both models are available in the following versions

- Normal cooler for an hourly maximum water withdrawal equal to the tank capacity
- Rapid coolers equipped with a special refrigerating unit enabling to withdraw the tank capacity up to 4 times/hours
- Normal and rapid coolers with heaters

In addition to the above mentioned features, they also are apt to heat water. An electronic thermoregulator starts automatically either the refrigerating unit or the heating unit based on the selected and current water temperatures.

Running temperatures : +1°C to 35°C

A manual for the installation is supply with the coolers and coolers/heaters

Construction


- structure, tank and covering made of stainless steel
- tank thermic insulation is made of high density resins
- sealed refrigerating unit
- emergency ball-cock and anti-flooding electro-valve
- mixing pump inside the tank

- electronic thermoregulator with display for both desired and current water temperatures.
- stainless steel serpents coils (only for coolers/heaters)
- controls are in 24 Volts

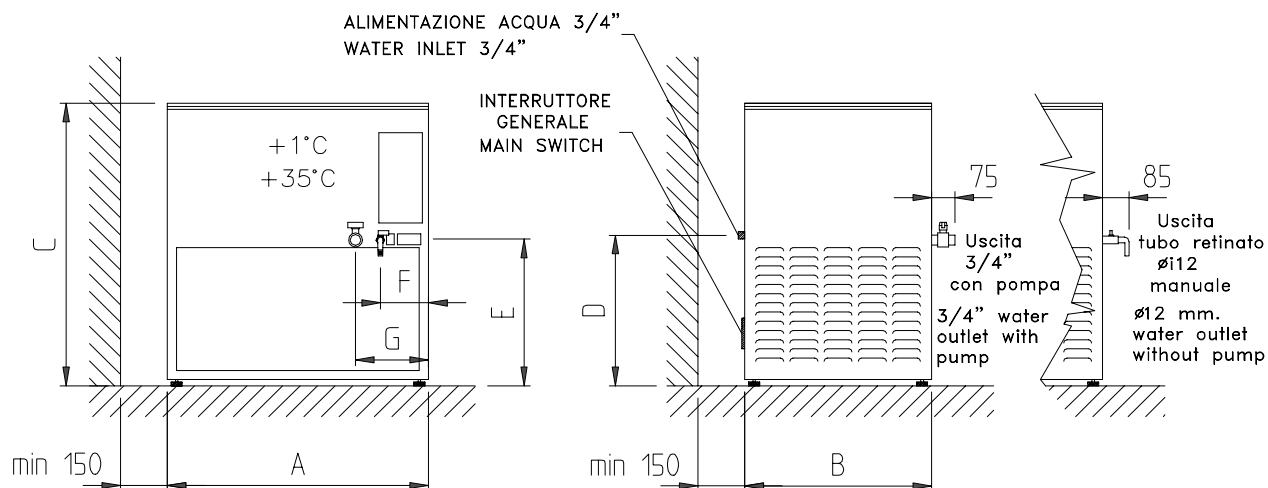
References	Vertical models
ERR 50 N	Rapid coolers - 50 l tank - Electric heater
ERR 100	Rapid coolers - 100 l tank
ERR 100 N	Rapid coolers - 100 l tank - Electric heater
ER 200	Standard cooler - 200 l tank
ER 300	Standard cooler - 300 l tank

Accessories	
CD/1	Painted steel stand. Height 800 mm
E/A 30 l	Water pump 30 l output for all models
E/A 60 l	Water pump 60 l output for all models
E/C 30 l	Electronic litre meter

References	Suspended models can not be combined with the electronic doser-mixer
EPRR 50	Rapid coolers - 50 l tank
EPRR 50 N	Rapid coolers - 50 l tank - Electric heater

Machine complies with  regulations

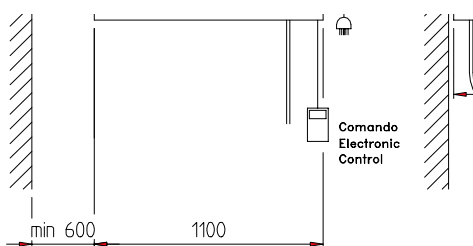
Vertical models



Models	Capacity (lt)	Net weight (kg)	Heater power 230 V (kw)	Heater power 400V (kw)	Compressor power (kw)	Power total (kw)
ERR 50 N	50	80	1.5	-	1.2	1.5
ERR 100	100	120	-	-	2.2	2.2
ERR 100 N	100	120	3	3	2.2	3
ER 200	200	120	-	-	1.2	1.2
ER 300	300	170	-	-	2	2

Models	Dimensions (mm)						
	A	B	C	D	E	F	G
ERR 50 N	450	540	870	460	450	155	235
ERR 100	840	600	920	490	475	155	235
ERR 100 N	840	600	920	490	475	155	235
ER 200	840	600	1100	490	475	155	235
ER 300	1200	600	1100	490	475	155	235

Suspended horizontal coolers



NOTA: ALLACCIAMENTO RETE IDRICA-WATER CO
 - pressione max 3 bar-max pressure cold w
 - utilizzare un raccordo in tre pezzi-use a tl
 - installare filtro antisabbia-anti-sand filter r

DATI TECNICI-TECHNICAL FEATURES

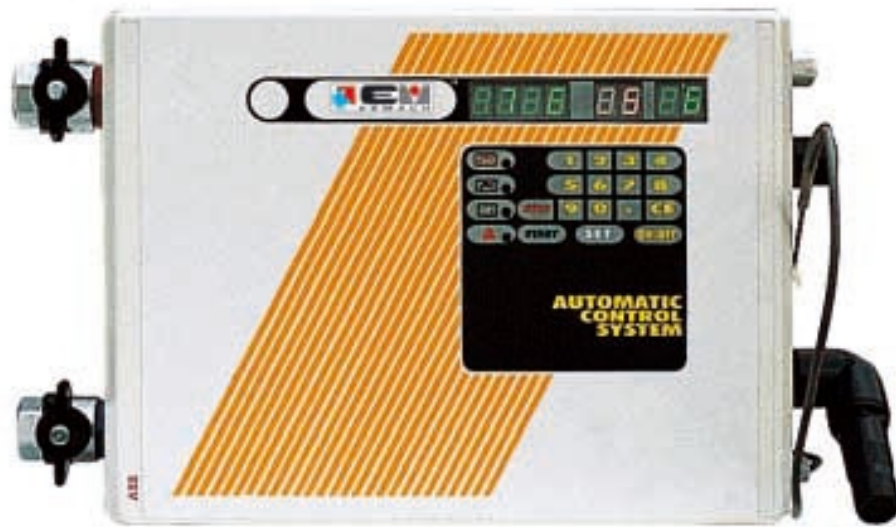
CAPACITA'-CAPACITY

PESO-WEIGHT

RAFFREDDAMENTO RAPIDO DA-RAPID COOLING FROM +18° A +3°C IN 15 min

RISCALDAMENTO INCORPORATO-BUILT IN HEATER

Models	Capacity (lt)	Net weight (kg)	Heater power 230 V (kw)	Heater power 400V (kw)	Compressor power (kw)	Power total (kw)
EPRR 50	50	90	-	-	1.2	1.35
EPRR 50 N	50	90	1.5	-	1.2	1,65



Electronic powered water doser mixer

Use


Machine suitable to mix cold and hot water based on the desired water quantity and temperature. Water doser mixer running electronically with powered thermostatic valve. The water temperature can be set by an electro-powered selector which operates an automatic mixing valve. The water litres to take must be input on a digital keyboard, values are shown on 2 different displays. It is possible to set, select and memorize up to 10 programs (drawing and temperature). The chosen program is shown on a third display. The doser mixer is supplied with a probe equipped with flexible cable for measuring the dough or room temperature.

Construction

- Microprocessor with 10 permanent memories
- Digital keyboard
- Control panel and digital display for the quantity and temperature
- Power supply : tri 230 V 50-60 Hz
- Other voltages possible

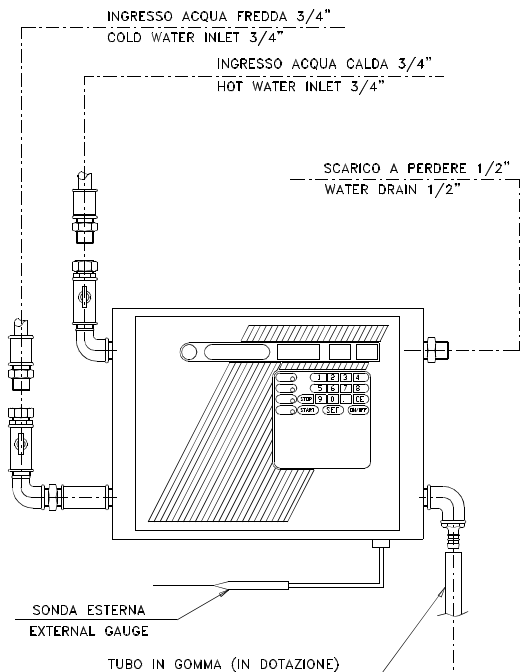
Reference Model

E/C40M Water doser mixer

Machine complies with  regulations

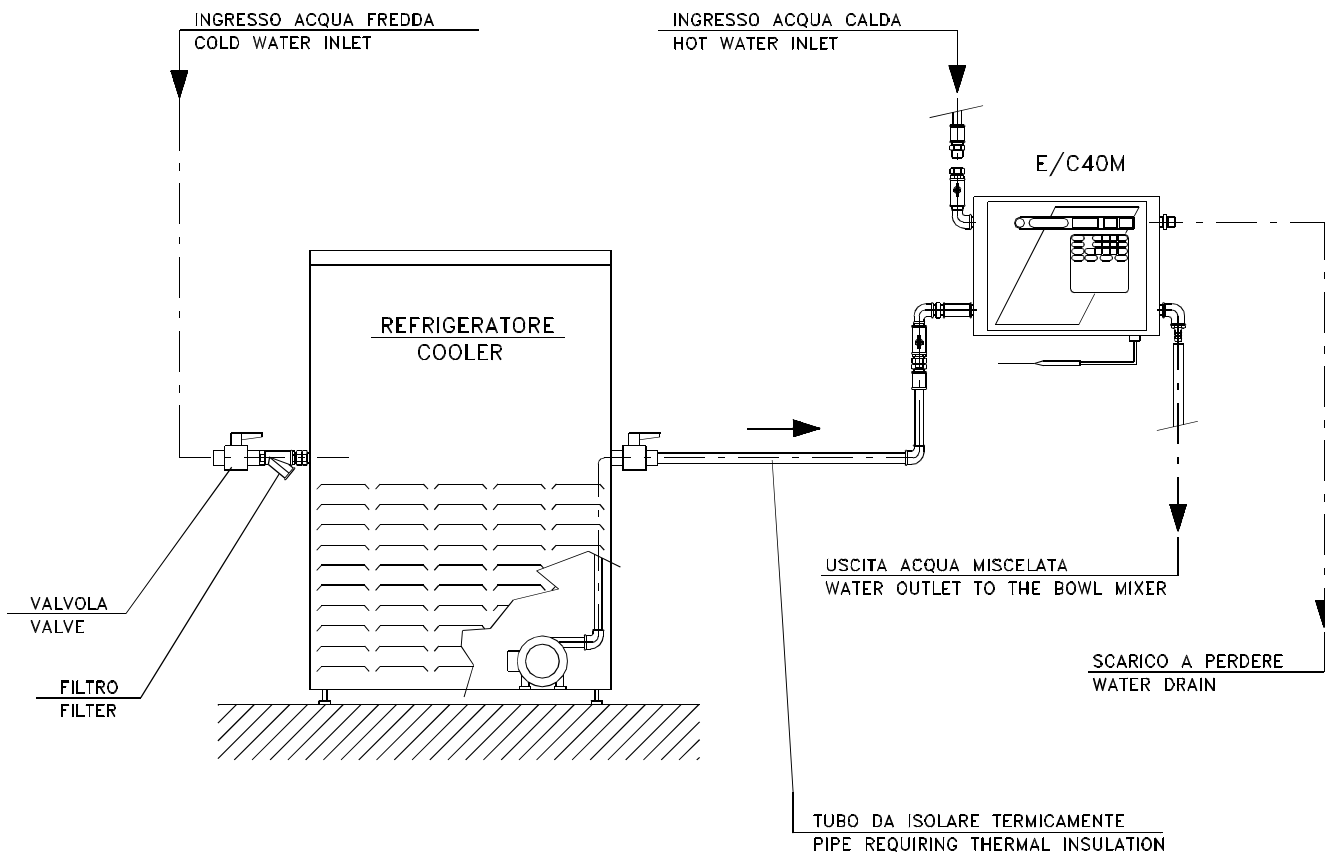
The Company, with the water doser mixer, supplies a manual for the installation to be done by a plumber locally at Customer's care and expense.

E/C40M Electronic powered



General technical specifications

Model	E/C40M
Code	
water connections	3/4 "
max. intake water temperature (°C)	90
measuring range (°C)	da 1 a 65
max. intake water pressure (bar)	5
min. intake water pressure (bar)	1
max. ratio among pressures at the entry	1:5
precision on temperature (°C)	± 1
precision of the water q.ty to be delivered over 5 lt	± 1
maximum dosage (lt)	999.9
water capacity at 1 bar and 20° (lt/min)	20
water capacity at 5 bar and 20° (lt/min)	35
single phase voltage	230 V ± 15% - 50-60 Hz
net weight (kg)	12
absorbed power (W)	200
dimensions (mm)	370 x 275 x 140



GL MINI-25

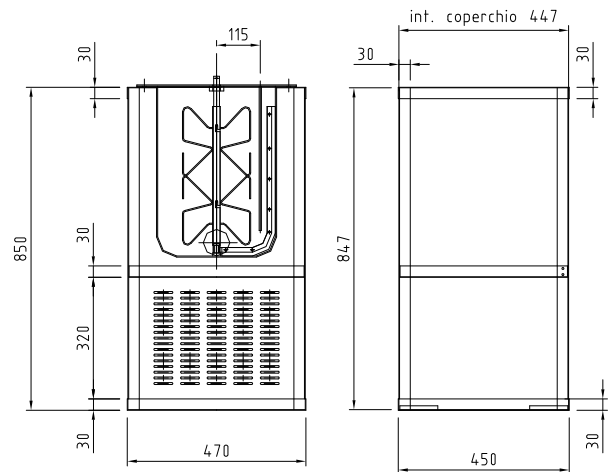


LIQUID YEAST GENERATOR GL MINI-25

GL MINI-25 is a device to generate and conserve liquid yeast that, mixed in the final dough in variable quantities from 15 to 30%, gives fragrance, lightness and flavor to the baked product. Thanks to its characteristics and dimensions, the machine is particularly suitable for use in bakeries and pastries, for qualified small to medium productions.

Features:

- Structure fully built in stainless steel AISI 304.
- Machine mounted on wheels with swivel support.
- Anti-drip opening for withdrawal.
- Electro-agitator with scraper, removable blades for cleaning.
- Built-in refrigeration unit, air cooled, refrigerant Gas R404.
- Digital control unit to verify time and temperature of maturation and conservation.
- Removable head that allows a full access to the tank for cleaning operations.
- Opening for ingredients introduction through the revolving lid, with grill for adjustments and visual check.
- Total capacity of the tank 25 kg, useful quantity of liquid yeast 20 kg



Machinery complies with regulations



Cover and control panel view

TECHNICAL FEATURE		GL 25
Width	mm	470
Depth	mm	430
Height, with wheels	mm	920
Voltage	Volt	400/3/50
Connection		3 PH+N+T
Power	kW	0,5
Total tank capacity	kg	25
Useful capacity	kg	20



**LIQUID LEAVEN PROCESSOR
FERMENTOLEVAIN™**



LIQUID LEAVEN PROCESSOR FERMENTOLEVAIN™

- The ESMACH range leaven processors are machines for the making and the conservation of liquid leaven, to be mixed into different dough preparations
- The Fermentolevain™ range consists of 2 models:
 FL80 : global leaven capacity : 75 KG
 useful leaven capacity : 60 KG
 FL140 : global leaven capacity : 125 KG
 useful leaven capacity : 100 KG

Using description

- The ESMACH Fermentolevain™ machines are designed for bakery and pastry applications, excluding all other types of uses
- The use of liquid leaven in bread making shortens the dough mixing time and improves the bread crumb structure – Thanks to the use of liquid leaven, the dough better accepts the mechanisation (suppleness, moulding) – In function of the amount used, the flavour and savours of the product will vary

Construction

- Electro galvanised steel frame, carrying the tank, the cold unit, the control panel
- The machine is built on 4 turning wheels, the 2 front ones have breaks
- Two lateral stainless steel handles to move the Fermentolevain™ around
- Jackets of thermoformed plastic, protecting against shocks and reducing the total weight – stainless steel lateral housing
- A switch placed on the side of the Fermentolevain™ allows to disconnect at any moment
- The Fermentolevain™ has a stainless steel tank and stainless steel tools, for an efficient and homogeneous mixing – Each tool is driven by a motor-reducer, in order to the stirring of the leaven, depending on the cycle, and to avoid excessive oxidation
- The main tool has a scraper to improve the mixing efficiency and to avoid the leaven remains on the tank sides– The tools are quickly and easily removable

- The flour loading is easier thanks to a large opening, and a direct access by the top of the machine
- The loading zone is protected by a grid, and a transparent lid assures visibility
- An integrated water connection device is proposed as a standard, this connection can be made directly on the water arrival, or can be linked to a water mixer
- The Fermentolevain™ is equipped with a double outlet as a standard :
 The upper outlet has a guillotine flood-gate, precise and perfectly tight
 The lower outlet allows a total emptying of the tank for cleaning operations
- The cold unit is integrated, the frigo fluid is R404A, without impact on the ozone strata – The low position of the cold unit and of the ventilation grids (at the front and at the back) allow to integrate easily the Fermentolevain™
- Front access of the cold unit, for easy maintenance operations
- Tight control panel (IP65 classification) for user's safety
- Easy programming of the 3 basic parameters : fermentation temperature, fermentation time, conservation time, with memorising of the parameters
- Double safety when opening of safety grid, with automatic stop of the tools and of the heating and cooling devices
- Buzzer alarm when opening of safety grid for more than 5 minutes
- The programmed cycle continues when grid is closed again
- The Fermentolevain™ is equipped as a standard, with a device against overflowing, with automatic functioning of the stirring tool in case of risk of overflowing
- The electrical box is quickly accessible at the back of the machine without dismantling of the jackets

Options

- Cleaning device with integrated shower

		FL 80	FL 140
Width	mm	825	825
Depth wit and without gate	mm	1140/970	1140/970
Working height (loading)	mm	1060	1320
Hight lid open	mm	1830	2090
Hight lower gate	mm	370	370
Hight upper gate	mm	515	570
Net weight	kg	220	265
Gross weight	kg	270	315
Packaging dimensions	mm	900x1230x1900	900x1230x1900
Maximum capacity	kg	75	125
Useful capacity	kg	60	100
Total capacity of tank	l	140	210
Electric power	kW	1,3	2,2

Machine conforms CE specifications

Weights and measures are not binding. ESMACH reserves the right to effect changes without notice.



*ovens - machines
automatic types for
bakeries and confectioneries*

NSE - M



Standard electromechanical control panel

NSE - M Automatic spiral mixer with fixed bowl




Latest generation automatic spiral mixers with fixed bowl, designed to combine Esmach's consolidated reputation for quality in the field of mixing technology with modern market demands for ergonomics, functionality and versatility, in strict compliance with the most advanced international hygiene and safety standards.

Standard features

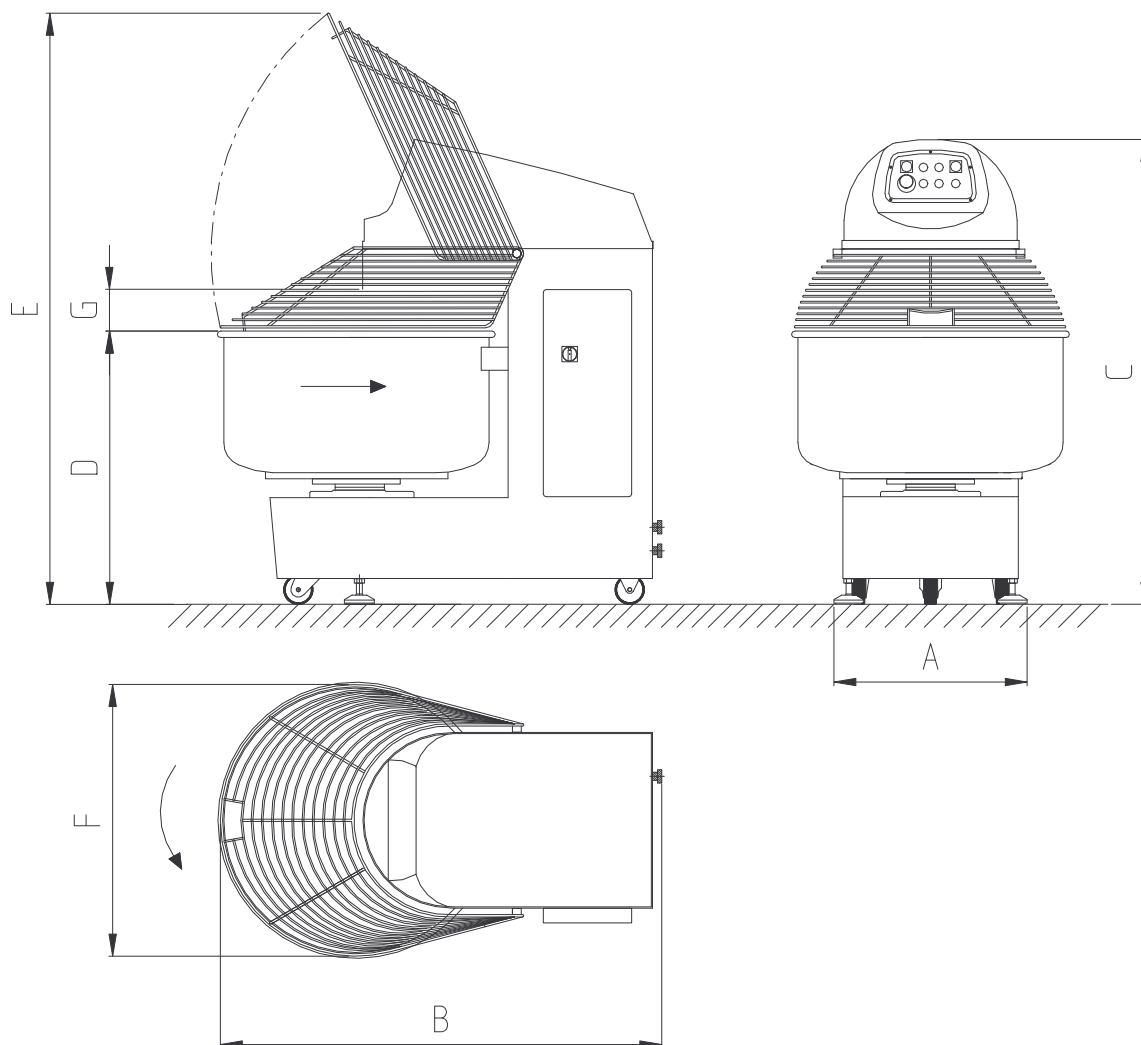
- Steel structure appropriately strengthened to ensure machine rigidity for even the most heavy-duty work and to transfer to the dough all the mechanical energy developed by the tool.
- Outer casings painted with dual-cycle anti-corrosion treatment, using epoxy powders (food contact).
- Thermoformed ABS head cover.
- Machine mounted on 3 wheels, with non-slip feet for stabilisation and floor levelling, raised from the ground to facilitate cleaning of the surface below.
- Stainless steel bowl with rounded edge.
- Stainless steel grid, with gas spring assisted movement (for mod. 80 and 100 kg).
- High resistance stainless steel column and spiral.
- Electrical power board contained in box protected to IP 65 for protection against flour dust and water spray.

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- Transmission of movements to spiral and bowl by means of pulleys and belts.
- Independent motors for bowl and spiral for models from 60 to 200 kg, single motor for 30 and 45 kg.
- Two working speeds for bowl and spiral.
- Inversion of bowl rotation direction in first speed (except models 30 and 45 kg).
- Electromechanical control panel with two timers, automatic repeatable work cycle or manual mode.
- Electrical power supply: V. 400/3/50 Hz (different voltages on request).

This machine complies  regulations.

MODELS	Ref.	Description
NSE 30 - M	00203812	Spiral mixer with approx. 30 kg. dough capacity (approx. 18-20 kg. flour capacity). Bowl diameter mm. 450.
NSE 45 - M	00204812	Spiral mixer with approx. 45 kg. dough capacity (approx. 30 kg. flour capacity). Bowl diameter mm. 530.
NSE 60 - M	00206312	Spiral mixer with approx. 60 kg. dough capacity (approx. 40 kg. flour capacity). Bowl diameter mm. 550.
NSE 80 - M	00208312	Spiral mixer with approx. 80 kg. dough capacity (approx. 50-54 kg. flour capacity). Bowl diameter mm. 700.
NSE 100 - M	00210312	Spiral mixer with approx. 100 kg. dough capacity (approx. 62-65 kg. flour capacity). Bowl diameter mm. 700.
NSE 130 - M	00213412	Spiral mixer with approx. 130 kg. dough capacity (approx. 75-80 kg. flour capacity). Bowl diameter mm. 800.
NSE 160 - M	00216412	Spiral mixer with approx. 160 kg. dough capacity (approx. 100 kg. flour capacity). Bowl diameter mm. 900.
NSE 200 - M	00220412	Spiral mixer with approx. 200 kg. dough capacity (approx. 125 kg. flour capacity). Bowl diameter mm. 900.

IMPASTATRICE A SPIRALE NSE – M	NOR04A005_01
SPIRAL MIXER	03/09/04



DATI TECNICI – TECHNICAL FEATURES	NSE-M	30	45	60	80	100	130	160	200
A	mm	450	450	480	526	526	660	660	660
B	mm	930	1015	1000	1210	1210	1440	1530	1530
C	mm	1290	1290	1400	1520	1520	1590	1590	1590
D	mm	775	775	815	860	910	855	875	935
E	mm	1700	1800	1850	1850	1820	1830	1890	1950
F	mm	480	562	580	740	740	847	950	950
G	mm	130	130	130	190	140	200	200	140
POTENZA INSTALLATA-INSTALLED POWER	kW	1.7	1.7	2.75	4.75	4.75	6.5	6.5	6.5
CONNESSIONE ELETTRICA-PLUG COUPLING		3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr
CAPACITA' DI IMPASTO MIN-MAX	kg	2.7-30	3-45	4-60	4.5-80	4.5-100	5.5-130	5.5-160	5.5-200
PESO – WEIGHT	kg	190	205	270	355	360	550	675	680

ISE N F



ISE N 200 F - with latest generation electronic control panel

ISE N F Automatic spiral mixer with fixed bowl



ISE N 130 F - with transparent cover



ISE N 60 F - standard version



ISE N 80 F - stainless steel version with transparent cover

New range of automatic spiral mixers comprising and exploiting the experience gained with the historic ISE/F and current NSE machines, also featuring original new technological solutions, offering the ideal combination of structural sturdiness, modern construction and extreme versatility of use, relying as always on quality performance, dependability and excellent safety levels.

Standard features

- Steel structure extended and strengthened to ensure machine rigidity for even the most heavy-duty work and to transfer to the dough all the mechanical energy developed by the tool.
- Outer casings painted with dual-cycle anti-corrosion treatment, using epoxy powders (food contact).
- Thermoformed ABS head cover with original new design.
- Machine mounted on 4 wheels, with non-slip feet for stabilisation and floor levelling, raised from the ground to facilitate cleaning of the surface below.
- Stainless steel bowl with welded upper reinforced edge.
- New design stainless steel grid, with gas spring assisted movement (for mod. 80 to 200 kg).
- High resistance stainless steel column and spiral.
- Electrical power board contained in box protected to IP 65 for protection against flour dust and water spray.
- Transmission of movements to spiral and bowl by means of pulleys and belts.
- Independent motors for bowl and spiral for models from 60 to 200 kg, single motor for 30 and 45 kg.
- Two working speeds for bowl and spiral.
- Inversion of bowl rotation direction in first speed (except models 30 and 45 kg).
- Standard electronic control panel with two displays. Work cycle setting in manual or automatic mode (two speeds two timers), with possibility of pre-storing and recalling 9 recipes.
- Electrical power supply: V. 400/3/50 Hz (different voltages on request).


Options available for all models

- Stainless steel outer structure.
- Bowl protection with closed cover (instead of grid) for drastic reduction of flour dust emission into the environment. The cover is made of special transparent material for contact with food, with excellent resistance to wear.

Further options/accessories available only for models between 80 and 200 kg

- Electronic control panel with membrane keys and large-size graphic LCD display screen. Possibility of setting, storing and recalling 99 recipes, fault signalling function and programmed maintenance reminder according to number of working hours.
- Variable speed bowl rotation movement electronically controlled and programmable (**) according to mixing requirements.
- Reader for detecting actual temperature at the dough core with infrared probe and display on screen. (**).

(**) = N.B. options possible only with latest generation control panel

This machine complies  regulations.



Standard electronic control panel for ISE N F



Latest generation electronic control panel - 99 recipes (option for models from 80 to 200 kg.)

ISE N F Automatic spiral mixer with fixed bowl

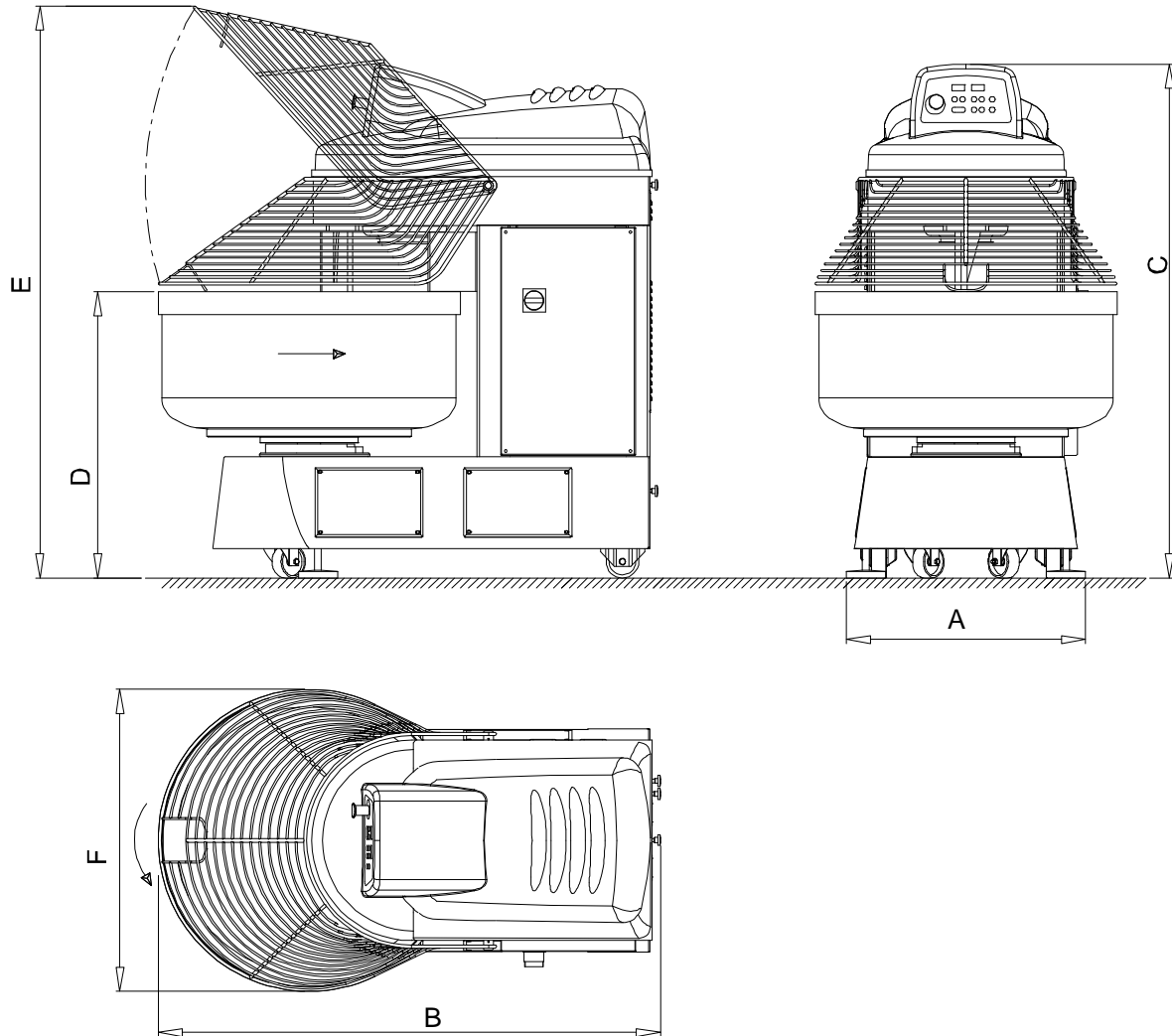
MODELS - OPTIONS

Model	Ref.	Description	Price €
ISE N 30 F	0A00105400	Spiral mixer with approx. kg. 30 dough capacity (approx. kg. 18-20 flour capacity). Bowl diameter mm. 450.	
Inox 30 NF		Option: stainless steel outer structure.	
CT 30 NF		Option: transparent closed cover (instead of grid).	
ISE N 45 F	0A00205400	Spiral mixer with approx. kg. 45 dough capacity (approx. kg. 30 flour capacity). Bowl diameter mm. 530.	
Inox 45 NF		Option: stainless steel outer structure.	
CT 45 NF		Option: transparent closed cover (instead of grid).	
ISE N 60 F	0A00305400	Spiral mixer with approx. kg. 60 dough capacity (approx. kg. 40 flour capacity). Bowl diameter mm. 550.	
Inox 60 NF		Option: stainless steel outer structure.	
CT 60 NF		Option: transparent closed cover (instead of grid).	
ISE N 80 F	0A00405400	Spiral mixer with approx. kg. 80 dough capacity (approx. kg. 50-54 flour capacity). Bowl diameter mm. 700.	
Inox 80 NF		Option: stainless steel outer structure.	
CT 80 NF		Option: transparent closed cover (instead of grid).	
CE/A NF		Option: latest generation electronic control panel - 99 recipes.	
VEL 80 NF		Option: electronic bowl speed variation (only with CE/A NF new control panel).	
ISE N 100 F	0A00505400	Spiral mixer with approx. kg. 100 dough capacity (approx. kg. 62-65 flour capacity). Bowl diameter mm. 700.	
Inox 100 NF		Option: stainless steel outer structure.	
CT 100 NF		Option: transparent closed cover (instead of grid).	
CE/A NF		Option: latest generation electronic control panel - 99 recipes.	
VEL 100 NF		Option: electronic bowl speed variation (only with CE/A NF new control panel).	
ISE N 130 F	0A00605400	Spiral mixer with approx. kg. 130 dough capacity (approx. kg. 75-80 flour capacity). Bowl diameter mm. 800.	
Inox 130 NF		Option: stainless steel outer structure.	
CT 130 NF		Option: transparent closed cover (instead of grid).	
CE/A NF		Option: latest generation electronic control panel - 99 recipes.	
VEL 130 NF		Option: electronic bowl speed variation (only with CE/A NF new control panel).	
ISE N 160 F	0A00705400	Spiral mixer with approx. kg. 160 dough capacity (approx. kg. 100 flour capacity). Bowl diameter mm. 900.	
Inox 160 NF		Option: stainless steel outer structure.	
CT 160 NF		Option: transparent closed cover (instead of grid).	
CE/A NF		Option: latest generation electronic control panel - 99 recipes.	
VEL 160 NF		Option: electronic bowl speed variation (only with CE/A NF new control panel).	
ISE N 200 F	0A00805400	Spiral mixer with approx. kg. 200 dough capacity (approx. kg. 125 flour capacity). Bowl diameter mm. 900.	
Inox 200 NF		Option: stainless steel outer structure.	
CT 200 NF		Option: transparent closed cover (instead of grid).	
CE/A NF		Option: latest generation electronic control panel - 99 recipes.	
VEL 200 NF		Option: electronic bowl speed variation (only with CE/A NF new control panel).	

ACCESSORIES (only for models with grid and CE/A NF new control panel)

Model	Description	Price €
LT	Infrared reader for detecting dough temperature (only for machines ex-works)	

IMPASTATRICE A SPIRALE ISE NF	NOR04A002
SPIRAL MIXER	18/06/04



DATI TECNICI - TECHNICAL FEATURES	ISE N	30 F	45 F	60 F	80 F	100 F	130 F	160 F	200 F
A	mm	535	535	580	660	660	685	730	730
B	mm	930	1015	1060	1250	1250	1390	1530	1530
C	mm	1290	1290	1415	1530	1530	1530	1570	1570
D	mm	770	770	825	880	930	870	875	935
E	mm	1700	1700	1700	1990	1990	2050	2070	2070
F	mm	500	555	580	725	725	830	925	925
POTENZA INSTALLATA-INSTALLED POWER	kW	1.5	1.5	2.6	4.6	4.6	6.8	6.4	6.4
CONNESSIONE ELETTRICA-PLUG COUPLING		3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr
CAPACITA' DI IMPASTO MIN-MAX	kg	2.7-30	3-45	4-60	4.5-80	4.5-100	5.5-130	5.5-160	5.5-200
PESO - WEIGHT	kg	190	205	270	355	360	550	675	680

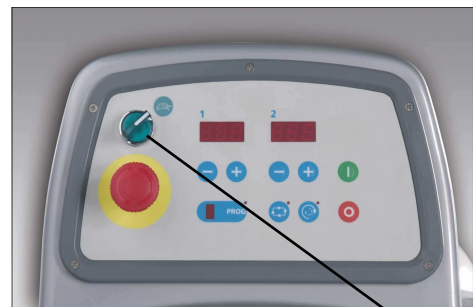


ISE N F 160 3v

ISE N F 3v Automatic spiral mixer with fixed bowl

New range of automatic spiral mixers comprising and exploiting the experience gained with the historic ISE/F and current NSE machines, also featuring original new technological solutions, offering the ideal combination of structural sturdiness, modern construction and extreme versatility of use, relying as always on quality performance, dependability and excellent safety levels.

Due to the adoption of a reduced additional first work speed, the 3-speed automatic spiral mixer - evolution of the 2-speed version - offers the possibility of working particularly stiff dough with low water content. The traditional high-level characteristics of the Esmach spiral mixer are therefore combined with the typical performance of a fork mixer: this means that the user can process an even wider selection of dough with one single machine, ranging from stiff dough such as sponges and yeasts to soft cake-making dough. The low energy contribution of the reduced first speed also means that dough that has already been prepared can be kept gently mixed while awaiting subsequent work phases, without affecting its characteristics and level of maturity.



Standard electronic control panel with selector for the reduced 1st speed

Standard features

- Steel structure extended and strengthened to ensure machine rigidity for even the most heavy-duty work and to transfer to the dough all the mechanical energy developed by the tool.
- Outer casings painted with dual-cycle anti-corrosion treatment, using epoxy powders (food contact).
- Thermoformed ABS head cover with original new design.
- Machine mounted on 4 wheels, with non-slip feet for stabilisation and floor levelling, raised from the ground to facilitate cleaning of the surface below.
- Stainless steel bowl with welded upper reinforced edge.
- New design stainless steel grid, with gas spring assisted movement.
- High resistance stainless steel column and spiral.
- Electrical power board contained in box protected to IP 65 for protection against flour dust and water spray.
- Transmission of movements to spiral and bowl by means of pulleys and belts.
- Independent motors for bowl and spiral.
- Three working speeds for bowl and spiral.
- Independent reduced first speed with start/stop selector, programmable by timer.
- Standard first speed and second speed programmable by means of the two timers of the standard electronic control panel, with automatic and repeatable work cycle (as in the standard version with two working speeds).
- Inversion of bowl rotation direction in reduced and standard first speed.

- Standard electronic control panel with two displays. The work cycle may be set in the standard first speed or in the second speed, in manual or automatic mode. Possibility of pre-storing and recalling 9 recipes. Start/stop selector for the reduced first speed programmable by timer or in continuous cycle.
- Electrical power supply: V. 400/3/50 Hz (different voltages on request).

Options

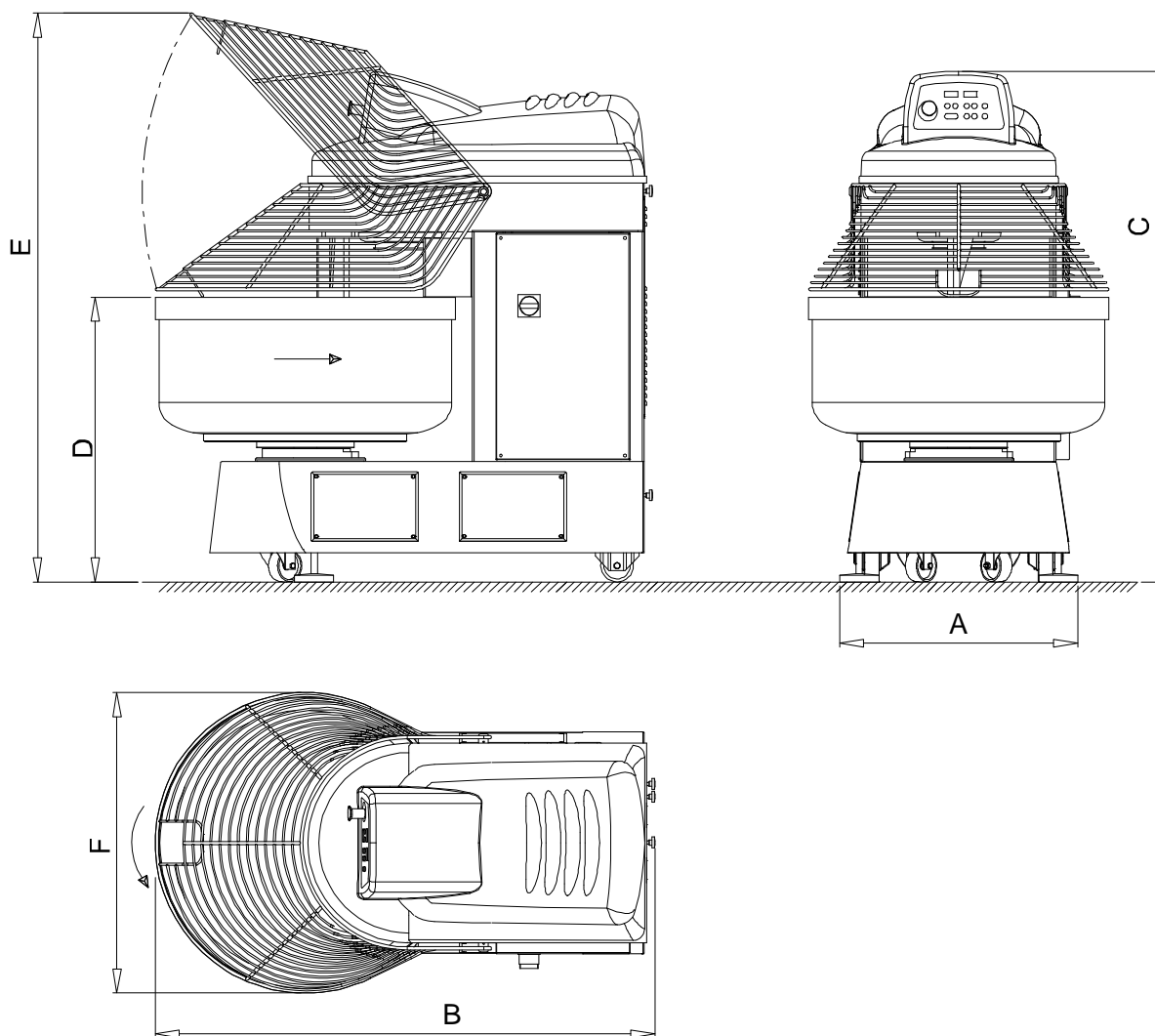
- Stainless steel outer structure.
- Bowl protection with closed cover (instead of grid) for drastic reduction of flour dust emission into the environment. The cover is made of special transparent material for contact with food, with excellent resistance to wear.

This machine complies  regulations.

MODELS - OPTIONS

Model	Ref.	Description	Price €
ISE N 130 F 3v	0A000162	Spiral mixer with approx. kg. 130 dough capacity (approx. kg. 75-80 flour capacity). Bow diameter mm. 800.	
<i>Inox 130 NF</i>		<i>Option: stainless steel outer structure.</i>	
<i>CT 130 3V</i>		<i>Option: transparent closed cover (instead of grid).</i>	
ISE N 160 F 3v	0A000172	Spiral mixer with approx. kg. 160 dough capacity (approx. kg. 100 flour capacity). Bow diameter mm. 900.	
<i>Inox 160 NF</i>		<i>Option: stainless steel outer structure.</i>	
<i>CT 160 3V</i>		<i>Option: transparent closed cover (instead of grid).</i>	
ISE N 200 F 3v	0A000182	Spiral mixer with approx. kg. 200 dough capacity (approx. kg. 125 flour capacity). Bow diameter mm. 900.	
<i>Inox 200 NF</i>		<i>Option: stainless steel outer structure.</i>	
<i>CT 200 3V</i>		<i>Option: transparent closed cover (instead of grid).</i>	

IMPASTATRICE A SPIRALE 3 VELOCITA' ISE NF 3v	NOR04-A003
SPIRAL MIXER	17/06/04



DATI TECNICI - TECHNICAL FEATURES	ISE N	130 F 3V	160 F 3V	200 F 3V
A	mm	685	730	730
B	mm	1390	1530	1530
C	mm	1530	1570	1570
D	mm	870	875	935
E	mm	2050	2070	2070
F	mm	830	925	925
POTENZA INSTALLATA-INSTALLED POWER	kW	6.3	6.3	6.3
CONNESSIONE ELETTRICA-PLUG COUPLING		3PH+Gr	3PH+Gr	3PH+Gr
CAPACITA' DI IMPASTO MIN-MAX	kg	5.5-130	5.5-160	8-200
PESO - WEIGHT	kg	550	675	680




ISE/F - 250 and 300 Kg Automatic spiral mixer with fixed bowl

Traditional tried and tested Esmach spiral mixer with fixed bowl, large capacity, available only in the 250 and 300 kg versions.

Standard features and configurations

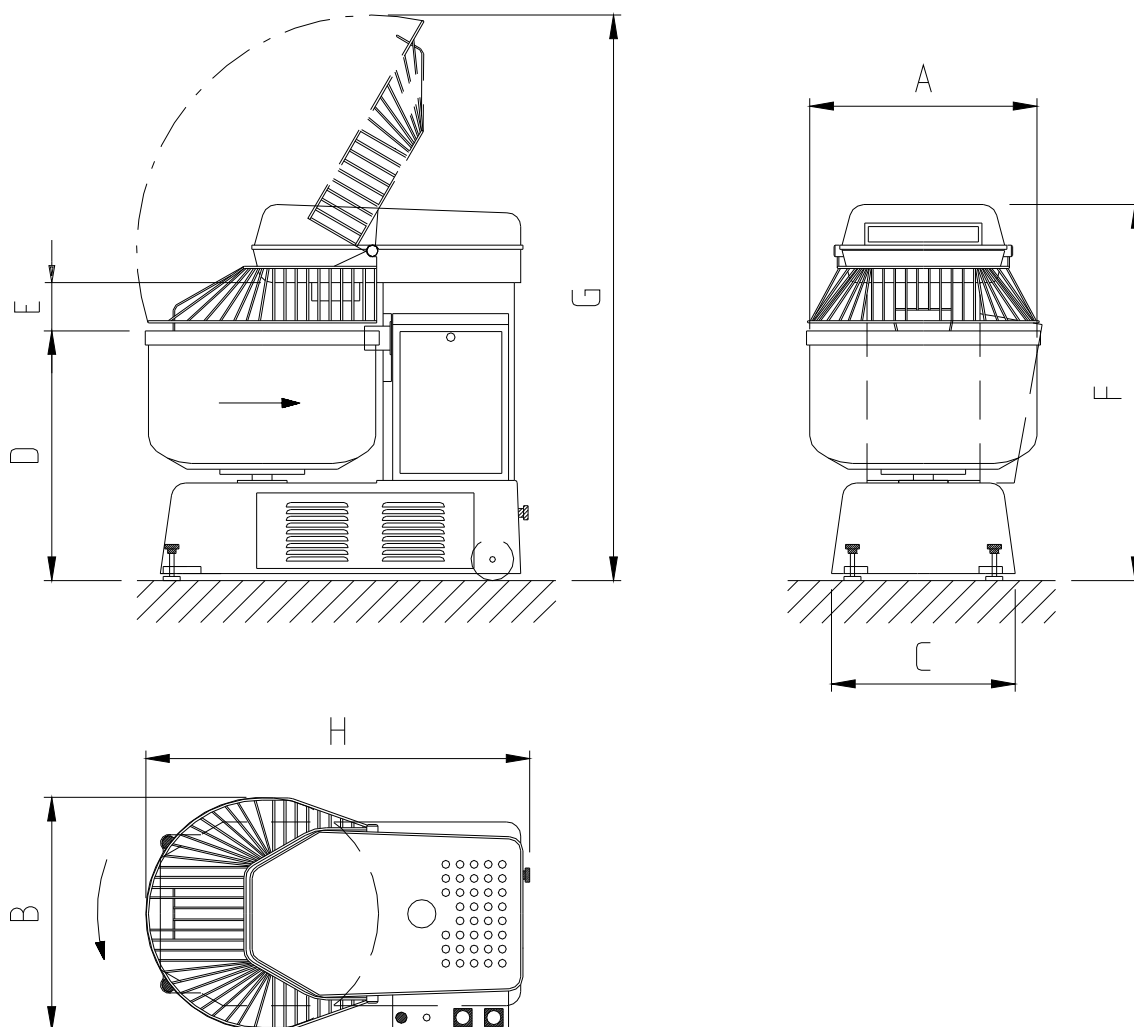
- Cast iron structure (base, column and head).
- Painting with dual-cycle anti-corrosion treatment, using epoxy powders (food contact).
- Stainless steel dividing blade, spiral arm, bowl and grid.
- Transmission of movement to bowl and spiral by means of pulleys and belts.
- 24V low voltage control panel.
- Motors protected against short circuits by thermal switches and ternary fuses.
- Machine mounted on three wheels, with front floor locking knobs.
- Independent motors for bowl and spiral, two working speeds.
- Bowl rotation inversion in first speed.
- Electric system on side box, with integrated control panel.
- Electromechanical control panel. Repeatable work cycle, set via two timers with automatic switch from first to second speed. Possibility of working in manual mode.
- Electrical power supply: V.400/3/50 Hz (different voltages on request).

This machine complies  regulations.

MODEL	Ref.	Description	Price €
ISE/250 FL	00825002	Spiral mixer with approx. kg 250 dough capacity (approx. kg 150 flour capacity). Bowl diameter mm 1045.	
ISE/300 F	00830002	Spiral mixer with approx. kg 300 dough capacity (approx. kg 200 flour capacity). Bowl diameter mm 1045.	

These photos and this document are not contractually binding.

IMPASTATRICE A SPIRALE	NOR04A013
SPIRAL MIXER	13/10/04



DATI TECNICI – TECHNICAL FEATURES	ISE/	250FL	300FL
A (DIAMETRO INTERNO–INNER DIAMETER)	mm	1045	1045
B	mm	1073	1073
C	mm	737	737
D	mm	878	958
E	mm	285	205
F	mm	1520	1520
G	mm	2405	2477
H	mm	1690	1690
POTENZA INSTALLATA–INSTALLED POWER	kW	8.7	8.7
POTENZA MAX ASSORBITA–MAX ABSORBED POWER	kW	8.7	8.7
CONNESSIONE ELETTRICA–PLUG COUPLING		3PH+Gr	3PH+Gr
PESO – WEIGHT	kg	990	1010



ISE N 300 A - standard version

ISE NA Automatic spiral mixer with removable bowl



ISE N 300 A - with head lifted



ISE N 200 A - stainless steel version

New automatic spiral mixer with removable bowl designed for intensive use in artisan and industrial businesses requiring high-performance machines for production of mixtures in rapid succession with top quality standards.

Standard features

- Steel structure reinforced and stiffened to withstand mechanical stress in heavy-duty industrial conditions, fitted on 6 non-slip feet with floor levelling system.
- Machine raised from the ground to facilitate cleaning of the surface below.
- Outer casings painted with dual-cycle anti-corrosion treatment, using epoxy powders (food contact).
- Machine head and body front surfaces completely clad in stainless steel.
- Shockproof thermoformed ABS head cover.
- Stainless steel bowl with specially-machined lower edge for improved grip and upper edge with welded reinforced strip at level of bowl guide rollers.
- Stainless steel grid protection.
- High resistance stainless steel column and spiral.
- Mobile head with hydraulic up-down movement for insertion and removal of trolley and bowl.
- Automatic hydraulic system for trolley connection and release with pre-connection device to facilitate coupling on irregular surfaces.
- Transmission of movement to bowl by means of wheel-clutch system.
- Transmission of movement to spiral by pulleys with belts.
- Two-speed spiral rotation movement.
- Variable speed bowl rotation movement electronically controlled and programmable according to mixing requirements.
- Device for bowl rotation inversion in first speed.
- Electronic control panel with membrane keys and large-size graphic LCD display screen. Possibility of setting, storing and recalling 99 recipes, fault signalling function and programmed maintenance reminder according to number of working hours.
- Electrical power board contained in box protected to IP 65 for protection against flour dust and water spray.
- Bowl trolley, with new ergonomic handle, can be combined with all hydraulic and screw lifters, with unloading on bench or into hopper, made by Esmach.
- Electrical power supply: V.400/3/50 Hz (different voltages on request).

Options/Accessories


- Stainless steel outer structure.
- Bowl protection with closed stainless steel cover for drastic reduction of dust emission into the environment.
- Reader for detecting actual temperature at the dough core with infrared probe and display on screen.
- Dispenser trays (one or two) for adding salt and/or malt to the dough with possibility of timed opening.

Additional interchangeable trolley with bowl

- Heavy-duty steel bowl trolley painted with dual-cycle anti-corrosion treatment, using epoxy powders (food contact).
- Stainless steel bowl with specially-machined lower edge for improved grip and upper edge with welded reinforced strip.

Options for trolley

- Bowl trolley with stainless steel structure.

This machine complies  regulations.



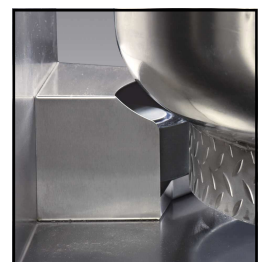
Latest generation electronic control panel



Trolley hooking



Trolley coupling to the machine unit



Bowl wheel and specially-machined lower edge

ISE N A Automatic spiral mixer with removable bowl

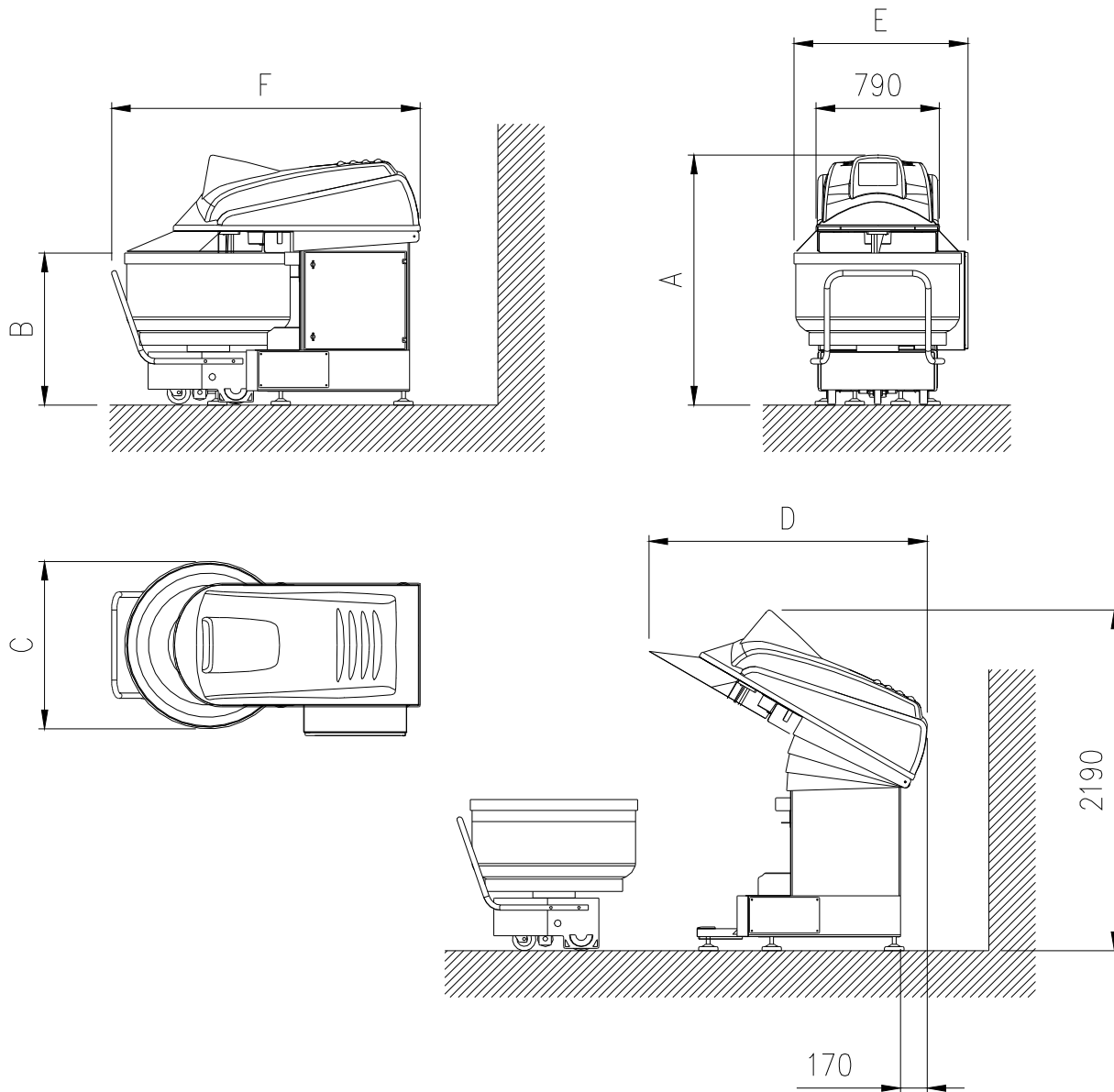
MODELS - OPTIONS

Model	Ref.	Description	Price €
ISE N 160 A	0B00105400	Spiral mixer with approx. kg. 160 dough capacity (approx. kg. 100 flour capacity). Bow diameter mm. 900.	
INOX 160 NA		Option: stainless steel outside structure.	
COP 160 NA		Option: stainless steel closed cover (instead of grid).	
ISE N 160 C		Additional trolley with bowl for ISE N 160 A.	
INOX 160 NC		Option: stainless steel trolley.	
ISE N 200 A	0B00205400	Spiral mixer with approx. kg. 200 dough capacity (approx. kg. 125 flour capacity). Bow diameter mm. 900.	
INOX 200 NA		Option: stainless steel outside structure.	
COP 200 NA		Option: stainless steel closed cover (instead of grid).	
ISE N 200 C		Additional trolley with bowl for ISE N 200 A.	
INOX 200 NC		Option: stainless steel trolley.	
ISE N 250 A	0B00305400	Spiral mixer with approx. kg. 250 dough capacity (approx. kg. 150 flour capacity). Bow diameter mm. 1045.	
INOX 250 NA		Option: stainless steel outside structure.	
COP 250 NA		Option: stainless steel closed cover (instead of grid).	
ISE N 250 C		Additional trolley with bowl for ISE N 250 A.	
INOX 250 NC		Option: stainless steel trolley.	
ISE N 300 A	0B00405400	Spiral mixer with approx. kg. 300 dough capacity (approx. kg. 200 flour capacity). Bow diameter mm. 1045.	
INOX 300 NA		Option: stainless steel outside structure.	
COP 300 NA		Option: stainless steel closed cover (instead of grid).	
ISE N 300 C		Additional trolley with bowl for ISE N 300 A.	
INOX 300 NC		Option: stainless steel trolley.	

ACCESSORIES

Model	Description	Price €
LT	Infrared mixture temperature reader (only for machines ex-works).	
DS	Dispenser tray for programmed release of ingredients into dough (up to 2 trays can be installed only on machines ex-works, after definition of the function required by the Customer).	

IMPASTATRICE A SPIRALE CON VASCA ESTRAIBILE	NOR04B001
SPIRAL MIXER WITH REMOVABLE BOWL	16.06.04



DATI TECNICI – TECHNICAL FEATURES	ISE N	160A	200A	250A	300A
A	mm	1604	1604	1604	1604
B	mm	865	930	900	980
C	mm	899	899	1045	1045
D	mm	1790	1790	1790	1790
E	mm	1045	1045	1120	1120
F	mm	1860	1860	1980	1980
POTENZA INSTALLATA–INSTALLED POWER	kW	10	10	13.6	13.6
POTENZA MAX ASSORBITA–MAX ABSORBED POWER	kW	10	10	13.6	13.6
PESO – WEIGHT	kg	1205	1210	1265	1270
VOLUME IMBALLO – PACKING VOLUME	m ³	4	4	4.2	4.2
CONNESSIONE ELETTRICA–PLUG COUPLING		3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr

ESR/3



Hydraulic elevator ESR/3M - rest position.

ESR Bowl elevator-tipper

The ESR bowl elevators-tippers are used to transfer the dough from the bowls of removable trolley mixers ISE/A - ISE N A - FBLA to the work bench, or into hoppers fitted on volumetric dividers SP, or designed to feed automatic production lines.


The ESR elevators come in two versions – totalling 5 models – which differ due to their elevator-tipper system, unloading heights and safety devices.

• Features

- Structural steelwork painted with dual cycle anti-corrosion treatment and epoxy coating (food contact).
- Stainless steel dough chute.
- 24V low voltage electric control panel.
- Electrical power supply V.400/3/50 Hz (different voltages on request).

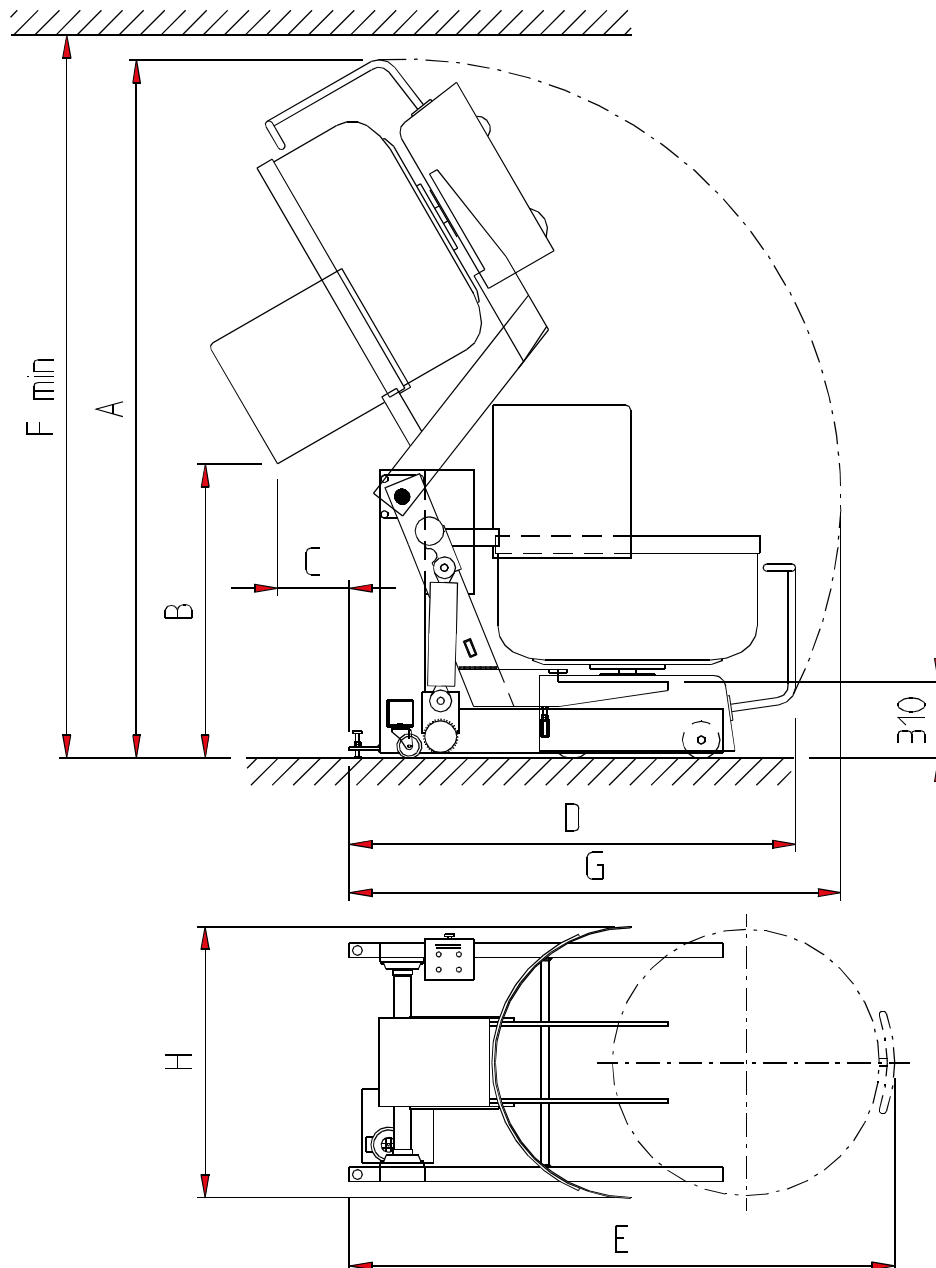
• Configurations

- MODELS ESR/3 - ESR/3M, with hydraulic cylinder and "hold-to-run" controls, designed respectively for unloading onto bench and combination with hopper fitted on volumetric dividers SP .

This machine complies  regulations.

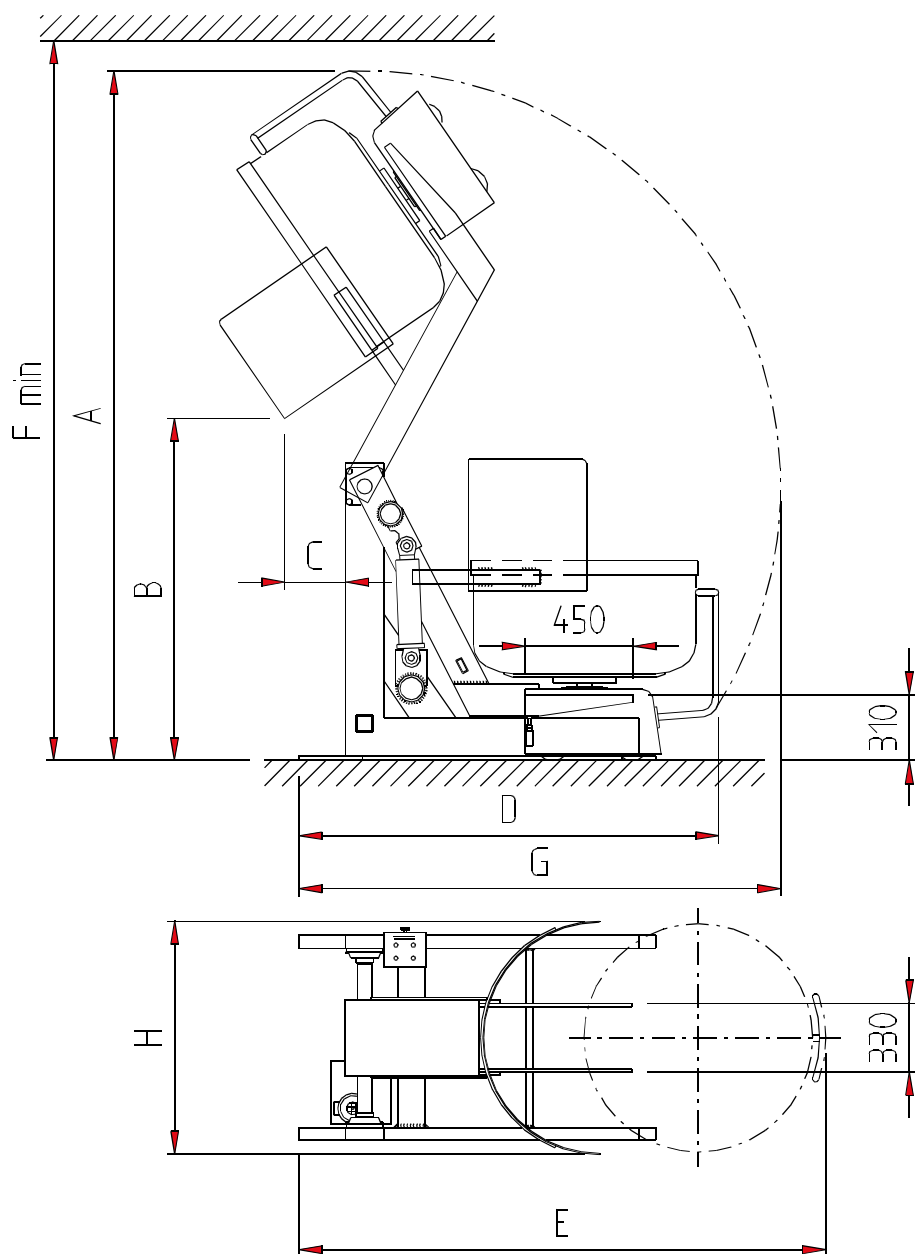
MODEL	Bowl Ref. 160-200	Bowl Ref. 250-300	Description	Price €
ESR/3	01733002	01734002	For unloading onto bench (hydraulic)	
ESR/3M	01740002	01742002	For high unloading (hydraulic)	

SOLLEVATORE - ESR/3	Impasto_2002/008
BOWL ELEVATOR - ESR/3	01/10/01



DATI TECNICI - TECHNICAL FEATURES	ISE/	160A - 200A	250A - 300A
A	mm	2730	2800
B	mm	1275	1200
C	mm	265	265
D	mm	1680	1750
E	mm	2140	2200
F	mm	2780	2850
G	mm	1880	1950
H	mm	940	1090
POTENZA INSTALLATA-INSTALLED POWER	kW	1.2	1.2
POTENZA MAX ASSORBITA-MAX ABSORBED POWER	kW	1.2	1.2
PESO - WEIGHT	kg	340	350
VOLUME IMBALLO - PACKING VOLUME	m ³	3	3
CONNESSIONE ELETTRICA-PLUG COUPLING		3PH+Gr	3PH+Gr

SOLLEVATORE - ESR/3M	Impasto_2002/009
BOWL ELEVATOR - ESR/3M	01/10/01



DATI TECNICI - TECHNICAL FEATURES	ISE/	160A - 200A	250A - 300A
A	mm	3260	3325
B	mm	1831	1750
C	mm	332	335
D	mm	1989	2055
E	mm	2350	2405
F	mm	3310	3375
G	mm	2278	2355
H	mm	940	1090
POTENZA INSTALLATA-INSTALLED POWER	kW	1.2	1.2
POTENZA MAX ASSORBITA-MAX ABSORBED POWER	kW	1.2	1.2
PESO - WEIGHT	kg	360	370
VOLUME IMBALLO - PACKING VOLUME	m ³	3.2	3.4
CONNESSIONE ELETTRICA-PLUG COUPLING		3PH+Gr	3PH+Gr

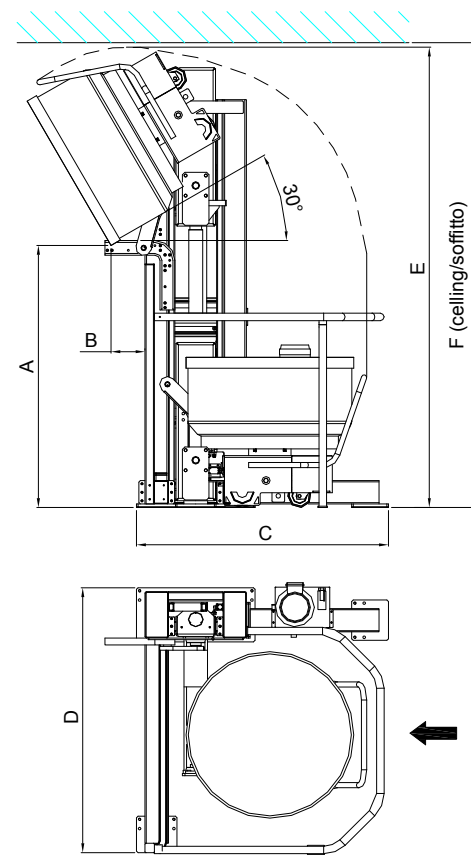
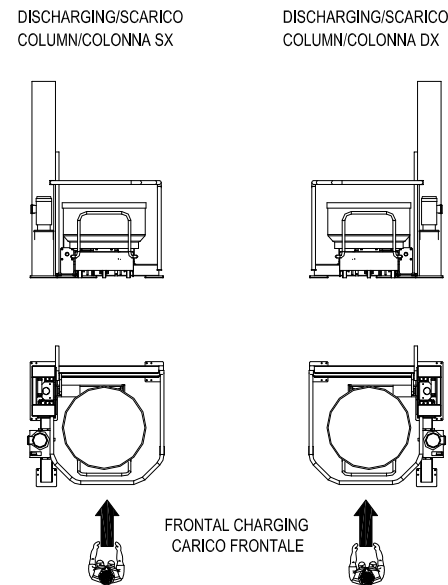
SOLLEVATORE DI VASCHE - TILTI

NOR07F004-1_02

BOWL LIFTER - TILTI

09/09/2009

TILTI -FRONTAL CHARGING / CARICO FRONTALE-
 HIGH DISCHARGING COLUMN DX / SCARICO ALTO COLONNA A DX = TILTI H-4
 HIGH DISCHARGING COLUMN SX / SCARICO ALTO COLONNA A SX = TILTI H-3
 LOW DISCHARGING COLUMN DX / SCARICO BASSO COLONNA A DX = TILTI B-4
 LOW DISCHARGING COLUMN SX / SCARICO BASSO COLONNA A SX = TILTI B-3



DISCHARGING TO BENCH / SCARICO A BANCO

TILTI / F	BOWL / VASCA 160	BOWL / VASCA 200	BOWL / VASCA 250	BOWL / VASCA 300
A	mm 1320	1290	1240	1200
B	mm 150	200	140	210
C	mm 1615	1615	1615	1615
D	mm 1710	1710	1710	1710
E	mm 2470	2470	2470	2470

TILTI / F	BOWL / VASCA 160	BOWL / VASCA 200	BOWL / VASCA 250	BOWL / VASCA 300	
A	mm 1815	1785	1735	1695	DISCHARGING ON THE HOPPER WITH CELLING / SCARICO SU TRAMOGGIA CON SOFFITTO H minima = 3000 mm.
B	mm 150	200	140	210	
C	mm 1615	1615	1615	1615	
D	mm 1710	1710	1710	1710	
E	mm 2970	2970	2970	2970	
WITH HOPPER / CON TRAMOGGIA	HLR-220 Kg - HLT-280 Kg				/ /

TILTI / F	BOWL / VASCA 160	BOWL / VASCA 200	BOWL / VASCA 250	BOWL / VASCA 300	
A	mm 1915	1885	1835	1795	DISCHARGING ON THE HOPPER WITH CELLING / SCARICO SU TRAMOGGIA CON SOFFITTO H minima = 3100 mm.
B	mm 150	200	140	210	
C	mm 1615	1615	1615	1615	
D	mm 1710	1710	1710	1710	
E	mm 3075	3075	3075	3075	
WITH HOPPER / CON TRAMOGGIA	HLR-220 Kg - HLT-280 Kg				

Installed power / Potenza installata	kW	2,2	2,2	2,2	2,2
Maximum power / Potenza massima	kW	2,2	2,2	2,2	2,2
Plug coupling / Connessione elettrica		3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr

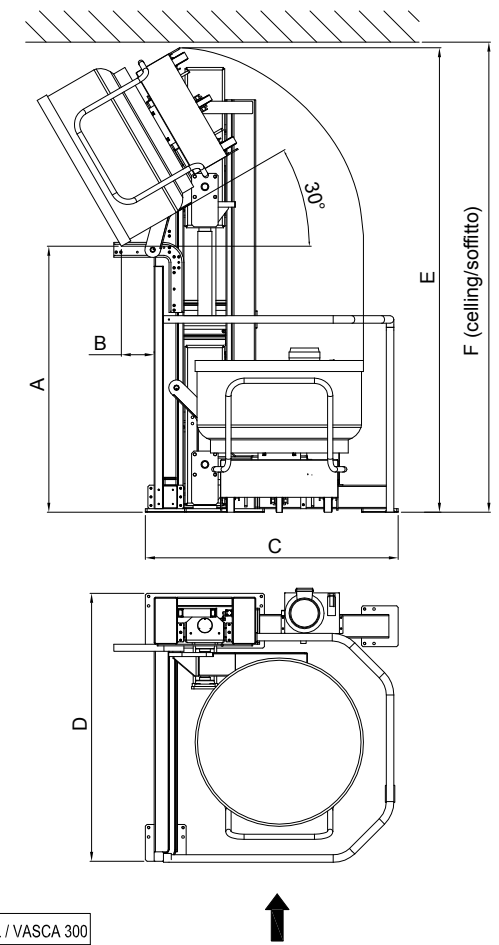
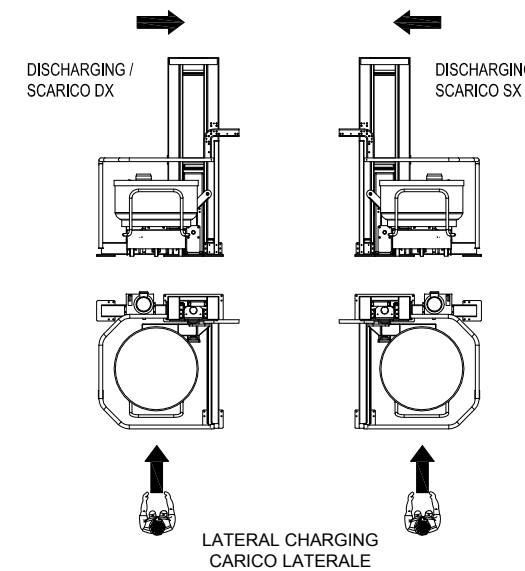
SOLLEVATORE DI VASCHE - TILTI

NOR07F004-2_02

BOWL LIFTER - TILTI

09/09/2009

TILTI -LATERAL CHARGING / CARICO LATERALE-
 HIGH DISCHARGING / SCARICO ALTO DX = TILTI H-1
 HIGH DISCHARGING / SCARICO ALTO SX = TILTI H-2
 LOW DISCHARGING / SCARICO BASSO DX = TILTI B-1
 LOW DISCHARGING / SCARICO BASSO SX = TILTI B-2



DISCHARGING TO BENCH / SCARICO A BANCO

TILTI / L	BOWL / VASCA 160	BOWL / VASCA 200	BOWL / VASCA 250	BOWL / VASCA 300
A	mm 1320	1290	1240	1200
B	mm 150	200	140	210
C	mm 1615	1615	1615	1615
D	mm 1710	1710	1710	1710
E	mm 2470	2470	2470	2470

TILTI / L	BOWL / VASCA 160	BOWL / VASCA 200	BOWL / VASCA 250	BOWL / VASCA 300	
A	mm 1815	1785	1735	1695	DISCHARGING ON THE HOPPER WITH CELLING / SCARICO SU TRAMOGGIA CON SOFFITTO H minima = 3000 mm.
B	mm 150	200	140	210	
C	mm 1615	1615	1615	1615	
D	mm 1710	1710	1710	1710	
E	mm 2965	2965	2965	2965	
WITH HOPPER / CON TRAMOGGIA	HLR-220 Kg - HLT-280 Kg				/ /

TILTI / L	BOWL / VASCA 160	BOWL / VASCA 200	BOWL / VASCA 250	BOWL / VASCA 300	
A	mm 1915	1885	1835	1795	DISCHARGING ON THE HOPPER WITH CELLING / SCARICO SU TRAMOGGIA CON SOFFITTO H minima = 3100 mm.
B	mm 150	200	140	210	
C	mm 1615	1615	1615	1615	
D	mm 1710	1710	1710	1710	
E	mm 3070	3070	3070	3070	
WITH HOPPER / CON TRAMOGGIA	HLR-220 Kg - HLT-280 Kg				

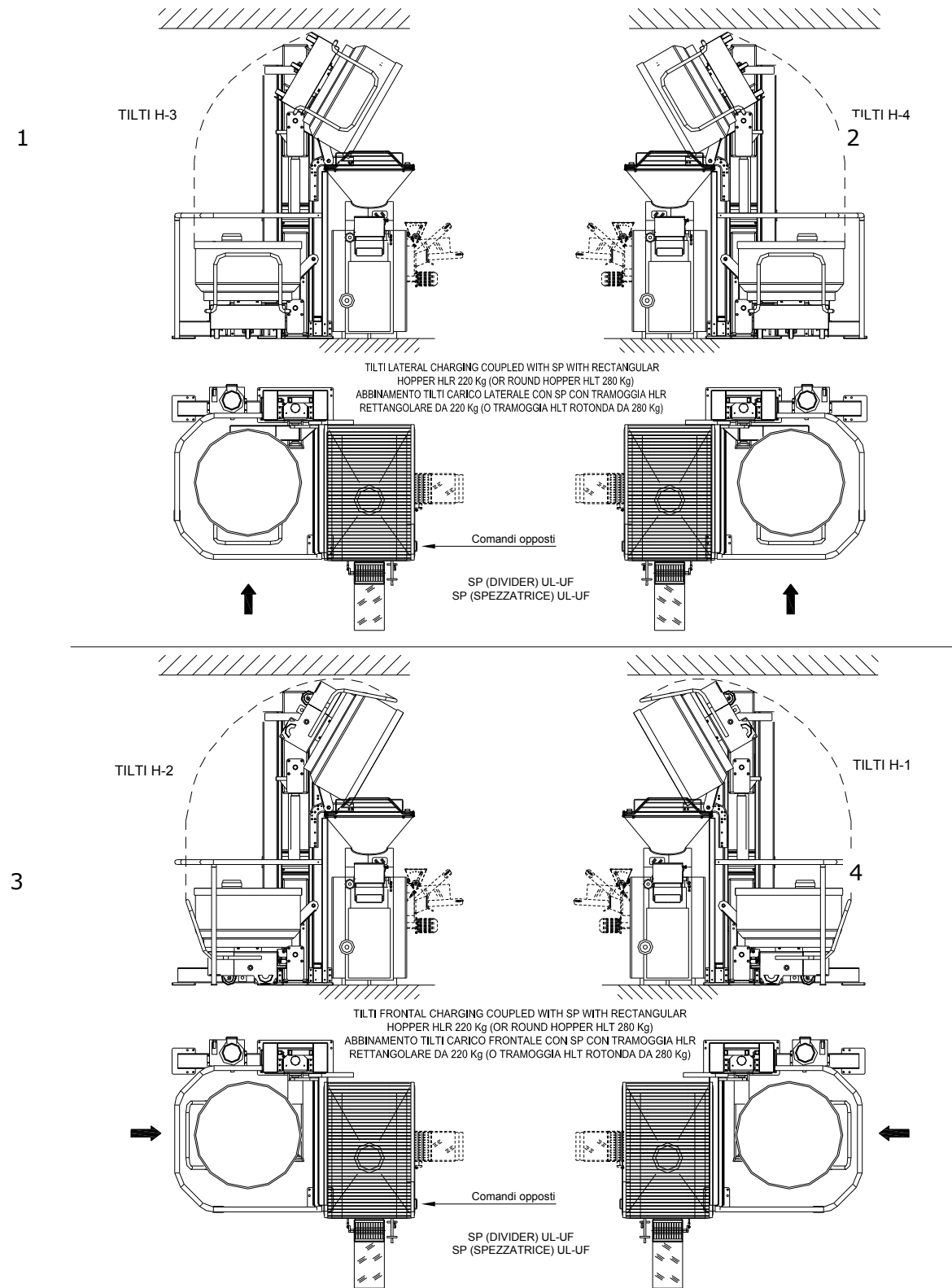
Installed power / Potenza installata	kW	2,2	2,2	2,2	2,2
Maximum power / Potenza massima	kW	2,2	2,2	2,2	2,2
Plug coupling / Connessione elettrica		3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr

SOLLEVATORE DI VASCHE - TILTI

NOR07F004-3_02

BOWL LIFTER - TILTI

09/09/2009



TILTI

Novita'



TILTI Vertical bowl lifter-Tilter

The TILTI bowl lifter enables the contents of a removable ISE N A – ISE A (**)- FBLA (**)- mixer bowl to be tipped automatically onto a table or into a SP – DVP divider hopper. The vertical lift of the bowl, the choice of front and lateral coupling, both with discharging to the right or to the left, allow the ideal flexibility of use and containment of operational dimensions. On request, for the typical needs of the industrial lines, the TILTI elevator can be built with pairing heights till mm 3100, with safety cage and automatic discharge.

Features

- Steel heavy duty carpentry structure oven painted with anticorrosion treatment and epoxy coating (food-grade).
- Lifting system with hydraulic piston.
- Hold-to-run type controls.
- Bowl position detector.
- Low tension 24 V control panel.
- Power supply: V 400/3/50 Hz on standard (other power supply on request).

(**) for ISE A and FBLA is needed the kit cod. 112957 for each trolley-bowl too

Configurations

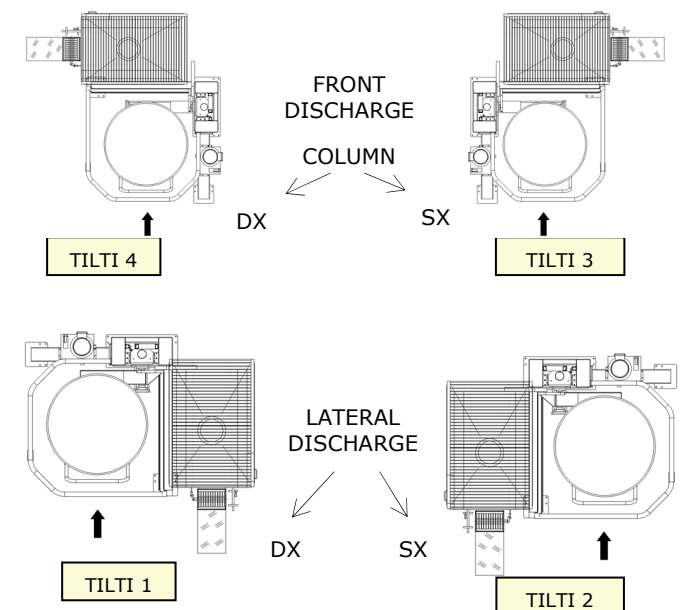
DISCHARGING "HIGH" - INTO THE HOPPER

- TILTI H-1 – lateral side discharge on the right
- TILTI H-2 – lateral side discharge on the left
- TILTI H-3 – frontal discharge, left column
- TILTI H-4 – frontal discharge, right column

DISCHARGING "LOW" - ONTO BENCH

- TILTI B-1 – lateral side discharge on the right
- TILTI B-2 – lateral side discharge on the left
- TILTI B-3 – frontal discharge, left column
- TILTI B-4 – frontal discharge, right column

SPECIAL EXECUTIONS, ON REQUEST
 Discharging heights higher than mm 1800 up to mm 3100 and/or models with automatic discharging and safety cage (industrial versions), are personalized executions, on request.



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 www.esmach.it



Tilting spiral mixer for volumetric divider

Use

The new-generation automatic spiral mixers with fixed bowl, were especially developed to combine the well-known Esmach high quality standards in the mixing technology with the most modern features in ergonomics, functionality and versatility while at the same time meeting the most advanced safety and health standards.

The dividing blade is perfectly adapted to the hook and bowl which is improving the oxygenation at low temperature.


The mixer fixed on the mobile part of the hydraulic hoist, is lifted in position to **discharge the dough into the hopper of a volumetric divider SP or DVP.**

Construction

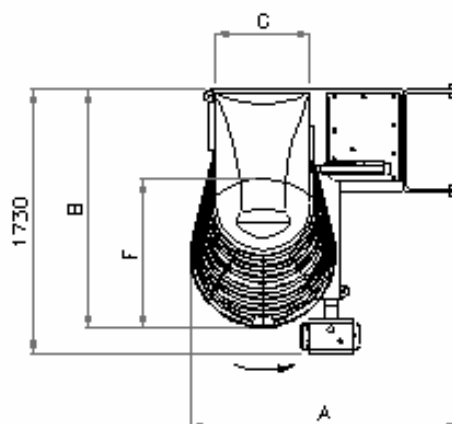
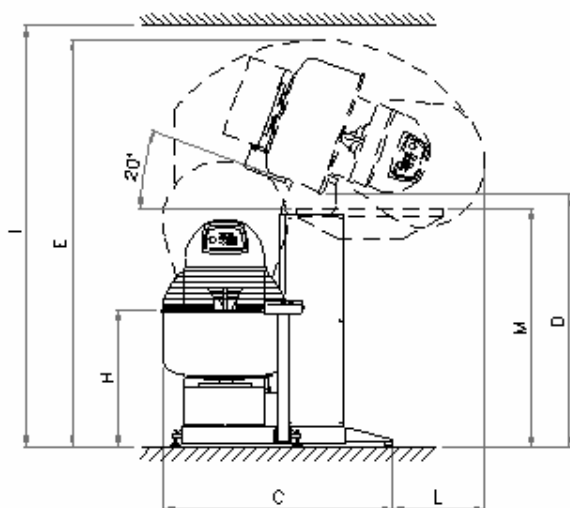
- Painted steel or (optional) stainless steel structure and column
- Bowl, blade, spiral and grid in s/s
- Movement transmission by pulleys and belts
- Two speeds for spiral arm and bowl motors
- Immediate stop of spiral when safety grid is lifted
- ABS thermoformed cover.
- Side electric control protected by water-dust and flour proof box (IP55 protection grade).
- Low tension 24 V. control panel
- Electronic control panel with display
- Work cycles can be chosen between automatic or manual (two speeds-two timers) while the operator can choose from 9 mixing programs.
- Lifting and descending by hold-to-run type.
- Reverse bowl rotation at first speed.
- Structural steel heavy work for the elevator
- Power supply : three phase 400V 50 Hz on standard
- Other power supply on request.



Code	Model
	TNSE 130 HR-discharge on hopper on RIGHT
	TNSE 160 HR-discharge on hopper on RIGHT
	TNSE 200 HR-discharge on hopper on RIGHT
	TNSE 130 HL-discharge on hopper on LEFT
	TNSE 160 HL-discharge on hopper on LEFT
	TNSE 200 HL-discharge on hopper on LEFT

Machine complies with  regulations

TNSE H Tilting spiral mixer



TNSE 300 H E D

Height 1690 mm (DVM and DVP dividers)
Please, ask us for configurations with DVP

Capacity

Code	Model	Flour * (kg)	Dough * (kg)	Total capacity * (lt)
01613012	TNSE 130 HR	75 - 80	130	200
01616012	TNSE 160 HR	100	160	250
01610012	TNSE 200 HR	125	200	300
01613002	TNSE 130 HL	75 - 80	130	200
01616012	TNSE 160 HL	100	160	250
01620002	TNSE 200 HL	125	200	300

(*) Indicative values

Model	Total power	Internal bowl diameter	Net weight	Arm speed 50 Hz	Bowl speed 50 Hz rpm	Arm speed 208 / 220 V 60 Hz	Bowl speed 208 / 220 V 60 Hz
TNSE 130 HR or HL	7,35 kw	798 mm	1180 kg	105 - 210	10,5—21	126 - 252	14.5
TNSE 160 HR or HL	7,35 kw	900 mm	1270 kg	105 - 210	10,5—21	126 - 252	14.5
TNSE 200 HR or HL	7.35 kw	900 mm	1310 kg	105 - 210	10,5—21	126 - 252	14.5

Model

Dimensions

	A	B	C	D	E	F	G	H	I	L	M
TNSE 130 HR or HL	1680 mm	1460 mm	1650 mm	1930 mm	3000 mm	798 mm	600 mm	930 mm	3100 mm	685 mm	1750 mm
TNSE 160 HR or HL	1730 mm	1500 mm	1690 mm	1880 mm	3000 mm	900 mm	600 mm	930 mm	3100 mm	685 mm	1750 mm
TNSE 200 HR or HL	1730 mm	1500 mm	1690 mm	1860 mm	3000 mm	900 mm	600 mm	1010 mm	3100 mm	685 mm	1750 mm



Tilting spiral mixer for workbench

Use

The new-generation automatic spiral mixers with fixed bowl, were especially developed to combine the well-known Esmach high quality standards in the mixing technology with the most modern features in ergonomics, functionality and versatility while at the same time meeting the most advanced safety and health standards.

The dividing blade is perfectly adapted to the hook and bowl which is improving the oxygenation at low temperature.

The mixer fixed on the mobile part of the hydraulic hoist, is lifted in position to **discharge the dough on a workbench.**


Construction

- Painted steel or (optional) stainless steel structure and column
- Bowl, blade, spiral and grid in s/s
- Movement transmission by pulleys and belts
- Two speeds for spiral arm and bowl motors
- Immediate stop of spiral when safety grid is lifted
- ABS thermoformed cover.
- Side electric control protected by water-dust and flour proof box (IP55 protection grade).
- Low tension 24 V. control panel
- Electronic control panel with display
- Work cycles can be chosen between automatic or manual (two speeds-two timers) while the operator can choose from 9 mixing programs.
- Lifting and descending by hold-to-run type.
- Power supply : three phase 400V 50 Hz on standard
- Other power supply on request.

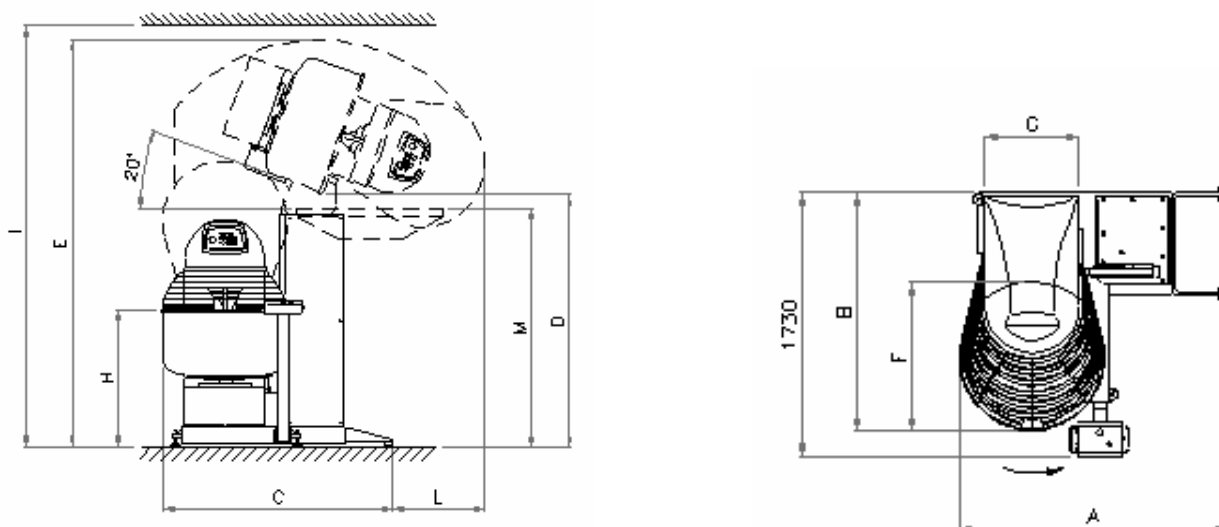
Code

Model

	TNSE 80 BR -discharge on bench on RIGHT
	TNSE 100 BR-discharge on bench on RIGHT
	TNSE 130 BR-discharge on bench on RIGHT
	TNSE 160 BR-discharge on bench on RIGHT
	TNSE 200 BR-discharge on bench on RIGHT
	TNSE 80 BL -discharge on bench on LEFT
	TNSE 100 BL-discharge on bench on LEFT
	TNSE 130 BL-discharge on bench on LEFT
	TNSE 160 BL-discharge on bench on LEFT
	TNSE 200 BL-discharge on bench on LEFT

Machine complies with  regulations

TNSE B Tilting spiral mixer



Height 900 mm for a work bench

Capacity

Reference	Model	Flour * (kg)	Dough * (kg)	Total capacity * (lt)
	TNSE 80 BR	50 - 54	80	110
	TNSE 100 BR	62 - 65	100	150
	TNSE 130 BR	75 - 80	130	200
	TNSE 160 BR	100	160	250
	TNSE 200 BR	125	200	300
	TNSE 80 BL	125	200	110
	TNSE 100 BL	50 - 54	80	150
	TNSE 130 BL	62 - 65	100	200
	TNSE 160 BL	75 - 80	130	250
	TNSE 200 BL	125	200	300

(*) Indicative values

Model	Total power	Internal bowl diameter	Net weight	Arm speed 50 Hz	Bowl speed 50 Hz rpm	Arm speed 208 / 220 V 60 Hz	Bowl speed 208 / 220 V 60 Hz
TNSE 80 BR or BL	5,65 kw	700 mm	695 kg	102 - 204	7,5–15	126 - 252	14.5
TNSE 100 BR or BL	5,65 kw	700 mm	700 kg	102 - 204	7,5–15	126 - 252	14.5
TNSE 130 BR or BL	7,35 kw	798 mm	970 kg	105 - 210	10,5–21	126 - 252	14.5
TNSE 160 BR or BL	7,35 kw	900 mm	1000 kg	105 - 210	10,5–21	126 - 252	14.5
TNSE 200 BR or BL	7.35 kw	900 mm	1010 kg	105 - 210	10,5–21	126 - 252	14.5

Model	Dimensions									
	A	B	C	D	E	F	G	H	L	M
TNSE 80 BR or BL	1660	1330	1550	1400	2200	700	500	930	-	900
TNSE 100 BR or BL	1660	1330	1550	1370	2200	700	500	980	-	900
TNSE 130 BR or BL	1680	1400	1650	1420	2450	798	550	944	685	900
TNSE 160 BR or BL	1730	1500	1690	1370	2450	900	600	950	685	900
TNSE 200 BR or BL	1730	1500	1690	1350	2450	900	600	1010	685	900



Control panel

ISE/FR - 300 kg Automatic tilting spiral mixer *unloading on BENCH or HOPPER*

Traditional tried and tested Esmach tilting spiral mixer with 300 kg. dough capacity. Unloading is performed on the right or left side, on bench or hopper.

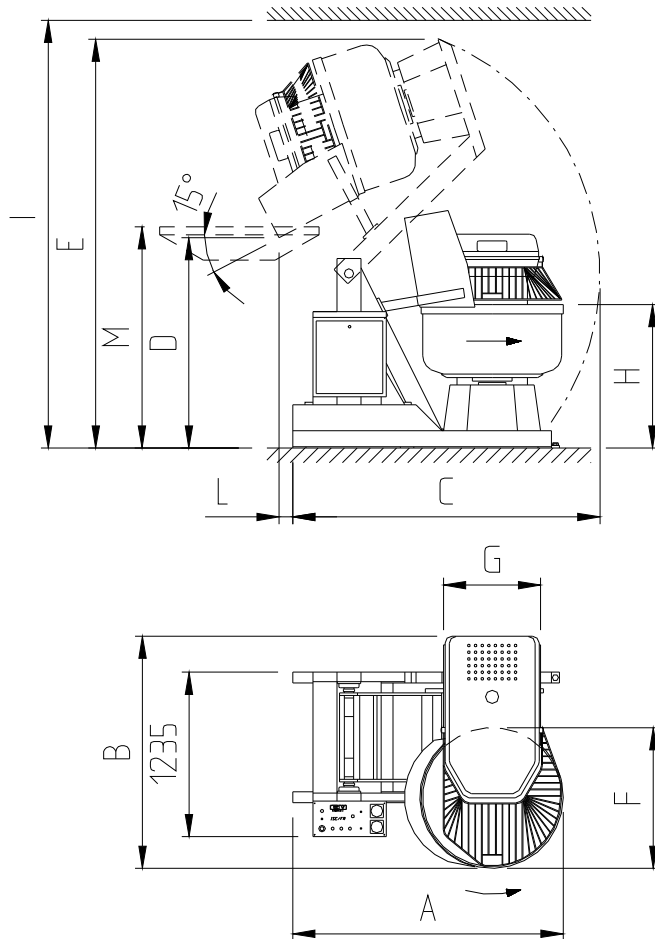
Standard features and configurations

- Cast iron structure (base, column and head).
- Structural steelwork elevator with double hydraulic cylinder.
- Painting with dual-cycle anti-corrosion treatment, using epoxy powders (food contact).
- Stainless steel dividing blade, spiral arm, bowl and grid.
- Transmission of movement to bowl and spiral by means of pulleys and belts.
- 24V low voltage control panel.
- Motors protected against short circuits by thermal switches and ternary fuses.
- Independent motors for bowl and spiral, two working speeds.
- Bowl rotation inversion in first speed.
- Electrical system housed inside central box, with integrated control panel.
- Electromechanical instrumentation. Repeatable work cycle, set via two timers with automatic switch from first to second speed. Possibility of working in manual mode.
- Elevator up-down movements with "hold-to-run" controls.
- Button for bowl and spiral rotation, after tipping, to facilitate detachment of the dough (only bowl in the version unloading on bench)
- Electrical power supply: V.400/3/50 Hz (different voltages on request).

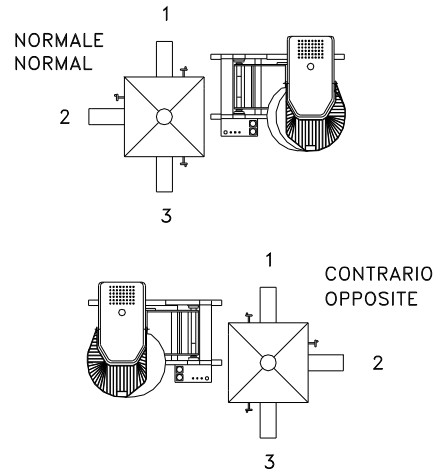
This machine complies regulations.

MODEL	Ref.	Description	Price €
ISE/300 FR AN	01430002	Spiral mixer with approx. kg 300 dough capacity (approx. kg 200 flour capacity). Bowl diameter mm 1045. For HIGH unloading on LEFT "standard"	
ISE/300 FR AC	01430102	Spiral mixer with approx. kg 300 dough capacity (approx. kg 200 flour capacity). Bowl diameter mm 1045. For HIGH unloading on RIGHT "opposite"	
ISE/300 FR BN	01431002	Spiral mixer with approx. kg 300 dough capacity (approx. kg 200 flour capacity). Bowl diameter mm 1045. For LOW unloading on LEFT "standard"	
ISE/300 FR BC	01431102	Spiral mixer with approx. kg 300 dough capacity (approx. kg 200 flour capacity). Bowl diameter mm 1045. For LOW unloading on RIGHT "opposite"	

IMPASTATRICE AUTOMATICA ROVESCIBILE	Impasto_2002/011
AUTOMATIC SPIRAL MIXER WITH TIPPING DEVICE	14/10/2004



ABBINAMENTI
TYPES OF COUPLING



INDICARE SEMPRE IL TIPO DI ABBINAMENTO
DESIDERATO SECONDO LA NUMERAZIONE IN
FIGURA , SPECIFICANDO SE E' NORMALE O
CONTRARIO.

SPECIFY TYPE OF COUPLING (NORMAL OR
OPPOSITE) AND THE RELEVANT POSITION NO.

B=SCARICO SU BANCO DA LAVORO
UNLOADING ON WORK BENCH

A=SCARICO SU SPEZZATRICE VOLUMETRICA
UNLOADING ON VOLUMETRIC DIVIDER

DATI TECNICI - TECHNICAL FEATURES	ISE/	300 FRB	300 FRA
A	mm	1970	2060
B	mm	1800	1800
C	mm	2175	2370
D	mm	1480	1700
E	mm	2720	3130
F (DIAMETRO INTERNO-INNER DIAMETER)	mm	1045	1045
G	mm	730	730
H	mm	1080	1080
I	mm	2900	3180
L	mm	180	35
M	mm	/	1750
POTENZA INSTALLATA-INSTALLED POWER	kW	9.8	9.8
POTENZA MAX ASSORBITA-MAX ABSORBED POWER	kW	8.7	8.7
PESO - WEIGHT	kg	1615	1615
CONNESSIONE ELETTRICA-PLUG COUPLING		3PH+Gr	3PH+Gr

MONO-TWIN



MONO-TWIN Tilting automatic spiral mixer



MONO-TWIN 200 A - rest position.



MONO-TWIN 200 A - unloading position.

The **MONO-TWIN** mixer consists of an ISE/F spiral mixer permanently installed on a hydraulic cylinder elevator, designed to vertically raise the entire structure and tip the dough contained in the bowl on the right or left side as required by the user. According to the model chosen, the opposed unloading heights allow the machine to be combined with volumetric dividers and/or deposit the dough on a work bench, feeding one or two production lines, according to requirements.

Versatile as regards use and highly compact, the **MONO-TWIN** has been designed and produced to reduce overall working dimensions to a minimum, at the same time guaranteeing all requirements in terms of dependability, quality performance, mechanical solidity and safety, hallmarks of the Esmach mixers.

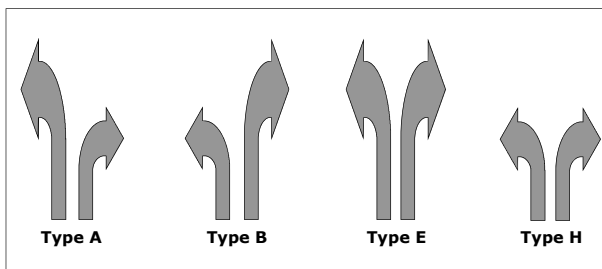
The **MONO-TWIN** comes in 2 versions – with mixing capacity of 160 and 200 kg – and 4 models, which differ due to the height and position of the unloading points, as shown in the diagram of combinations.

Construction

- Steel mixer and elevator structure.
- Dual-cycle anti-corrosion treatment, using epoxy powders (food contact).
- Bowl, column, spiral and safety grid made of stainless steel.
- Spiral automatically stops when grid is opened.
- 24V low voltage control panel.
- Motors protected against short circuits by thermal switches.
- Two working speeds for bowl and spiral.
- Device for inverting bowl rotation direction in first speed.
- Electrical system housed inside central stainless steel box mounted on adjustable support, with integrated control panel.
- Electromechanical instrumentation. Repeatable work cycle, set via two timers with automatic switch from first to second speed. Possibility of working in manual mode.
- Elevator up-down movements with “hold-to-run” controls.
- Button for rotation of spiral and bowl (up) or bowl only (down), after tipping, to facilitate detachment of the mixture.
- Electrical power supply: V.400/3/50 Hz (different voltages on request).

This machine complies  regulations.

POSSIBLE COMBINATIONS

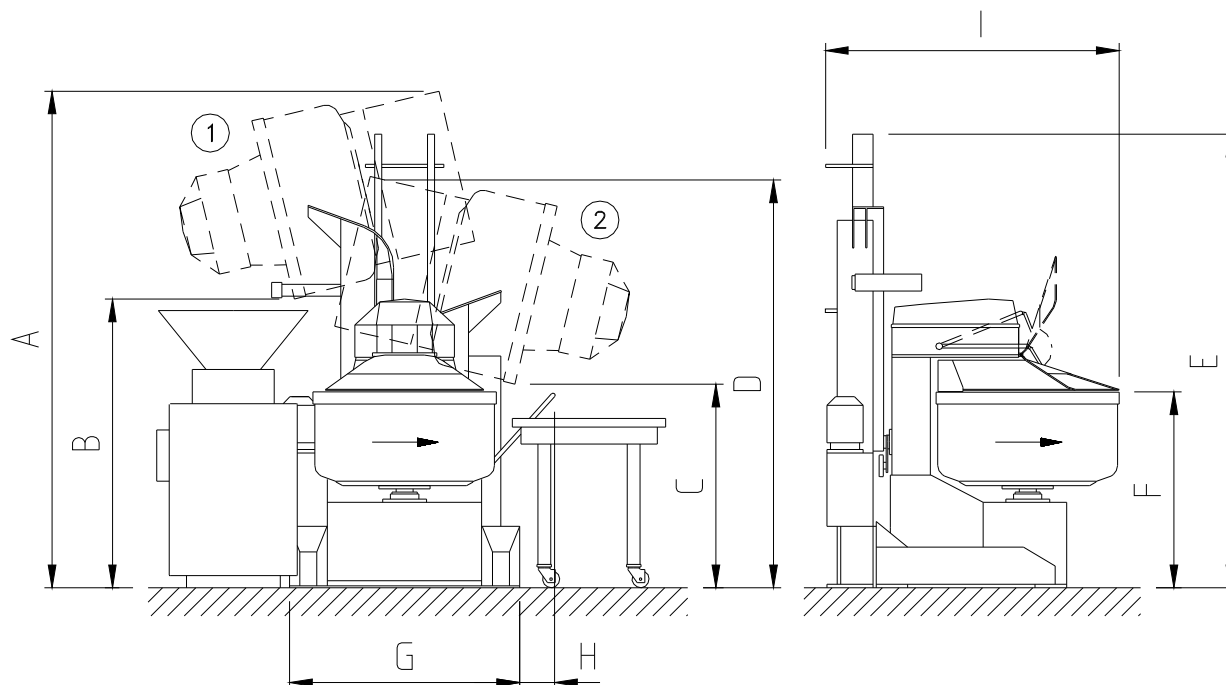


Control panel

MODEL	Ref.	Description	Price €
MONO-TWIN 160 H	01550802	Spiral mixer with approx. kg. 160 dough capacity (approx. kg. 100 flour capacity). Bowl diameter mm 900. <i>Version with unloading on bench on both sides.</i>	
MONO-TWIN 160 E	01550702	Spiral mixer with approx. kg. 160 dough capacity (approx. kg. 100 flour capacity). Bowl diameter mm 900. <i>Version with unloading on divider on both sides.</i>	
MONO-TWIN 160 A	01550502	Spiral mixer with approx. kg. 160 dough capacity (approx. kg. 100 flour capacity). Bowl diameter mm 900. <i>Version with unloading on divider on left, on bench on right.</i>	
MONO-TWIN 160 B	01550602	Spiral mixer with approx. kg. 160 dough capacity (approx. kg. 100 flour capacity). Bowl diameter mm 900. <i>Version with unloading on divider on right, on bench on left.</i>	
MONO-TWIN 200 H	01550402	Spiral mixer with approx. kg. 200 dough capacity (approx. kg. 125 flour capacity). Bowl diameter mm 900. <i>Version with unloading on bench on both sides.</i>	
MONO-TWIN 200 E	01550302	Spiral mixer with approx. kg. 200 dough capacity (approx. kg. 125 flour capacity). Bowl diameter mm 900. <i>Version with unloading on divider on both sides.</i>	
MONO-TWIN 200 A	01550102	Spiral mixer with approx. kg. 200 dough capacity (approx. kg. 125 flour capacity). Bowl diameter mm 900. <i>Version with unloading on divider on left, on bench on right.</i>	
MONO-TWIN 200 B	01550202	Spiral mixer with approx. kg. 200 dough capacity (approx. kg. 125 flour capacity). Bowl diameter mm 900. <i>Version with unloading on divider on right, on bench on left.</i>	

FOR UNLOADING HEIGHTS, CONFORM STRICTLY TO THE MEASURES INDICATED AT THE FOLLOWING PAGE

IMPASTATRICE AUTOMATICA AUTOROVESCIANTE	Impasto_2002/012
AUTOMATIC SPIRAL MIXER WITH SELF-TIPPING DEVICE	01/10/01

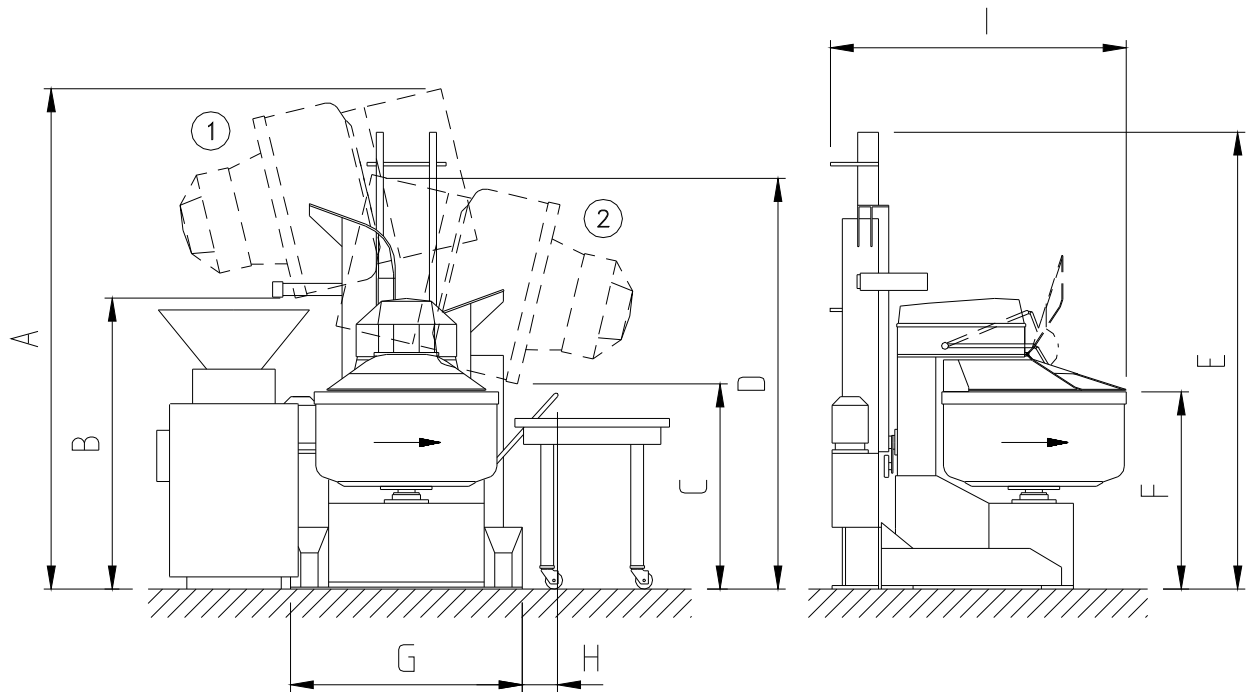


TIPO DI ABBINAMENTO TYPE OF COUPLING				
	A	B	E	H

MONO-TWIN 160

DATI TECNICI - TECHNICAL FEATURES	MONO-TWIN 160	TIPO DI SCARICO DELLA VASCA - BOWL UNLOADING TYPE			
		①	②		
A	mm	3000	/		
B	mm	1740	/		
C	mm	/	1200		
D	mm	/	2460		
E	mm	2620	2120		
F	mm	940	940		
G	mm	1250	1250		
H	mm	200	200		
I	mm	1690	1690		
DIMENSIONI MINIME PORTE D'ACCESSO MINIMUM DIMENSIONS OF ENTRANCE DOORS	mm	TIPO DI ABBINAMENTO - TYPE OF COUPLING			
		A	B	E	H
		2580x1400		2080x1400	
POTENZA INSTALLATA - INSTALLED POWER	kW	9			
POTENZA MAX ASSORBITA - MAX ABSORBED POWER	kW	7.9			
PESO - WEIGHT	kg	1210	1270	1150	
CONNESSIONE ELETTRICA-PLUG COUPLING		3PH+Gr			

IMPASTATRICE AUTOMATICA AUTOROVESCIANTE	Impasto_2002/013
AUTOMATIC SPIRAL MIXER WITH SELF-TIPPING DEVICE	01/10/01



TIPO DI ABBINAMENTO TYPE OF COUPLING				
	A	B	E	H

MONO-TWIN 200

DATI TECNICI - TECHNICAL FEATURES	MONO-TWIN 200	TIPO DI SCARICO DELLA VASCA - BOWL UNLOADING TYPE		
		①	②	
A	mm	3000	/	
B	mm	1740	/	
C	mm	/	1200	
D	mm	/	2460	
E	mm	2620	2120	
F	mm	1000	1000	
G	mm	1250	1250	
H	mm	200	200	
I	mm	1690	1690	
DIMENSIONI MINIME PORTE D'ACCESSO MINIMUM DIMENSIONS OF ENTRANCE DOORS	mm	TIPO DI ABBINAMENTO - TYPE OF COUPLING		
		A	B	E
		2580x1400		2080x1400
POTENZA INSTALLATA - INSTALLED POWER	kW	9		
POTENZA MAX ASSORBITA - MAX ABSORBED POWER	kW	7.9		
PESO - WEIGHT	kg	1210	1270	1150
CONNESSIONE ELETTRICA-PLUG COUPLING		3PH+Gr		



FBL Standard automatic "french" fork mixer with fixed bowl

Standard features

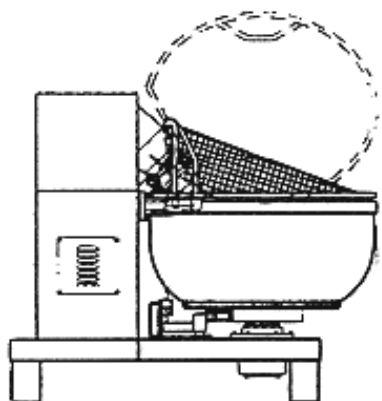
Machine particularly suitable for processing dough with high water content such as the dough for baguettes.

The geometry of the two-speed mixing arm combined with the shape of the bowl guarantees quality mixing in all the main bread-making phases.
The machine is easy to clean thanks to its raised structure by means of supporting feet.

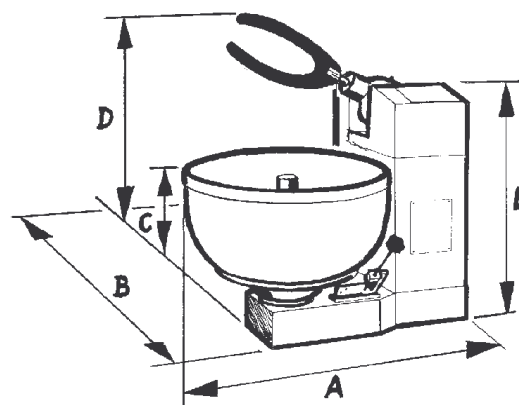
Construction

- 1 timer.
- Epoxy painted structure mounted on four stainless steel feet.
- Triangular section arm with two forks and one direction of rotation, raisable by manual unlocking.
- Two mixing speeds.
- Disengaged stainless steel bowl with manual brake.
- Raisable safety grid.
- 24V low voltage electric control panel
- Structure easy to remove if the access to the bakery is difficult.
- Electrical power supply: V.400/3/50 Hz (different voltages on request).

This machine complies  regulations.



FBL Standard



Capacity

Model	Flour * (kg)	Dough * (kg)	Total (lt)
FBL 230 Standard	37 - 75 kg	59 - 120 kg	230 l
FBL 330 Standard	60 - 100 kg	96 - 160 kg	330 l

(*) Approx. values

Technical data

Model	Spiral power 1° / 2° speed (kw)	Bowl inside diameter (mm)	Net weight (kg)	1° / 2° speed spiral 50 Hz (rev./min.)
FBL 230 Standard	3.7 - 5.5	900	540	46.5 - 71
FBL 330 Standard	3.7 - 5.5	1000	570	46.5 - 71

Model	Dimensions (mm)				
	A	B	C	D	E
FBL 230	1465	1095	840	1310	1300
FBL 330	1515	1145	885	1420	1325



FBL Luxe automatic "french" fork mixer with fixed bowl

Standard features

Machine particularly suitable for processing dough with high water content such as the dough for baguettes.

The geometry of the two-speed mixing arm combined with the shape of the bowl guarantees quality mixing in all the main bread-making phases.

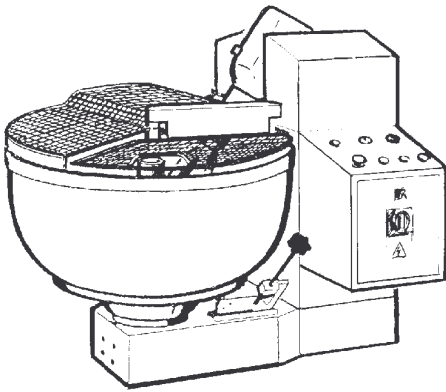
The rotating safety grid divided into two parts saves space in the bakery and makes it easier to feed the machine during mixing.

The arm rotation reverse facility improves the processing of small dough quantities.

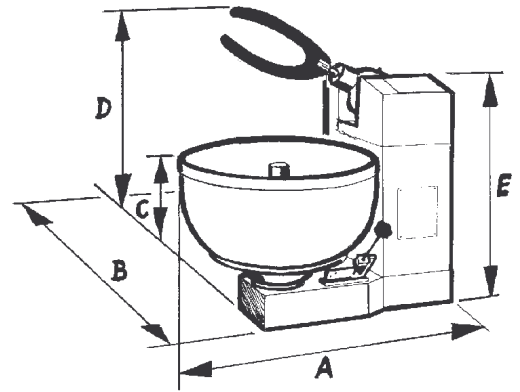
Construction

- 2 timers with automatic functions.
- Epoxy painted structure mounted on wheels.
- Two mixing speeds.
- Disengaged stainless steel bowl with manual brake.
- 24V low voltage electric control panel.
- Oval section fork arm made of stainless steel with double direction of rotation, raisable by unlocking.
- Rotating safety grid.
- Electrical power supply: V.400/3/50 Hz (different voltages on request).

This machine complies  regulations.



FBL Luxe



Capacity

Reference	Model	Flour * (kg)	Dough* (kg)	Total (lt)
	FBL 230 Luxe	37 - 75	59 - 120	230
	FBL 330 Luxe	60 - 100	96 - 160	330

(*) Approx. values

Technical data

Model	Spiral power 1° / 2° speed (kw)	Bowl inside diameter (mm)	Net weight (kg)	1° / 2° speed spiral 50 Hz (rev./min.)
FBL 230 Luxe	3,7 - 5,5	900	540	46,5 - 71
FBL 330 Luxe	3,7 - 5,5	1000	570	46,5 - 71

Dimensions (mm)

Model	A	B			C	D	E
		1	2	3			
FBL 230 Luxe	1465	760	1020	1090	855	1550	1240
FBL 330 Luxe	1580	805	950	1080	840	1580	1220

- (1) Structure
- (2) Structure with electric box
- (3) Machine up



FBL A Automatic "french" fork mixer with removable bowl

Standard features

Machine particularly suitable for processing dough with high water content, such as dough for baguettes.

The removable interchangeable bowl permits use of the mixer in a continuous cycle, thus obtaining high production since the user can load the ingredients beforehand, in his spare time.


The geometry of the two-speed mixing arm combined with the shape of the bowl guarantees quality mixing in all the main bread-making phases.

The rotating safety grid divided into two parts saves space in the bakery and makes it easier to feed the machine during mixing.

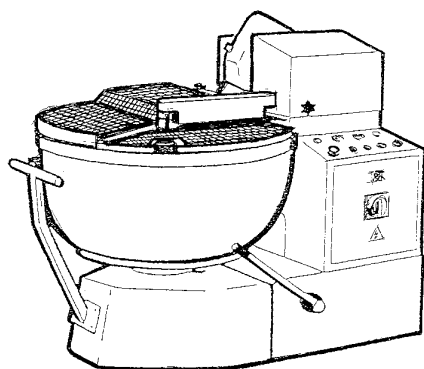
The arm rotation reverse facility improves the processing of small dough quantities.

Construction

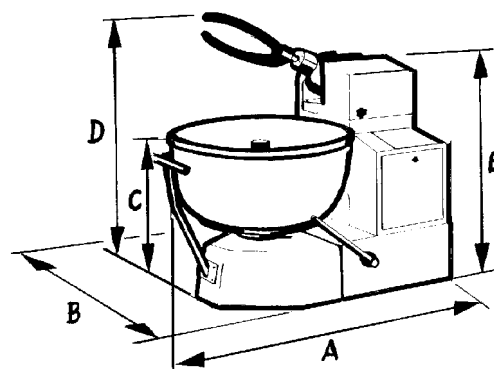
- 1 timer on "standard" model.
- 2 timers on "luxe" model.
- Epoxy painted structure.
- Two mixing speeds.
- Disengaged stainless steel bowl with manual brake.
- 24V low voltage electric control panel.
- Oval section fork arm made of stainless steel with double direction of rotation, raisable by unlocking.
- Rotating safety grid.
- Removable bowl on trolley mounted on wheels with manual lever locking.
- Electrical power supply: V.400/3/50 Hz (different voltages on request).

This machine complies  regulations.

MODEL	Ref.	Description	Price €
FBL A 230 Standard	00642002	59-120 kg dough capacity - 37-75 kg flour capacity. Bowl inside diameter mm. 900	
FBL A 230 Luxe	00642012	59-120 kg dough capacity - 37-75 kg flour capacity. Bowl inside diameter mm. 900	
C/FBL 230 A	00642020	Additional bowl for FBL A 230	
FBL A 330 Standard	00642022	96-160 kg dough capacity - 60-100 kg flour capacity. Bowl inside diameter mm. 1000	
FBL A 330 Luxe	00642032	96-160 kg dough capacity - 60-100 kg flour capacity. Bowl inside diameter mm. 1000	
C/FBL 330 A	00642040	Additional bowl for FBL A 330	



FBL A



Capacity

Model	Flour * (kg)	Dough * (kg)	Total (lt)
FBL A 230 STD	37 - 75	59 - 120	230
FBL A 330 STD	60 - 100	96 - 160	330
FBL A 230 Luxe	37 - 75	59 - 120	230
FBL A 330 Luxe	60 - 100	96 - 160	330

(*) Approx. values

Accessories

Additional bowl on trolley			
for Model	Flour * (kg)	Dough * (kg)	Total (lt)
FBL A 230	37 - 75	59 - 120	230
FBL A 330	60 - 100	96 - 160	330

Technical data

Model	Spiral power 1° / 2° speed (kw)	Bowl inside diameter (mm)	Net weight (kg)	1° / 2° speed spiral 50 Hz (rev./min.)
FBL A 230	3,7 - 5,5	900	790	46,5 - 71
FBL A 330	3,7 - 5,5	1000	810	46,5 - 71
Vasca 230	-	900	350	-
Vasca 330	-	1000	370	-

Model	Dimensions (mm)				
	A	B	C	D	E
FBL A 230	1545	1090	869	1550	1250
FBL A 330	1650	1080	915	1610	1290
Vasca 230	940	1080	869	-	-
Vasca 330	1040	1130	915	-	-




BITE/F Twin arm mixer with fixed bowl

The BITE twin arm mixer is particularly suitable for processing slack dough and preferably utilised by confectionery workshops, pastry manufacturers and bakeries wishing to obtain highly slack and developed dough. The movement of BITE mechanical arms, which resembles that of a baker's arms, enables to work the dough very gently, thus reducing heating to a minimum level and conferring volume and oxygen to the dough.

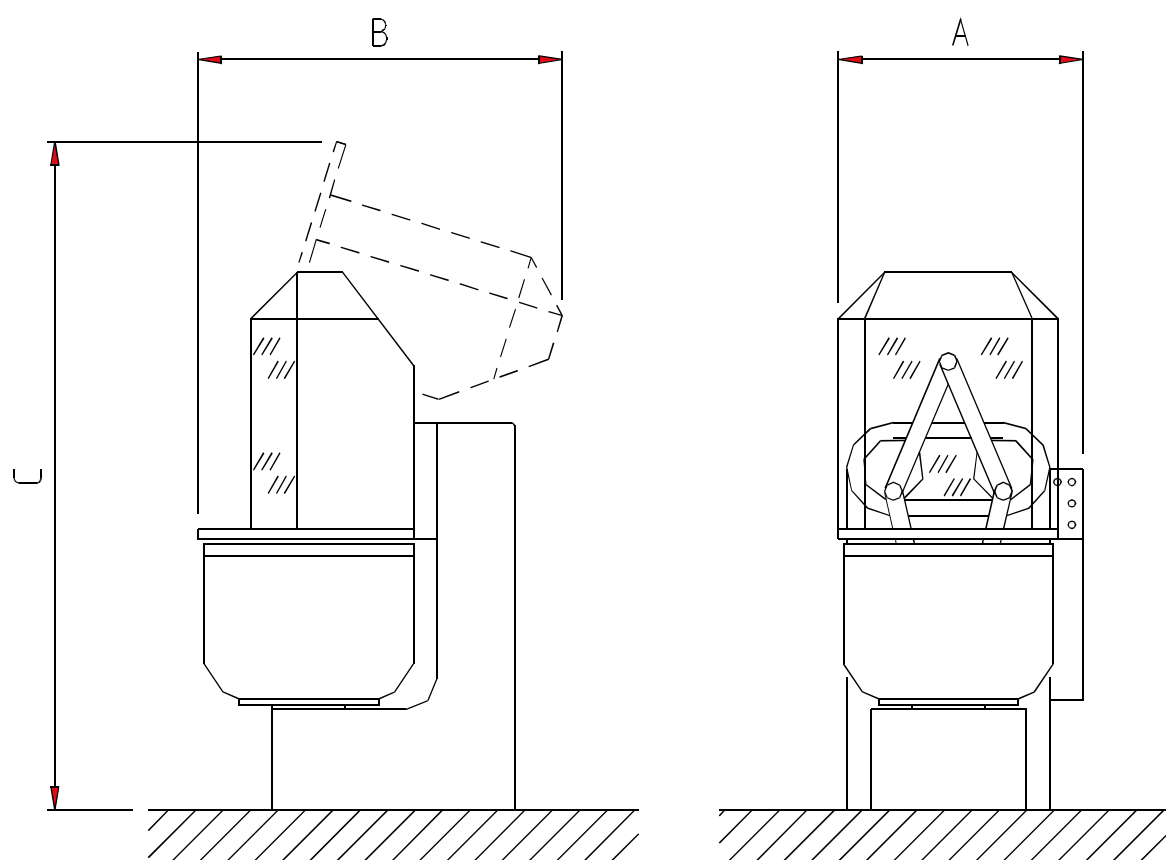
Standard features

- Cast iron structure and tool-holding arms.
- Stainless steel bowl and tools.
- Plexiglass protections and stainless steel safety grid.
- Gears running in an oil bath.
- 24V low voltage electric control panel. Motors protected against overcharging and short circuits by thermal switches and ternary fuses.
- Two working speeds for the bowl and the arms.
- Manual work cycle for models with approx. 40-60-80 kg. dough capacity.
- Automatic programmable work cycle by means of two timers for the model with approx. 120 kg dough capacity.

This machine complies  regulations.

MODEL	Ref.	Description	Price €
BITE/F-40 2vm	00450002	Mixer with approx. 40 kg. dough capacity. Two speeds. Manual work cycle.	
BITE/F-60 2vm	00450102	Mixer with approx. 60 kg. dough capacity. Two speeds. Manual work cycle.	
BITE/F-80 2vm	00450202	Mixer with approx. 80 kg. dough capacity. Two speeds. Manual work cycle.	
BITE/F-120 2v	00450302	Mixer with approx. 120 kg. dough capacity. Two speeds. Automatic and programmable work cycle by means of 2 timers.	
BITE/F-150 2v	00450402	Mixer with approx. 150 kg. dough capacity. Two speeds. Automatic and programmable work cycle by means of 2 timers.	

IMPASTATRICE A BRACCI TUFFANTI CON VASCA FISSA	Impasto_2002/005
TWIN ARM MIXER WITH FIXED BOWL	01/10/01



DATI TECNICI - TECHNICAL FEATURES	BITE/F	40 2V-M	60 2V-M	80 2V-M	120 2V-A
A	mm	720	800	800	920
B	mm	820	1100	1170	1250
C	mm	1850	2050	2050	2130
POTENZA 1° VELOCITA' - POWER (1st SPEED) kW		1	1.6	1.6	2.7
POTENZA 2° VELOCITA' - POWER (2nd SPEED) kW		1.4	2.3	2.3	3.1
POTENZA INSTALLATA - INSTALLED POWER kW		1.4	2.3	2.3	3.1
CONNESSIONE ELETTRICA-PLUG COUPLING		3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr
PESO - WEIGHT	kg	290	520	540	810

Saturne 3




Saturne 3

The Saturne 3 models are planetary mixers designed for bread and pastry shops as well as for small laboratories or industrial canteens (creams, soft doughs, sauces, mayonnaise etc.) The planetary mixer Saturne 3 E is especially designed for pastry and small laboratories because of its variable speed (from 30 to 125 rpm) which allows a great accuracy that matches all recipes.

Possibility to install electrical heating rings under the bottom of the bowl (see accessories)

Standard features

- Saturne 3 EM and 3V : three pre-set speeds 30,60,125 rpm
- Saturne 3 E with speed variation from 30 to 125 rpm (achieves a higher degree of precision for all recipes)
- Steel structure, cast iron head, shockproof thermoformed ABS cover.
- Painting with dual cycle anti-corrosion treatment, using epoxy coating (food contact).
- Bowl with stainless steel supporting ring.
- Machine raised and resting on 4 feet – stainless steel coated – one of which adjustable for fixing and levelling to floor.
- Stainless steel safety grid, rotary type, easily removable for cleaning.
- Sturdy, accurate and silent mechanical parts due to adoption of mixed conveying system with belts and gears in special steel with sealed lubrication.
- Manual bowl up-down movements with ergonomic handle, appropriately balanced to minimise operator effort.
- Control panel with digital keypad for setting work in automatic or manual mode, selecting and displaying the mixing speeds and programming the cycle duration.
- Tool rotation stop brake automatically engages when grid is opened.
- Low voltage electric control panel.
- **Standard tools supplied, in aluminium**
 - Whisk, beater, spiral.
- **Accessories**
 - Aluminium hook tool, additional stainless steel bowl, electric heater.
- **Capacity reduction kit** (1 adapted stainless steel bowl unit and 3 aluminium tools): 10 litres for Saturne 20-40, 20 litres for Saturne 40-60, 40 litres for Saturne 60.

This machine complies  regulations.

These photos and this document are not contractually binding.

MODEL	Ref.	Description	Price €
Saturne 3 20 EM		3-speed planetary mixer with electromechanical controls. 20 lt. bowl capacity. Whisk, beater and spiral included.	
Saturne 3 20 3V		3-speed planetary mixer with electronic controls. 20 lt. bowl capacity. Whisk, beater and spiral included.	
Saturne 3 20 E		Planetary mixer with continuous electronic control panel speed variator. 20 lt. bowl capacity. Whisk, beater and spiral included.	
Saturne 3 40 EM		3-speed planetary mixer with electromechanical controls. 40 lt. bowl capacity. Whisk, beater and spiral included.	
Saturne 3 40 3V		3-speed planetary mixer with electronic controls. 40 lt. bowl capacity. Whisk, beater and spiral included.	
Saturne 3 40 E		Planetary mixer with continuous electronic control panel speed variator. 40 lt. bowl capacity. Whisk, beater and spiral included.	
Saturne 3 60 EM		3-speed planetary mixer with electromechanical controls. 60 lt. bowl capacity. Whisk, beater and spiral included.	
Saturne 3 60 3V		3-speed planetary mixer with electronic controls. 60 lt. bowl capacity. Whisk, beater and spiral included.	
Saturne 3 60 E		Planetary mixer with continuous electronic control panel speed variator. 60 lt. bowl capacity. Whisk, beater and spiral included.	
STR/INOX		Optional stainless steel structure	
UT/INOX		Optional whisk, beater and spiral in stainless steel instead of aluminium	

ACCESSORIES

Model	Ref.	Description
GST/20		Aluminium hook for Saturne 20 lt.
GST/40		Aluminium hook for Saturne 40 lt.
GST/60		Aluminium hook for Saturne 60 lt.
VST/20		Additional stainless steel bowl for Saturne 20 lt.
VST/40		Additional stainless steel bowl for Saturne 40 lt.
VST/60		Additional stainless steel bowl for Saturne 60 lt.
GST/20X		Stainless steel hook for Saturne 20 lt.
GST/40X		Stainless steel hook for Saturne 40 lt.
GST/60X		Stainless steel hook for Saturne 60 lt.
CPL/20		Trolley supporting 20 lt. cpty bowl
CPL/40		Trolley supporting 40 lt. cpty bowl
CPL/60		Trolley supporting 60 lt. cpty bowl
RPL/E 20		Electric heating for Saturne 20
RPL/E 40-60		Electric heater for Saturne 40-60



HOOK



BEATER

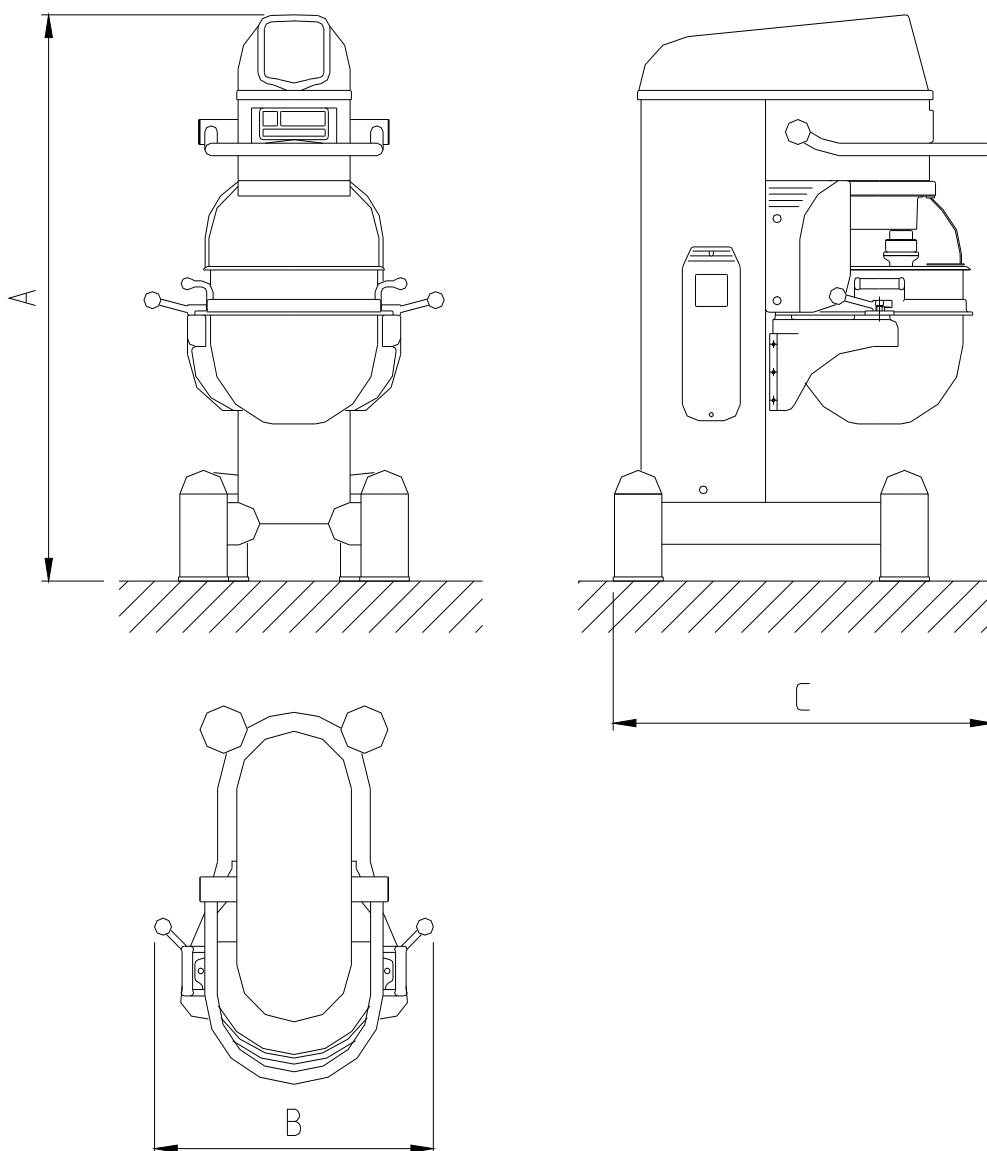


SPIRAL



WHISK

MESCOLATORI PLANETARI	NOR04G012
PLANETARY MIXERS	12/10/04



DATI TECNICI – TECHNICAL FEATURES		SATURNE 20	SATURNE 40	SATURNE 60	SATURNE 20 E	SATURNE 40 E	SATURNE 60 E
		CON VARIATORE DI VELOCITÀ					
CAPACITA' – CAPACITY	l	20	40	60	20	40	60
A	mm	1340	1370	1540	1340	1370	1340
B	mm	673	673	733	673	673	673
C	mm	912	912	1052	912	912	912
POTENZA INSTALLATA–INSTALLED POWER	kW	1.6	2.3	3.1	2.3	2.3	3.1
POTENZA MAX ASSORBITA–MAX ABSORBED POWER	kW	1.6	2.3	3.1	2.3	2.3	3.1
RISCALDATORE EL.–ELECTRIC HEATING SYSTEM (optional)	kW	2	2	2	2	2	2
PESO–WEIGHT	kg	220	280	350	225	285	355
CONNESSIONE ELETTRICA–PLUG COUPLING		3PH+Gr	3PH+Gr	3PH+Gr	1PH+N+Gr	1PH+N+Gr	3PH+Gr



Concorde 3 Hydraulic divider

Standard features

The round bowl hydraulic divider **Concorde 3** is a professional machine for dividing dough into 20 pieces of the same dimension and weight.

The shape of the bowl eases the dough transfer from round containers.


Thanks to the double milling blades, the **Concorde 3** hydraulic divider avoids any unnecessary pressure on the dough, thus eliminating tearing problems and respecting its characteristics.

The cubic geometry of the dough pieces gives a better quality of rounding and shaping.

The machine starts just by moving a simple lever allowing to work in a quiet atmosphere.

Construction

- 20 divisions.
- Non-stick lid inner surface.
- Alloy round bowl (food contact).
- Double milling blades for a perfect cut.
- Bowl edge machined to incorporate air outlet vents.
- Lid locked by drop-forged cam.
- Dough pressure provided by hydraulic system.
- Cylinder support structure made of cast aluminium.
- Epoxy painted casings.
- Motors protected by thermal switches.
- Trip switch with low power cut-out.
- Motor with hydraulic pump (19 dm³ oil tank).
- Upper part of the bowl made of stainless steel.
- Bottom part of the bowl made of natural polyamide suitable for food contact, non-sticking and hygienic.
- Structure mounted on directional wheels (two with brake).
- Grid with safety device.
- Electrical power supply: V. 400/3/50Hz (different voltages on request).

This machine complies  regulations.

MODEL	Ref.	Description	Price €
Concorde 3	29403002	20-division hydraulic divider	

ACCESSORIES

29404111	29404111	Round container (mm. 480 x depth 162)
29404201	29404201	Container holding trolley (8 container - height 1880 x width 585 x length 575)

Main specifications

Model	Concorde 3	
Performances		
Number of divisions	20	
Cut	single	
Bowl depth (mm)	125	
Bowl diameter (mm)	500	
Capacity (kg)	minimum	3
	maximum	16
Hourly output (pieces/hour)	1200	
Power (kw)	1,5	
Pressure (bars)	44	
Dimensions and weights		
Loading height (mm)	950	
Overall (mm)	790 x 600	
Height with lid up (mm)	1666	
Floor area (mm)	750 x 590	
Net weight (kg)	250	

Packing

	Model	Concorde 2
Cardboard box / Pallet	Width (mm)	680
	Length (mm)	840
	Height (mm)	1350
	Weight (kg)	290



Mercure 3 Hydraulic divider

Standard features

The square bowl hydraulic divider **Mercure 3** is a professional machine suitable for dividing dough into 20 or 24 pieces of the same dimension and weight.

The shape of the bowl eases the dough transfer from square containers.

Thanks to the double milling blades, the **Mercure 3** hydraulic divider avoids any unnecessary pressure on the dough, thus eliminating tearing problems and respecting its characteristics.

The cubic geometry of the dough pieces gives a better quality of rounding and shaping.

The machine starts just by moving a simple lever allowing to work in a quiet atmosphere.


Construction

- Mercure 3-20: 20 divisions.
- Mercure 3-24: 24 divisions.
- Non-stick lid inner surface.
- Alloy square bowl (food contact).
- Double milling blades for a perfect cut.
- Bowl edge machined to incorporate air outlet vents.
- Lid locked by drop-forged cam.
- Dough pressure provided by hydraulic system.

- Cylinder support structure made of cast aluminium.
- Epoxy painted casings.
- Motors protected by thermal switches.
- Trip switch with low power cut-out.
- Motor with hydraulic pump (19 dm³ oil tank).
- Upper part of the bowl made of stainless steel.
- Bottom part of the bowl made of natural polyamide suitable for food contact, non-sticking and hygienic.
- Possibility to adapt a grid to obtain small portions (see accessories)
- Structure mounted on directional wheels (two with brake).
- Grid with safety device.
- Electrical power supply: V. 400/3/50Hz (different voltages on request).

Accessories

- Grid for small portion division (40 and 80 divisions on Mercure 3-20, 48 divisions on Mercure 40).
- Containers and container holding trolleys.

This machine complies  regulations.

MODEL	Description	Price €
Mercure 3 - 20	20-division hydraulic divider	
Mercure 3 - 24	24-division hydraulic divider	

ACCESSORIES

29401221	Grid for 40 small portion division for Mercure 3-20
29401241	Grid for 80 small portion division for Mercure 3-20
29401202	Grid for 48 small portion division for Mercure 3-24
29404101	Rectangular container (mm. 480 x 360 x depth 140)
ATR8CARINOX	Container holding trolley (8 containers height 1600 x width 530 x length 400)

Main specifications

Model	Mercure 3 20	Mercure 2 24
Performances		
Number of divisions	20	24
Cut	single	single
Bowl depth (mm)	125	125
Bowl dimensions (mm)	504 x 380	504 x 380
Capacity (kg)	minimum	3
	maximum	16
Hourly output (pieces/hour)	1200	1400
Accessories: grid for small portions	40 or 80 portions	48 portions
Power (kw)	1,5	1,5
Pressure (bars)	44	44
Dimensions and weights		
Loading height (mm)	950	950
Overall (mm)	790 x 660	790 x 660
Height with lid up (mm)	1530	1530
Floor area (mm)	750 x 590	750 x 590
Net weight (kg)	250	250

Packing

	Model	Mercure 3 20	Mercure 3 24
Cardboard box /Pallet	Width (mm)	680	680
	Length (mm)	840	840
	Height (mm)	1350	1350
	Weight (kg)	290	290



Divimach standard



Divimach with grid

Divimach Automatic hydraulic divider

The hydraulic divider DIVIMACH is an automatic machine for dividing, only in one operation, dough up to 20 kg into 10 or 20 equal parts. The working flexibility of the machine is increased further more through the adoption of the following options: "grid" for small sizes and "pressure regulation" to help the processing of low hydration mixtures .


Features

- Steel structure, mounted on wheels, ABS thermoformed outer casings and oven painted with epoxy powders.
- Stainless steel bowl unit and blades.
- Polyethylene monobloc dividers and inner surface of the lid
- Cover with ergonomic handle and assisted system in closing/opening.
- Flour recovery device to limit its dispersion in the environment.
- Hydraulic functioning, the pump is driven by a microprocessor device "stop & go" to optimize the working time, reducing stress and oil temperature.
- Oil tank capacity 18 lt.
- Centralized control panel that includes all the operational functions and controls.
- Max. bowl capacity 20 Kg.

- Dough pieces range from 160 gr. up to 2000 gr. expandable with the adoption of further more dividing grids (option).
- The DIVIMACH is manufactured in the standard version and the version prepared for the installation of the grid, both configurations may be accompanied by the device for the adjusting pressing intensity in order to facilitate the processing of low hydration mixtures.
- Electrical power supply: V 400/3/50 Hz (different voltages on request).

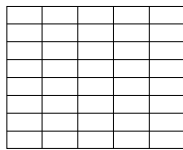
Accessories

- More dividing grids for various sizes, only on prepared models, see drawings on next page.
- Rectangular plastic dough trays to prepare the loading of the dough into the bowl.
- Plastic dough trays trolley.

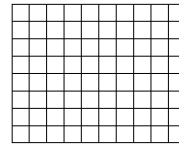
Machinery complies with regulations 

MODELS	Ref.	Description
DIVIMACH A	E0H000202	Divimach standard version
DIVIMACH AG	E0H000212	Divimach with grid adapter
DIVIMACH AP	E0H000222	Divimach with dual pressure device
DIVIMACH AGP	E0H000232	Divimach with grid adapter and dual pressure device

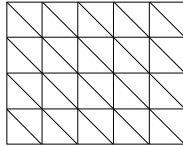
PRE-CUT 20 DIVISIONS
+
GRID COD. 3H001103
= 40 DIVISIONS



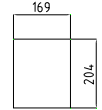
PRE-CUT 20 DIVISIONS
+
GRID COD. 3H001104
= 80 DIVISIONS



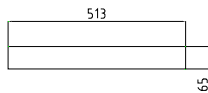
PRE-CUT 20 DIVISIONS
+
GRID COD. 3H001105
= 40 DIVISIONS



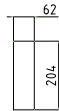
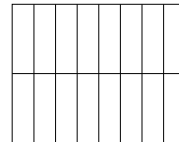
WITHOUT PRE-CUT
(ONLY PRESSING)
+
GRID COD. 3H001106
= 6 DIVISIONS



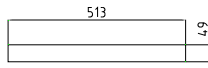
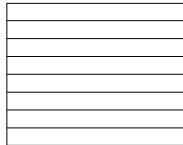
WITHOUT PRE-CUT
(ONLY PRESSING)
+
GRID COD. 3H001107
= 6 DIVISIONS



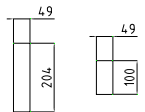
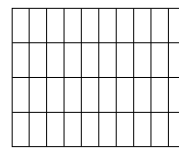
WITHOUT PRE-CUT
(ONLY PRESSING)
+
GRID COD. 3H001108
= 16 DIVISIONS



WITHOUT PRE-CUT
(ONLY PRESSING)
+
GRID COD. 3H001109
= 8 DIVISIONS



PRE-CUT 10 DIVISIONS
OR
PRE-CUT 20 DIVISIONS
+
GRID COD. 3H001110
= 20 DIVISIONS
OR
= 40 DIVISIONS

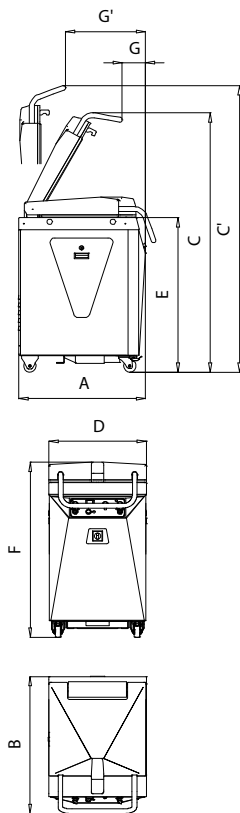


SPEZZATRICE AUTOMATICA DIVIMACH

NOR08H002

AUTOMATIC DIVIDER DIVMACH

14/10/08



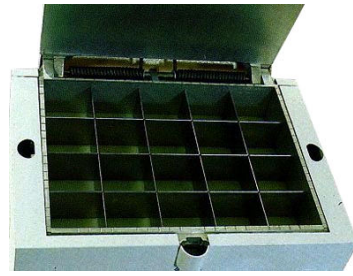
DATI TECNICI - TECHNICAL FEATURES

A		mm	820							
B		mm	890							
C - C'		mm	1680 - 1860							
D		mm	630							
E		mm	1000							
F		mm	1140							
G - G'		mm	150 - 520							
n° PEZZI - no OF PIECES	10	20	/	/	/	/	/	/		
n° PEZZI CON GRIGLIA - no. OF PIECES WITH GRID	/	/	20	40	40	5	40	80	10	
DIMENSIONI TEORICHE PEZZO-PIECE RATING DIMENSIONS	mm	100x200	100x100	50x200	50x100	50x100	100x420	25x200	50x50	100x200
CAPACITA' - CAPACITY							min. kg	4		
							max. kg	20		
PRODUZIONE ORARIA - HOURLY OUTPUT							min	900		
							max	1500		
POTENZA INSTALLATA - INSTALLED POWER							kW	1.8		
POTENZA MAX ASSORBITA - MAX ABSORBED POWER							kW	1.8		
CONNESSIONE EL ETTRICA-PLUG COUPLING							3PH+Gr			
PESO - WEIGHT							kg	380		
VOLUME IMBALLO - PACKING VOLUME							m ³	1		



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MACH 3



Mach 3 Hydraulic divider

Standard features

The rectangular bowl hydraulic divider **Mach 3** is a professional machine for dividing dough into 10 or 20 pieces of the same dimension and weight.

The version **Mach 3 DC** is particularly suitable for processing non-leavened dough.


Construction

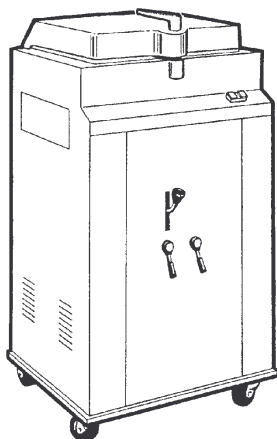
- Single lever for pressing and dividing (Mach 3).
- Two independent control levers for pressing and dividing (Mach 3 DC).
- Manual selector for 10 or 20 portion division.
- Alloy rectangular bowl (food contact).
- Double milling blades for a perfect cut.
- Bowl edge machined to incorporate air outlet vents.
- Lid locked by drop-forged cam.
- Dough pressure provided by hydraulic system with two cylinders.
- Epoxy painted casings.
- Motors protected by thermal switches.
- Trip switch with low power cut-out.
- Motor with hydraulic pump (19 dm³ oil tank).
-
-

-
- Upper part of the bowl made of stainless steel.
- Bottom part of the bowl made of natural polyamide suitable for food contact, non-sticking and hygienic.
- Possibility to adapt a grid in order to obtain small portions (see accessories).
- Machine mounted on directional wheels (two with brake).
- Electrical power supply: V. 400/3/50Hz (different voltages on request).
-
-

Accessories

- Grid for 40 small portion division.
- Grid for 80 small portion division.
- Handle bar to ease the machine handling.
- Containers and container holding trolleys.
-
-
-
-

This machine complies  regulations.



Mach 3

Main specifications

Model	Mach 3	Mach DC
Performances		
Number of divisions	10/20	10/20
Bowl depth (mm)	93	93
Bowl diameter (mm)	504 x 380	504 x 380
Capacity (kg)	minimum	3
	maximum	11
Hourly output (pieces/hour)	900 - 1200	900 - 1200
Double controls	no	si
Accessories: small portion grid	40 - 80 divisions	40 - 80 divisions
Power (kw)	0,9	0,9
Pressure (bars)	85	85
Dimensions and weights		
Loading height (mm)	1060	1060
Overall (mm)	690 x 650	690 x 650
Height with lid up (mm)	1550	1550
Floor area (mm)	530 x 630	530 x 630
Net weight (kg)	195	198

Packing

	Model	Mach 3	Mach DC
Cardboard box / Pallet	Width (mm)	700	700
	Length (mm)	720	720
	Height (mm)	1400	1400
	Weight (kg)	205	208



DIE/37 - DIE/37 M Hexagonal shape divider

The DIE/37 is an automatic hydraulic divider mainly utilised to prepare the hexagonal-shaped pieces of dough for the following moulding of bread like "rosetta", "tartaruga", etc.

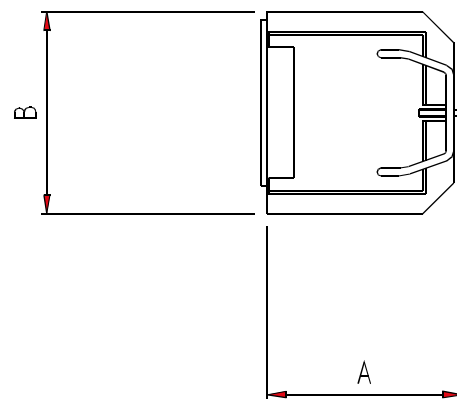
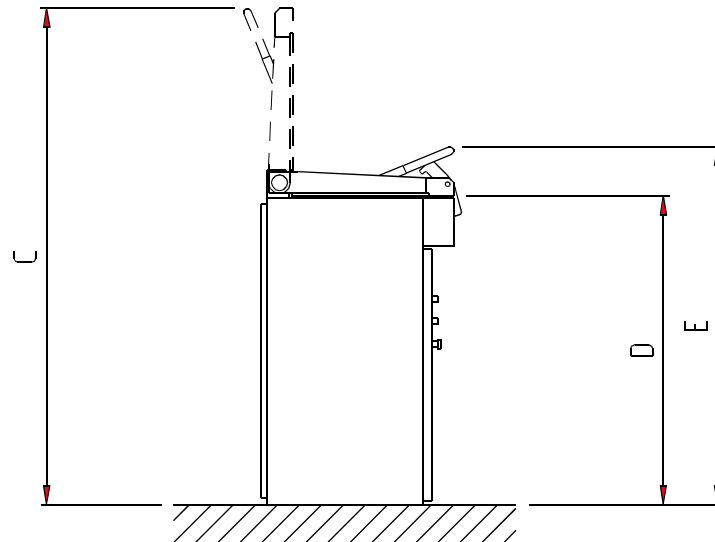
• Features

- Automatic hydraulic divider for 37 hexagonal portions with side length 57 mm. (DIE/37) or 60 mm. (DIE/37 M).
- Painted steel structure.
- Stainless steel bowl, lid and blades.
- Bottom part of the bowl coated with polyethylene suitable for food contact.
- 24V low voltage electric control panel.
- Electronic devices to adjust pressure time and strength.
- Dough pressure adjustment enabling to process also delicate products without prejudice for the following leavening.
- Uniform spreading of dough and very precise cut to obtain portions having extremely regular shape and weight.
- Completely automatic work cycle, including stop at the end of each cycle and lid opening.
- Bowl capacity: gr. 3800 (DIE/37) or gr. 5000 (DIE/37 M).
- Electrical power supply: V. 400/3/50Hz (different voltages on request).

This machine complies  regulations.

MODEL	Ref.	Description	Price €
DIE/37	04730002	Hydraulic automatic divider for 37 hexagonal portion division - side mm. 57, approx. maximum dough capacity gr. 3800.	
DIE/37 M	04730102	Hydraulic automatic divider for 37 hexagonal portion division - side mm. 60, approx. maximum dough capacity gr. 5000.	

SPEZZATRICE IDRAULICA – DIE/37	Macchine_2002/034
HIDRAULIC DIVIDER – DIE/37	01/10/01



DATI TECNICI – TECHNICAL FEATURES		DIE/37
A	mm	625
B	mm	650
C	mm	1600
D	mm	995
E	mm	1150
POTENZA INSTALLATA – INSTALLED POWER	kW	1.2
POTENZA MAX ASSORBITA – MAX ABSORBED POWER	kW	1.2
PESO – WEIGHT	kg	340
VOLUME IMBALLO – PACKING VOLUME	m ³	1
CONNESSIONE ELETTRICA – PLUG COUPLING		3PH+Gr

RED-N

semi-automatic



RED-N bun divider rounder

Semi automatic bun dividers rounders with oscillating plate, renewed in the aesthetics, ergonomics, functionality and security, suitable for dividing and rounding any kind of dough without damaging the leavening process, in order to obtain round buns of variable weight. By a short movement of the moulding plate, it is possible to obtain perfectly rounded portions by changing manually the pressure and the rounding period depending on the dough type.

Features

- Strong steel structure, mounted on wheels with knobs for floor stabilization.
- Cast iron head.
- Painting with anti-corrosion treatment using epoxy powders (food contact).
- Stainless steel blades.
- Pressing/dividing device easy to inspect thus enabling to clean blades.
- 3 interchangeable plates made of non-toxic material supplied.
- Possibility only to cut the product by-passing rounding.
- Electrical power supply: V 400/3/50 Hz (different voltages on request).



Machine open for cutting device cleaning

MODELS	Ref.	Description
RED-N/S 30		Model for 30 piece capacity with dough portion weight from gr. 40 to gr. 120 **
RED-N/S 36		Model for 36 piece capacity with dough portion weight from gr. 30 to gr. 100 **

***N.B.: minimum and maximum weight are approximate and can change according to dough leavening degree*

SPEZZATRICE/ARROTONDATRICE RED N		NOR09I001	
BUN DIVIDER/ROUNDER RED N		03/03/09	

DATI TECNICI – TECHNICAL FEATURES				RED/S30	RED/S36
PEZZI – PIECES				30	36
PESO PEZZI APPROSSIMATIVO APPROXIMATE PIECES WEIGHT	max g		120	100	
	min g		40	30	
PESO PASTONI APPROSSIMATIVO APPROXIMATE DOUGH WEIGHT	max g		3600	3600	
	min g		1200	1080	
POTENZA INSTALLATA–INSTALLED POWER	3PH+Gr	kW	0.55	0.55	
POTENZA MAX ASSORBITA–MAX ABSORBED POWER		kW	0.55	0.55	
PESO – WEIGHT		kg	355	355	
VOLUME IMBALLO – PACKING VOLUME		m ³	1.10	1.10	



DB3 FA



DB3 FA Automatic bun divider rounder

The DB3 FA automatic bun divider rounders work with oscillating plates and are suitable for dividing and rounding any kind of dough without damaging the leavening process, in order to obtain round buns of variable weight. Perfectly rounded portions can be obtained thanks to the completely automatic work cycle and the possibility to adjust electronically pressure time and strength, depending on dough type.

Features

- Completely automatic model.
- Painted steel structure mounted on wheels.
- Interchangeable dividing and moulding unit with aluminium structure, Teflon-coated outer surface, stainless steel blades
- Three interchangeable rounding plates made of non-toxic material.
- Plate supporting top made of aluminium.
- Ultra-silent hydraulic system for cutting, pressing and rounding.
- Electronic control panel, possibility to memorize up to 5 work cycles.
- Electrical power supply: V. 400/3/50Hz (different voltages on request).
-

Accessories

- Additional plastic rounding plates.

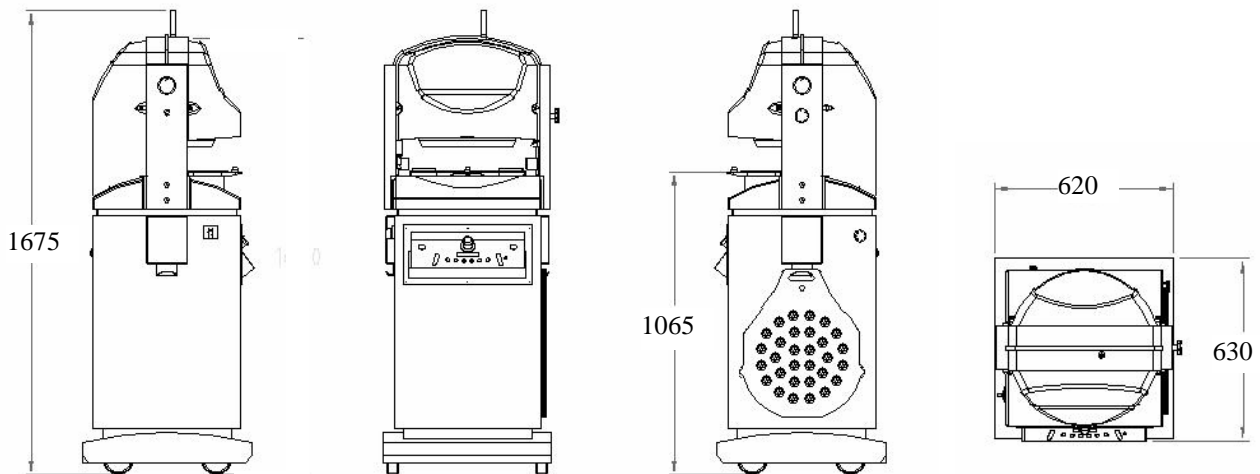
This machine complies  regulations.

MODEL	Description	Price €
DB3 FA 14-4	Model with 14 piece capacity - approx. dough portion weight from gr. 130 to gr. 250. ** Approx. hourly output: 1200 pieces/hour.	
DB3 FA 30-3	Model with 30 piece capacity - approx. dough portion weight from gr. 30 to gr. 100. ** Approx. hourly output: 2400 pieces/hour.	
DB3 FA 30-4	Model with 30 piece capacity - approx. dough portion weight from gr. 40 to gr. 130. ** Approx. hourly output: 2400 pieces/hour.	
DB3 FA 36-4	Model with 36 piece capacity - approx. dough portion weight from gr. 30 to gr. 110. ** Approx. hourly output: 2800 pieces/hour.	
DB3 FA 52-3	Model with 52 piece capacity - approx. dough portion weight from gr. 20 to gr. 50.** Approx. hourly output: 4000 pieces/hour.	

**N.b.: minimum and maximum weights are approximate and can change according to dough leavening degree.

ACCESSORIES

14-4	Plastic rounding plate
30-3	Plastic rounding plate
30-4	Plastic rounding plate
36-4	Plastic rounding plate
52-3	Plastic rounding plate



Technical specifications

Model	DB3 FA 14-4	DB3 FA 30-3	DB3 FA 30-4	DB3 FA 36-4	DB3 FA 52-3
Power (kw)	1.3	1.3	1.3	1.3 kW	1.3
Dimensions and weights					
Loading height (mm)	1065	1065	1065	1065 mm	1065
Overall (mm)	620 x 630	620 x 630	620 x 630	620 x 630 mm	620 x 630
Height (mm)	1675	1675	1675	1675 mm	1675
Net weight (kg)	380	380	380	380	380
Packing					
Pallet	Width (mm)	750	750	750	750
	Length (mm)	750	750	750	750
	Height (mm)	1890	1890	1890	1890
	Weight (kg)	400	400	400	400



*SP/1D Volumetric divider with front exit
and rectangular hopper kg. 220*

SP Automatic volumetric divider



*SP/2DL Volumetric divider with long side exit
and conical hopper kg. 280*

The SP volumetric divider is a machine developed to divide with precision soft types of dough or moderately leavened dough into pieces of the desired size and weight as well as to automatically feed the machines next in the production line.

USE: Designed for intensive workloads, the volumetric divider is particularly suitable for bakeries and pastry workshops and manufacturers for medium or high volume production. Developed to be fed by mixers with self-tipping device or bowl elevators and to feed in turn a wide range of machines (rounders, moulders, long moulders), the SP divider can be considered as the core of a well-conceived automatic production line.

• Features

- Cast iron structure.
- Outer casing painted with dual cycle anti-corrosion treatment using epoxy powders (food contact).
- Cast iron and special alloy weighing group, high resistance stainless steel dividing blade.
- Greasing by an individually programmable 6 delivery automatic pump.
- Speed variator to set the work rhythm.
- Pre-selection piece counting device: the user sets the number of pieces to produce so that the divider stops automatically when the desired output has been reached. Should the machine stop before the final output has been produced, the number of missing pieces is shown on the piece counter display.
- 24V low voltage electric control panel.
- Protection and safety devices designed to comply with the strictest safety standard. The electric system is connected by safety devices to casings and hoppers that come in all models with safety mobile disc or guard.
- Machine mounted on two fixed wheels and a third rotating wheel.
- Electrical power supply: V.400/3/50 Hz (different voltages on request).

Models

Version planned for single or double piece output: the selection is made by means of a practical device installed on the dividing piston. The divider is available with front or side exit, both of which are height-adjustable, to allow the divider to work in line with different machine types. Both versions feature a conveyor with two belts whose speed can be set separately so as to allow the most convenient speed for double-piece production. Each belt speed can be adjusted by a practical selector featuring two positions. The mechanical stainless steel flour sifter adjusts the flour output through the motion transmitted by the belt conveyor motor.

Version planned for single piece output, particularly suitable for big-size bread production. The mechanical brush flour sifter has an independent motor.

• Version planned for double piece output, equipped with a front exit belt conveyor divided into two parts with differentiated speed. The mechanical brush flour sifter has an independent motor.

Standard configuration - SP with front exit

- Exit belt mm.500.
- Control panel on left side (user facing the exit conveyor belt).
- Macchine without hopper, to order out of all the models indicated at the following pages (compulsory).

Options/Accessories - SP with front exit


- Exit belt mm.700.
- Control panel on the opposite side.
- Stainless steel casing.
- Rolling belt mounted on the exit conveyor for processing slack and sticky dough.

Standard configuration - SP with side exit

- Exit belt mm.574.
- Control panel on right side (user facing the exit conveyor belt).
- Macchine without hopper, to order out of all the models indicated at the following pages (compulsory).

Options/Accessories - SP with side exit

- Exit belt mm.1344.
- Exit belt mm.1540.
- Control panel and conveyor belt on the opposite side.

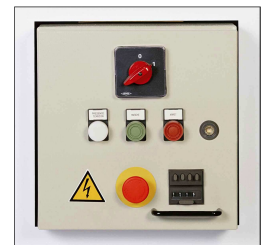
This machine complies  regulations.



2-way front exit and stainless steel flour sifter



Speed variation handwheel



Control panel including piece counter



Mechanical gear for 1 or 2 way processing

SP VOLUMETRIC DIVIDER (SUMMING TABLE models - performances - combinations)

TYPE	MODELS	DOUGH PIECES *				Hourly output		EXIT	AVAILABLE LENGTHS
		1 way		2 ways		pieces/hour			
		min	max	min	max	min	max		
1	SP/1	200	1700	****	****	650	1800	FRONT	mm 500 or 700
	SP/1D	200	1500	40	500	650	3600	FRONT	mm 500 or 700
	SP/1DL	200	1500	40	500	650	3600	SIDE	mm 574 - 1344 - 1540
2	SP/2	400	2650	****	****	650	1800	FRONT	mm 500 or 700
	SP/2L	400	2650	****	****	650	1800	SIDE	mm 574 - 1344 - 1540
	SP/2D	400	2200	100	800	650	3600	FRONT	mm 500 or 700
	SP/2DL	400	2200	100	800	650	3600	SIDE	mm 574 - 1344 - 1540
	SP/S2	****	****	100	600	1300	3600	FRONT	mm 500
3	SP/3	500	3000	****	****	650	2600	FRONT	mm 500 or 700
	SP/S3	****	****	170	1300	1300	2600	FRONT	mm 500

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

ADJUSTABLE WORK RHYTHM: for SP/1-2 from 650 up to 1.800 strokes/hour for SP/3 from 650 up to 1.300 strokes/hour

COUPLING AT THE EXIT

Exit	Length	Recommended combinations
FRONT	mm 500	AC conical rounder
FRONT	mm 700	FE long moulder, FOR/3CR - FOR/4CR moulders, FOR/S4C moulder-long moulder
EXIT	mm 574	AC conical rounder
EXIT	mm 1344	FE long moulder, FOR/3CR - FOR/4CR moulders, FOR/S4C moulder-long moulder
FRONT	mm 1540	FE/AT counter-moving belt rounder-long moulder

AVAILABLE HOPPERS AND COUPLING FOR FEEDING

Model	Ref.	Shape	Capacity	Recommended combinations	Protection
HLB	150318-150377 (SP/3)	ROUND	KG 90	(manual feeding)	Mobile disc
HLT	150326-150378 (SP/3)	ROUND	KG 280	ESR/3M bowl elevators	Tilting grid
HLR	150335-150369 (SP/3)	RECTANGULAR	KG 220	ISE/ FRA mixers up to kg.200 MONO-TWIN 200 A-B-E, TNSE H	Sliding grid
HPR	150336-150370 (SP/3)	RECTANGULAR	KG 280	ISE/300 FRA mixers	Sliding grid



HLT hopper with tilting grid



HLR hopper with sliding grid

ORDER SPECIFICATIONS

- ◆ The hopper can be ordered only after having checked the type of feeding (manual or by mixers/elevators). To couple the volumetric divider with machines not built by Esmach, verify the unloading heights. To couple the volumetric divider with ISE/FR and MONO-TWIN machines built before 01.01.95, order the machine raising kit (ask to the Customer Service).
- ◆ Check combination at the exit and choose a compatible conveyor belt. To couple the volumetric divider with machines not built by Esmach, check heights.
- ◆ Verify the position of control devices according to the combination required.
- ◆ Minimum and maximum weights are approximate and can change according to the processing method and the dough specific weight.

MODELS - OPTIONS

Model	Description	Price €
SP/1 - UFM	1-way volumetric divider with front exit mm. 500. Single portion from gr. 200 to gr. 1700.	
UF - L	Option: front exit mm.700.	
CF/OPP	Option: electric controls on the opposite side.	
SP/INOX	Stainless steel casing (instead of painted).	
T/ARR	Rolling belt mounted on the exit conveyor.	
SP/1D - UFM	1 and 2-way volumetric divider with front exit mm. 500. Single portion (1 way) from gr. 200 to gr. 1500. Double portion (2 ways) from gr. 40 to gr. 500.	
UF - L	Option: front exit mm. 700.	
CF/OPP	Option: electric controls on the opposite side.	
SP/INOX	Stainless steel casing (instead of painted).	
T/ARR	Rolling belt mounted on the exit conveyor.	
SP/1DL - ULC	1 and 2-way volumetric divider with side exit mm. 574. Single portion (1 way) from gr. 200 to gr. 1500. Double portion (2 ways) from gr. 40 to gr. 500.	
UL - M	Option: side exit mm. 1344.	
UL - L	Option: side exit mm. 1540.	
CL - OPP	Option: electric controls and side exit on the opposite side.	
SP/INOX	Stainless steel casing (instead of painted).	
SP/2 - UFM	1-way volumetric divider with front exit mm. 500. Single portion from gr. 400 to gr. 2650.	
UF - L	Option: front exit mm. 700.	
CF/OPP	Option: electric controls on the opposite side.	
SP/INOX	Stainless steel casing (instead of painted).	
T/ARR	Rolling belt mounted on the exit conveyor.	
SP/2L - ULC	1-way volumetric divider with side exit mm. 574. Double portion from gr. 400 to gr. 2600.	
UL - M	Option: side exit mm. 1344.	
UL - L	Option: side exit mm. 1540.	
CL - OPP	Option: electric controls and side exit on the opposite side.	
SP/INOX	Stainless steel casing (instead of painted).	

SP Automatic volumetric divider

Model	Description	Price €
SP/2D - UFM	1 and 2-way volumetric divider with front exit mm. 500. Single portion (1 way) from gr. 400 to gr. 2200. Double portion (2 ways) from gr. 100 to gr. 800.	
UF - L	Option: front exit mm. 700.	
CF/OPP	Option: electric controls on the opposite side.	
SP/INOX	Stainless steel casing (instead of painted).	
T/ARR	Rolling belt mounted on the exit conveyor.	
SP/2DL - ULC	1 and 2-way volumetric divider with side exit mm. 574. Single portion (1 way) from gr. 400 to gr. 2200. Double portion (2 ways) from gr. 100 to gr. 800.	
UL - M	Option: side exit mm. 1344.	
UL - L	Option: side exit mm. 1540.	
CL - OPP	Option: electric controls and side exit on the opposite side.	
SP/INOX	Stainless steel casing (instead of painted).	
SP/S2	2-way volumetric divider with front exit mm. 500. Double portion from gr. 100 to gr. 600.	
CF/OPP	Option: electric controls on the opposite side.	
SP/INOX	Stainless steel casing (instead of painted).	
T/ARR	Rolling belt mounted on the exit conveyor.	
SP/3 - UFM	1-way volumetric divider with front exit mm. 500. Single portion from gr. 500 to gr. 3000.	
UF - M	Option: front exit mm. 700.	
CF/OPP	Option: electric controls on the opposite side.	
SP/INOX	Stainless steel casing (instead of painted).	
T/ARR	Rolling belt mounted on the exit conveyor.	
SP/S3	2-way volumetric divider with front exit mm. 500. Double portion from gr. 170 to gr. 1300.	
CF/OPP	Option: electric controls on the opposite side.	
SP/INOX	Stainless steel casing (instead of painted).	
T/ARR	Rolling belt mounted on the exit conveyor.	

HOPPERS WITH SAFETY GUARDS

Model	Ref.	Description	Price €
HLB	SP/1-2 150318 SP/3 150377	Stainless steel round hopper with 90 kg dough capacity (manual feeding).	
HLT	SP/1-2 150326 SP/3 150378	Stainless steel round hopper with 280 kg dough capacity (back or side coupling to ESR/3M bowl elevator).	
HLR	SP/1-2 150335 SP/3 150369	Stainless steel rectangular hopper with 220 kg dough capacity (back or side coupling to ISE/FR self-tilting mixer up to 200 Kg - MONO-TWIN and TNSE H).	
HPR	SP/1-2 150336 SP/3 150370	Stainless steel rectangular hopper with 280 kg dough capacity (back or side coupling to ISE/FR self-tilting mixer up to 300 Kg).	

Attention: orders for **hoppers only** will be accepted on condition that the Customer has an Esmach divider already with 24V controls. Should that not be the case, the installation will be carry out only after appropriate revision of the machine.



DVP Automatic volumetric divider with oscillating piston

The DVP dividers are used to divide soft dough, also yeast-raised, into portions of variable weight and dimensions according to requirements.

• **Standard features and configuration**

-
- Steel structure mounted on wheels.
- Thermoformed ABS casing.
- Stainless steel suction drum and piston.
- Stainless steel hopper (for combination or manual feed) – capacity 160 kg dough - with sliding protection grid. Ergonomic dough loading height at 1540 mm.
- Alimentary oil lubrication system, with recovery tray.
- Exit conveyor belt made of synthetic fabric, height-adjustable.
- Stainless steel flour duster at beginning of belt.
- Pre-selection piece-counter device.
- Work speed and dough portion weight mechanically adjustable via handwheels.
- Standard connection socket for intermediate prover.
- Electrical power supply: V.400/3/50 Hz (different voltages on request).

• This machine complies  regulations.

• Performance:

- Work speed from 900 to 1800 pc/h
- DVP 4: dough portion weight from 100 g to 800 g
- approx. DVP 6: dough portion weight from 300 g to 1500 g approx.

• **Options**

- C/AR – rounding device with shaped channels installed on conveyor belt, with right or left exit (the flour duster is installed at the end of the belt instead of at the beginning). N.B. applicable only on DVP 4.
- KIT/CD – start-stop remote controls.
- TR/100 100 kg hopper, manual feed only.

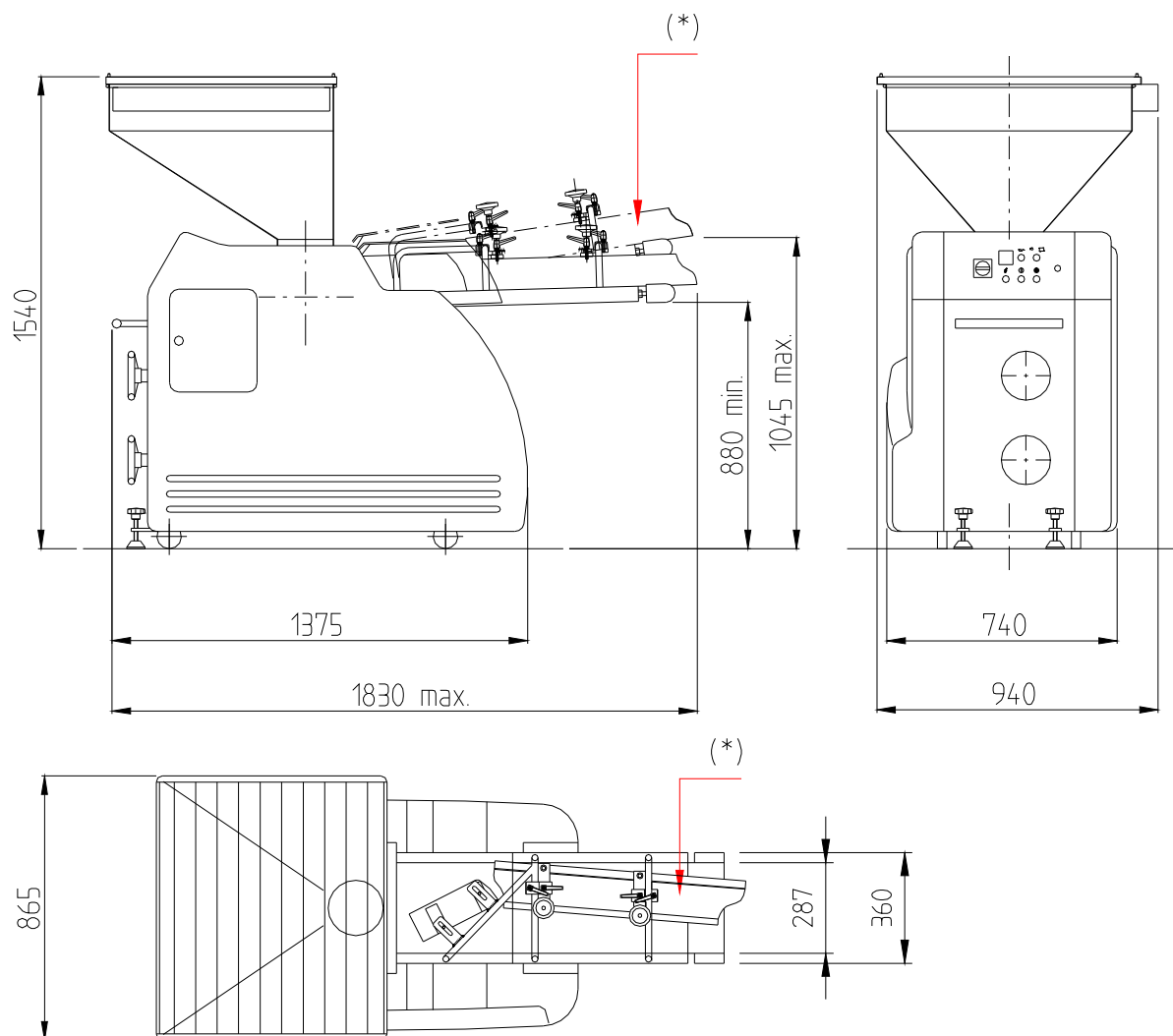
• **Feed combinations**

- Self-tilting mixers ISE/FRA, MONOTWIN, TNSE/H with chute, elevators ESR/3M.

• **Exit combinations**

- Rounders AC and AT, moulders FOR and FOR/S lowered version, long moulders FE, intermediate prover ECP (only DVP 4 with option C/AR).

SPEZZATRICE – DVP4, DVP6	Macchine_2002\048
DIVIDER – DVP4, DVP6	01/10/01



(*) DISPOSITIVO ARROTONDATORE (IN OPZIONE)
SHAPING DEVICE (OPTIONAL)

ABBINAMENTO PER IL CARICO (LATERALE o POSTERIORE) CON IMPASTI FINO A CIRCA 140 Kg FEEDING COMBINATIONS (SIDE OR BACK) UP TO APPROX. 140 Kg DOUGH WEIGHT	CAPACITA' TRAMOGGIA HOPPER CAPACITY
TNSE-H, SPIRAL-TH, TWIN, ISE FRA	160 Kg

ABBINAMENTO LATO SCARICO EXIT COMBINATIONS
AC/(tutte-all types), FE "EUROPA", FOR 3CR, FOR 4CR, ECP

DATI TECNICI – TECHNICAL FEATURES		DVP4	DVP6
PEZZATURE – PIECE WEIGHT	g	100 – 800	300 – 1550
POTENZA INSTALLATA – INSTALLED POWER	kW	1.5	1.5
POTENZA MAX ASSORBITA – MAX ABSORBED POWER	kW	1.5	1.5
CONNESSIONE ELETTRICA – PLUG COUPLING		400V-3PH+N+Gr-50Hz	400V-3PH+N+Gr-50Hz
PESO – WEIGHT	kg	615	615
VOLUME IMBALLO – PACKING VOLUME	m ³	2.6	2.6



AC Conical rounder


- The AC conical rounder is used to round portions of dough and prepare them for the subsequent operations.
- Dividing the dough, both manually and mechanically, causes the fibres to break along the cutting line. The intermediate rounding operation ""closes"" the portions, giving them a spherical form and, by recomposing the fibres, promotes uniform slackening of the dough, enhancing its workability.
- The conical rounder can be fed in line by SP and DVD volumetric dividers. The machine outlet is normally coupled to FE long moulders or ECP intermediate provers.

• Features

- Steel structure mounted on wheels.
- Outer casing painted with dual cycle anti-corrosion treatment using epoxy powders (food contact).
- Teflon-coated cast iron rotating cone with vertical or reticular grooving, depending on the characteristics and dimensions of the portions to process.
- Teflon-coated aluminium feed channels.
- Belt transmission system that guarantees reliability and quiet operation.
- Mechanical flour duster.
- Electrical power supply: V. 400/3/50Hz (different voltages on request).
-
-
-

Accessories

-
- **A:** Hot air-blower to facilitate the processing of particularly slack and sticky dough.
- **U:** Powered exit belt planned for coupling the conical rounder to other machines, especially to FE long moulders. Its application excludes the possibility to install the CF long moulding device.
- **CF:** Long moulding device mounted on the conical rounder structure including an adjustable pressing device suitable for the production of loaves max. 450 mm. long. Its application excludes the possibility to install the powered exit belt mod. U.
-

This machine complies  regulations.

MODEL	Description
AC/0	Conical rounder - Approx. dough piece weight from gr. 40 to gr. 50/200
AC/01	Conical rounder - Approx. dough piece weight from gr. 60/80 to gr. 300/400
AC/1	Conical rounder - Approx. dough piece weight from gr. 200 to gr. 1200
AC/3	Conical rounder - Approx. dough piece weight from gr. 400 to gr. 2300
AC/4	Conical rounder - Approx. dough piece weight from gr. 800/1000 to gr. 3000
AC/5	Conical rounder - Approx. dough piece weight from gr. 1200 to gr. 3600

OPTIONS

Model	Description
A	Option: hot air blower
U	Option: powered exit belt
CF	Option: long moulder with adjustable pressing device



Conical rounder with "A" hot air blower



Conical rounder with "U" powered exit belt



Conical rounder with "CF" long moulding device

SUMMING TABLE - PRODUCT REFERENCES

Model	Standard	+ A	+ U	+ CF	+ A + U	+ A + CF
AC/0	02422002	02422102	02422202	-	02422402	02422602
AC/01	02427002	02427102	02427202	02427302	02427402	02427602
AC/1	02433002	02433102	02433202	02433302	02433402	02433602
AC/3	02438002	02438102	02438202	02438302	02438402	02438602
AC/4	02442002	02442102	02442202	02442302	02442402	02442602
AC/5	02448002	02448102	02448202	02448302	02448402	02448602

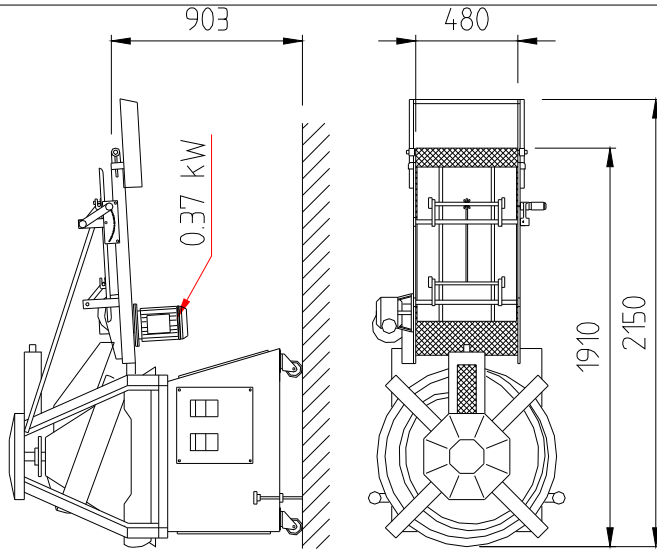
ARROTONDATRICE CONICA

CONICAL ROUNDER

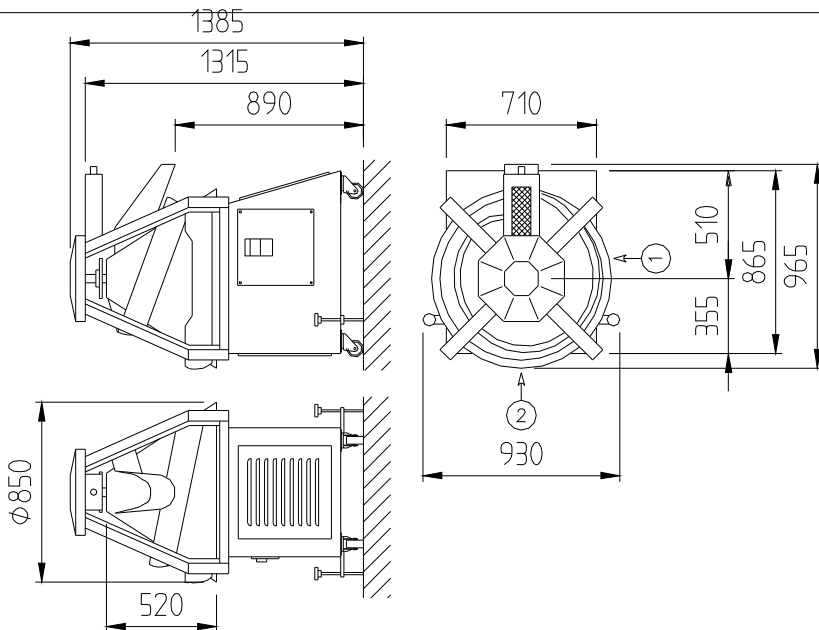
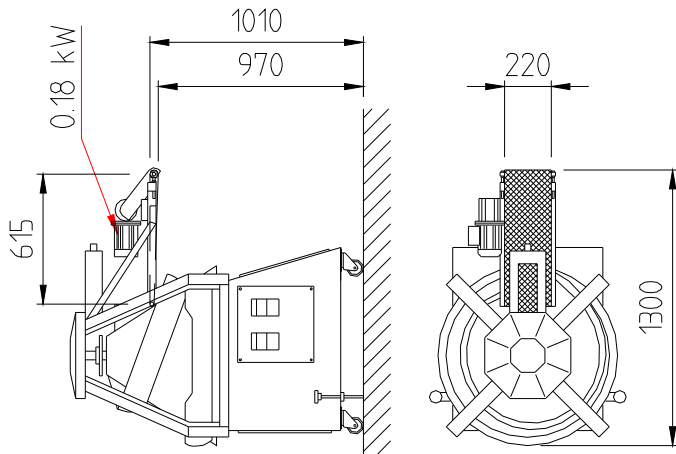
Macchine_2002/012

01/10/01

AC con filonatore "CF"
AC with moulder "CF"



AC-AC/P con tappeto uscita "U"
AC-AC/P with conveyor belt "U"



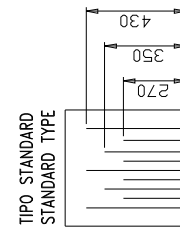
RIGATURE SU CONO - MARKS ON CONE

Gruppo aria calda "A"	Group warm air "A"
Ventilatore 0,18 kW	Fan 0,18 kW
Resistenza 0,50 kW	Resistance 0,50 kW

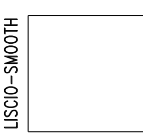
② LATI CARICO DA TERRA H=850
SIDE OF LOADING, HEIGHT=850

① N.B. I MODELLI DI CONICA AC/0 e AC/01
SI POSSONO CARICARE SOLO AL PUNTO ①

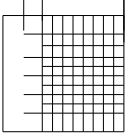
N.B. THE MODELS AC/0 AND AC/01 CAN BE
LOADED ON POS. ① ONLY.



TIPO 1-TYPE 1
LISCIO-SMOOTH



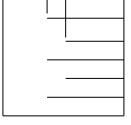
TIPO 3-TYPE 3



TIPO 2-TYPE 2



TIPO 4-TYPE 4



Tipo Type	Pezzature in g Dough pieces g min	max	Potenza Power kW	Peso Weight
AC/0	40	150/200	0.75	345
AC/01	60/80	300/400	0.75	345
AC/1	200	1200	0.75	345
AC/3	400	2300	1.1	345
AC/4	800/1000	3000	1.1	345
AC/5	1200	3600	1.1	345

CONNESSIONE ELETTRICA-PLUG COUPLING: 3PH+Gr



ECP Intermediate automatic prover

- **The ECP prover is generally used in automatic bread-making lines for proving portions of dough after dividing and rounding operations and before moulding and final leavening, thus ensuring the continuity of the production cycle at the preset production rhythm. The ECP prover is therefore designed and dimensioned - depending on needs - to give the portions an adequate rest time, inside a closed structure, with controlled conditioning on request.**

- The ECP prover is usually fed by AC conical rounders and AT counter-moving belt rounders, or directly by SP/1E and DVP volumetric dividers with built-in roller device. The discharge end is usually combined with FFBT and ULTRA long moulders for baguettes, MET long moulders for small loaves and tin bread, FE moulders for large loaves and special MAB rollers for forming pizza bases.

- ECP provers are supplied in four standard models. However, as it is a machine prevalently ordered to specific customer needs, the provers can be built in special versions whose performance differs from the other models; in these cases, the dimensions and number of pockets for every gutter, the number of gutters and the automatic loading system are defined on the basis of the requested portions, the rest times and working rhythm.

- **Features**

- The support structure and casings are made of steel sections and sheets painted with dual cycle anti-corrosion treatment using epoxy powders (food contact).
- The pocket gutters are made of galvanized steel tubing.
- The pockets containing dough portions are made of nylon mesh.
- The motor drive, connected to the microswitch-controlled automatic loading device, adjusts the intermittent feed of gutters with a chain transmission system.
- 24V low voltage electric control panel, with three sockets for the connection of other machines.
- Germicide lamp.
- Electrical power supply: V.400/3/50 Hz (different voltages on request).

- **Standard performances**

- Dough portion weight from 200/300 up to 1300 gr.
- Maximum working rhythm 1200 pcs./h. according to the rest time.
- Possibility to anticipate the piece unloading of 1/8 or 2/8 of the maximum rest time.
- Unloading chute allowing to receive the dough piece from the last three exits.

CALCULATION OF THE MAX. REST TIME WITH REFERENCE TO THE HOURLY OUTPUT:

Example: ECP/224 (192 useful pockets) and hourly output = 900 pieces.

**900 pieces/hour : 60 = 15 pieces/minute
192 useful pockets: 15= 12,8 rest minutes**

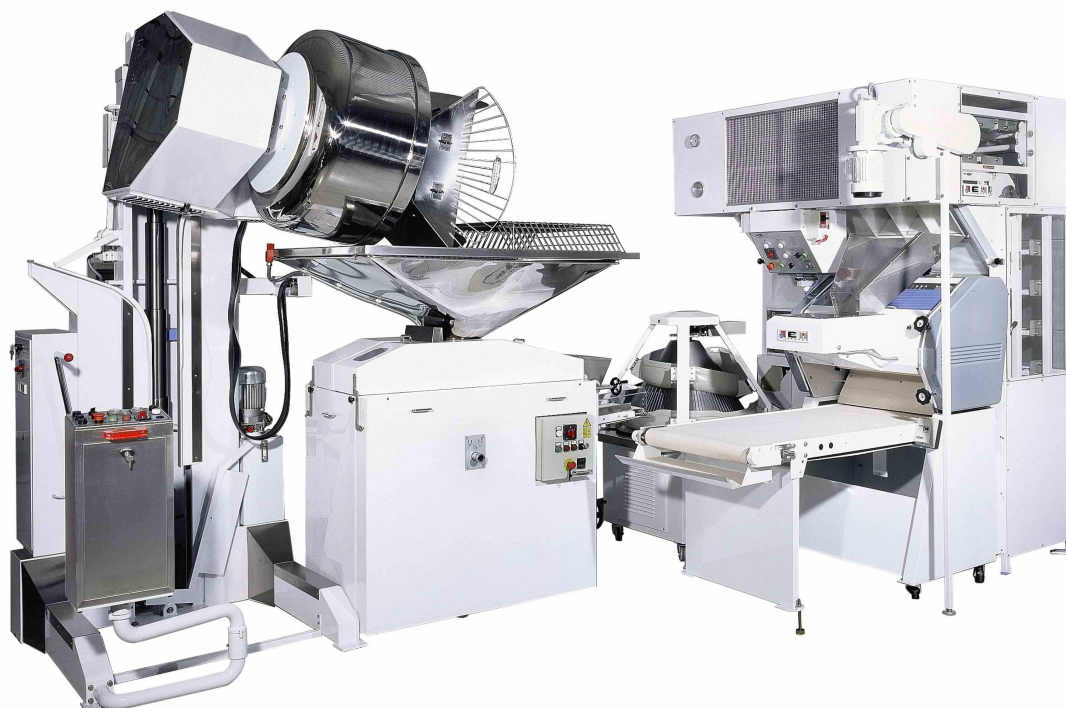
ORDER SPECIFICATIONS

- ◆ Specify which machines have to be coupled at the entry and exit.
- ◆ Specify which side is needed for the entry and exit (see plan at the following page).
- ◆ For particular needs, contact the Company in order to settle specifications and performances according to couplings and to the Customer's specific requirements.

MODEL	Description
ECP/224	Intermediate prover with 224 pocket capacity - 192 useful.
ECP/256	Intermediate prover with 256 pocket capacity - 224 useful.
ECP/320	Intermediate prover with 320 pocket capacity - 280 useful.
ECP/400	Intermediate prover with 400 pocket capacity - 368 useful.

OPTION

CTU Automatic device for humidity and heating production and control.



Cella ECP inserita in una linea automatica per baguettes

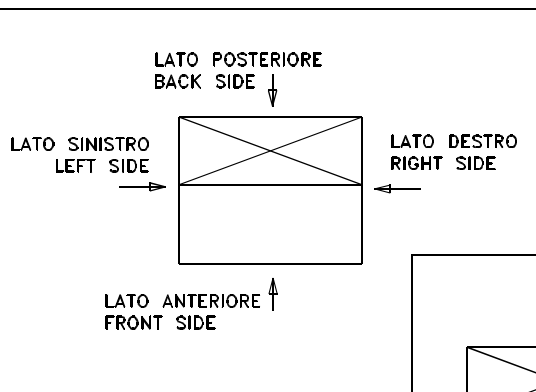
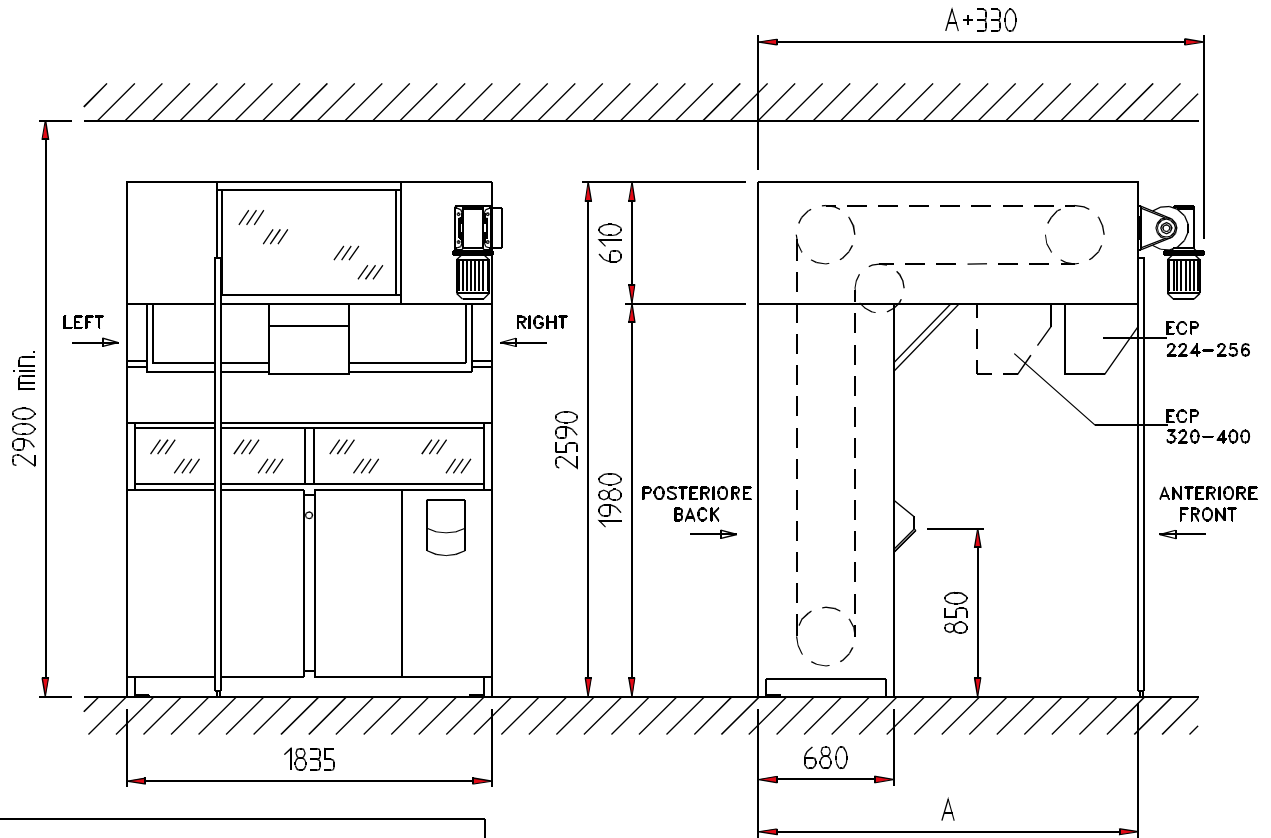
ECP prover in an automatic line for baguettes

CELLA DI PREFERMENTAZIONE

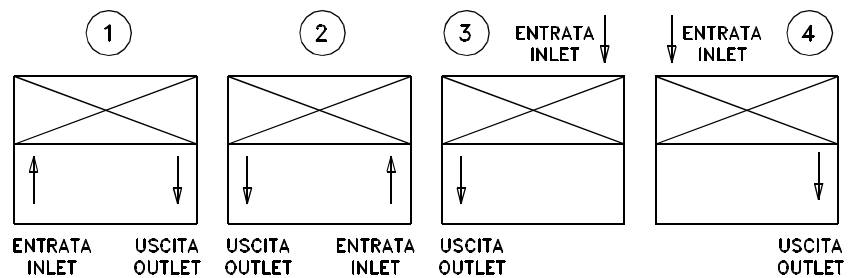
Macchine_2002/013

INTERMEDIATE PROVER

01/10/01



COMBINAZIONI POSSIBILI
POSSIBLE COMBINATIONS



DATI TECNICI - TECHNICAL FEATURES		ECP/224	ECP/256	ECP/320	ECP/400
A	mm	1450	1910	2850	3960
N° TOTALE TASCHE - TOTAL POCKETS		224	256	320	400
N° TASCHE UTILI - USABLE POCKETS		192	224	288	368
POTENZA INSTALLATA - INSTALLED POWER		kW	0.6	0.6	0.6
POTENZA MAX ASSORBITA - MAX ABSORBED POWER		kW	0.6	0.6	0.6
POTENZA INSTALLATA CON CTU - INSTALLED POWER WITH CTU		kW	2.6	2.6	2.6
POTENZA MAX ASSORBITA CON CTU-MAX ABSORBED POWER WITH CTU		kW	2.6	2.6	2.6
PESO - WEIGHT		kg	745	790	1025
VOLUME IMBALLO - PACKING VOLUME		m ³	11.3	12.2	9.3
CONNESSIONE ELETTRICA-PLUG COUPLING		3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr

FOR - N



FOR-N Moulder for rolled bread


New range of moulders, renewed in the ergonomics and functionality, suitable for producing all types of rolled bread, such as "banane", "mantovane", biove", kipfel", "maggiolini", "filoncini" and so on. The 4-cylinders models are particularly suitable for processing hard dough and/or strong flour.

Features

- Steel structure.
- Outer casing painted with dual cycle anti-corrosion treatment using epoxy powers (food contact). Thermoformed ABS lateral panels.
- Steel chromium-plated and rectified cylinders.
- 24 V low voltage electric control panel.
- Double anti-rejection device adjustable by means of a micrometric handwheel which enables to process two dough pieces at the same time.
- Upper belt stopping device which stops the rolling up process and allows to obtain the simple calendaring of portions.
- Electric power supply: V 400/3/50 Hz (different voltages on request).
- Performances: dough piece weight from 20 up to 1200 gr. approx.

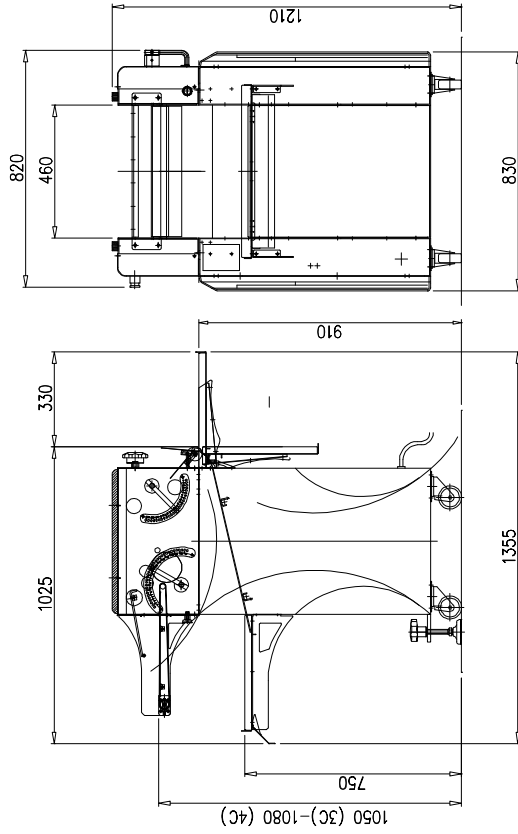
Configurations - FOR-N moulders

- **FOR-N/3C** (with 3 cylinders) and **FOR-N/4C** (with 4 cylinders) designed for manual feeding, with piece return chute.
- **FOR-N/3CR** (with 3 cylinders) and **FOR-N/4CR** (with 4 cylinders) with lowered structure, lengthened feeding belt, without piece return chute, designed for automatic feeding with combination to Esmach volumetric dividers.

Machinery complies with regulations 

MODELS	Ref.	Description
FOR-N/3C	0N000102	3 cylinder moulder , manual feeding.
FOR-N/3CR		Lowered 3 cylinder moulder , designed to be coupled to Esmach volumetric dividers.
FOR-N/4C	0N000202	4 cylinder moulder , manual feeding.
FOR-N/4CR		Lowered 4 cylinder moulder , designed to be coupled to Esmach volumetric dividers.

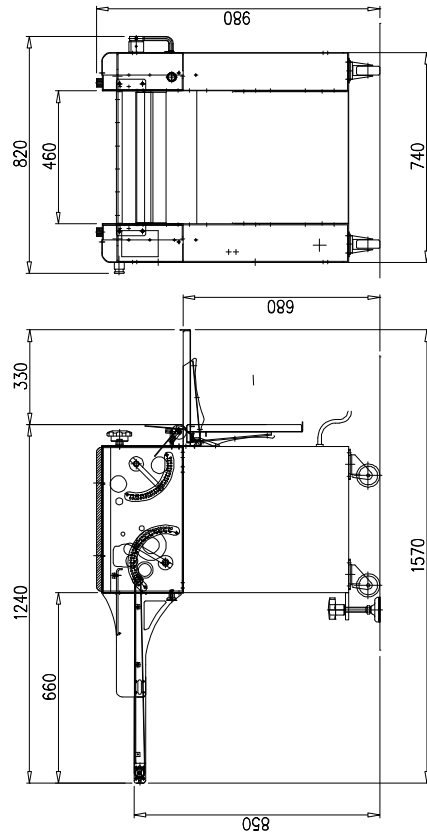
FORMATRICE - FOR N 3C -FOR N 4C NOR09N002_01
 MOULDER - FOR N 3C - FOR N 4C 26/10/09



DATI TECNICI - TECHNICAL FEATURES FOR N 3C-4C

POTENZA INSTALLATA - INSTALLED POWER	kW	0.75
POTENZA MAX ASSORBITA - MAX ABSORBED POWER	kW	0.75
PESO - WEIGHT	kg	210 (3C)-220 (4C)
VOLUME IMBALLO - PACKING VOLUME	m ³	1
CONNESSIONE ELETTRICA-PLUG COUPLING		3PH+Gr

FORMATRICE - FOR N 3CR - FOR N 4CR NOR09N001
 MOULDER - FOR N 3CR - FOR N 4CR 23/10/09



DATI TECNICI - TECHNICAL FEATURES FOR N 3CR-4CR

POTENZA INSTALLATA - INSTALLED POWER	kW	0.75
POTENZA MAX ASSORBITA - MAX ABSORBED POWER	kW	0.75
PESO - WEIGHT	kg	200
VOLUME IMBALLO - PACKING VOLUME	m ³	1
CONNESSIONE ELETTRICA-PLUG COUPLING		3PH+Gr



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 www.esmach.it




CRUISE Dough refining cylinder

• **CRUISE is a refining cylinder that can roll up to 30 kg of dough in successive programmable stages. Its main application is in artisan bakeries but, due to its sturdiness and dependability, it can also be used, with appropriate adaptations to the electrical part, in automatic industrial lines for processing dough for sandwich loaves.**

Features

- Capacity 20 - 30 kg dough with 3-roller double-rolling cylinders.
- Wheel-mounted structure with stainless steel casing.
- 3 large-diameter chromium-plated ground cylinders, mounted on elastomer shock absorber device, calibrated to gradually regulate the aperture according to the type and amount of dough being processed. When optimal working conditions are reached, the cylinders return to the initial rolling thickness chosen by the operator. This protects the motor and mechanical components from harmful excess stress and permits intensive effective dough rolling without tearing the fibres.
- Choice of belts in felt or washable plastic for alimentary use, with wooden or polyethylene side walls respectively.
- Adjustable device at cylinder inlet for folding the dough in a herringbone pattern.
- Rolling time regulation timer and rolling thickness adjustment knob.
- Scrapers on rollers.
-
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- Low voltage electrical system.
- Frontal sensitive safety bar, connected to micro switch, stops machine at minimum contact.
- Electrical power supply: V.400/3/50 Hz (different voltages on request).
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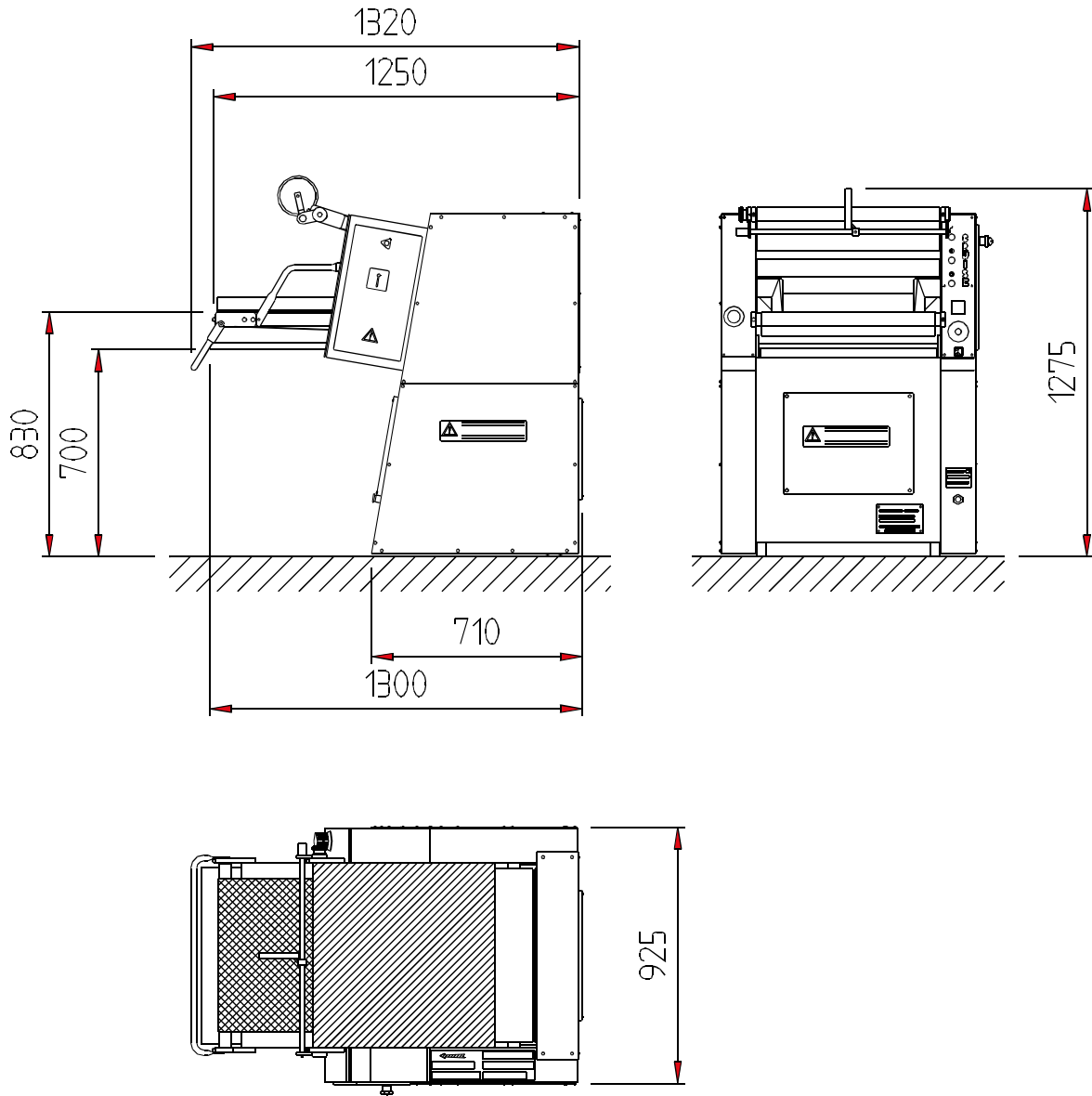
This machine complies  regulations.



Thickness adjusting knob

MODEL	Ref.	Description
CRUISE	03250002	Dough refining cylindre with felt belts and wooden sides walls.
CRUISE-TP	03250302	Dough refining cylindre with plastic belts for alimentary use and polyethylene sides walls.

CILINDRO RAFFINATORE – CRUISE	Macchine_2002/025
AUTOMATIC DOUGH REFINING CYLINDER – CRUISE	01/10/01



DATI TECNICI – TECHNICAL FEATURES		CRUISE
APERTURA MINIMA – MINIMUM OPENING	mm	4
APERTURA MASSIMA – MAXIMUM OPENING	mm	20
POTENZA INSTALLATA – INSTALLED POWER	kW	3
POTENZA MAX ASSORBITA – MAX ABSORBED POWER	kW	3
PESO – WEIGHT	kg	360
VOLUME IMBALLO – PACKING VOLUME	m ³	2.2
CONNESSIONE ELETTRICA – PLUG COUPLING		3PH+Gr

FFBT - FFBT/A



FFBT - FFBT/A Long moulder for « baguette » french loaves

The FFBT long moulder is designed for producing French bread such as baguette, petit-pain, parisienne and generally speaking to mould dough with high water content requiring a very delicate processing.

• Features

- Structure made of aluminium alloy and steel painted with dual cycle anti-corrosion treatment using epoxy powders (food contact).
- ABS thermoformed side casing and control panel.
- Dough sheeting by means of two non-sticking cylinders, rolling by mesh rolling belt, loaf lengthen by two counter-moving felt belts.
- Felt coated loaf collecting chute, movable upwards.
- Dough thickness sheeting and loaf length can be adjusted by high precision adjusting wheels.
- Ultra-silent belt drive.
- Performances: piece weight min./max. gr. 80-1000, max. approx. output pieces/hour 1500 (FFBT) - 2000 (FFBT/A).
- Electrical power supply: V. 400/3/50Hz (different voltages on request).

•Configurations:

- FFBT: version designed for manual feeding.
- FFBT/A: version designed for automatic feeding and to be coupled to ECP intermediate proofer.

Options:

- **CAV**: Stand on wheels made of painted steel tu-----.
- **2/TE**: Slow exit belt with support for moulder to hand-take loaves easily. Useful length mm. 1240.
- **PARISIENNE**: Completely closed proving cupboard trolley mounted on wheels ø 80. Stainless steel structure and casing, 9 aluminium holed trays mm. 600x800, front panel made of cloth suitable for alimentary use. Upper top to receive the long moulder. Dimensions: mm. 850-x750xh.900.

This machine complies  regulations.

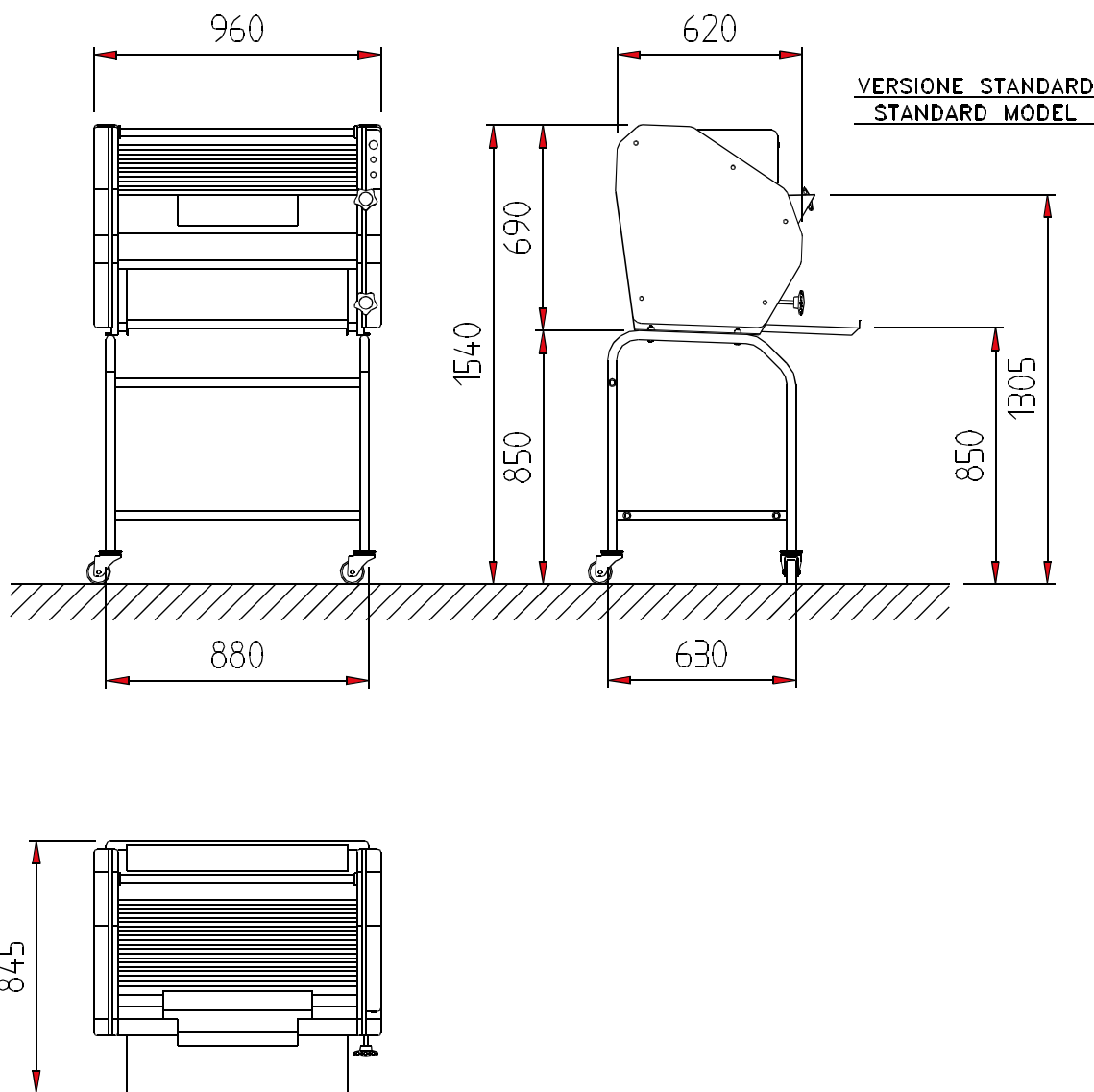
MODEL	Ref.	Description
FFBT		Long moulder for « baguette » - manual feeding.
FFBT/A		Long moulder for « baguette » - fed by the ECP proofer.

OPTIONS

CAV	Stand on wheels (it excludes the slow exit belt)
2/TE	Slow exit belt with support
PARISIENNE	Cupboard trolley with trays and supporting top

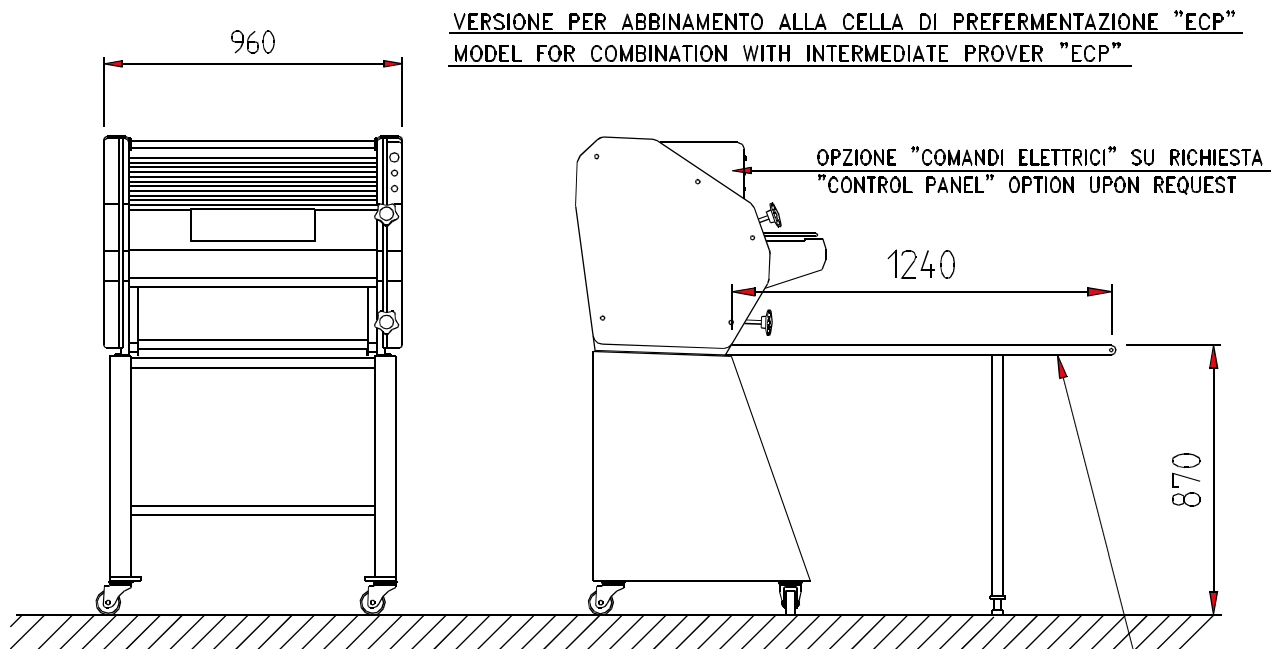
These photos and this document are not contractually binding.

FILONATRICE – FFBT	Macchine_2002/023
LONG MOULDER – FFBT	01/10/01



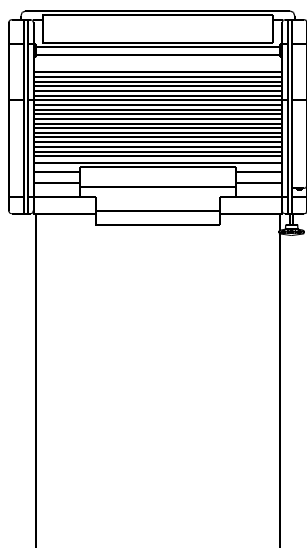
DATI TECNICI – TECHNICAL FEATURES		FFBT
POTENZA INSTALLATA – INSTALLED POWER	kW	0.55
POTENZA MAX ASSORBITA – MAX ABSORBED POWER	kW	0.55
INGOMBRO – OVERALL DIMENSIONS	mm	960x620x690
INGOMBRO CON CARRELLO – OVERALL DIMENSIONS WITH TROLLEY	mm	960x630x1540
PESO – WEIGHT	kg	135
PESO CON CARRELLO – WEIGHT WITH TROLLEY	kg	150
PESO CON IMBALLO IN CARTONE – WEIGHT IN CARTON PACKING	kg	160
VOLUME IMBALLO IN CARTONE – VOLUME IN CARTON PACKING	m ³	0.75
CONNESSIONE ELETTRICA – PLUG COUPLING		3PH+Gr

FILONATRICE – FFBT/A	Macchine_2002/024
LONG MOULDER – FFBT/A	01/10/01



ACCESSORIO A RICHIESTA TAPPETO ESTRAZIONE
PEZZI MOD. "2TE" POTENZA kW 0.09

ACCESSORY UPON REQUEST
EXTRACTION BELT TYPE "2TE" POWER kW 0.09



DATI TECNICI – TECHNICAL FEATURES		FFBT/A
POTENZA INSTALLATA – INSTALLED POWER	kW	0.55
POTENZA MAX ASSORBITA – MAX ABSORBED POWER	kW	0.55
INGOMBRO – OVERALL DIMENSIONS	mm	960x620x690
INGOMBRO CON CARRELLO – OVERALL DIMENSIONS WITH TROLLEY	mm	960x630x1540
PESO – WEIGHT	kg	135
PESO CON CARRELLO – WEIGHT WITH TROLLEY	kg	150
PESO CON IMBALLO IN CARTONE – WEIGHT IN CARTON PACKING	kg	160
VOLUME IMBALLO IN CARTONE – VOLUME IN CARTON PACKING	m ³	0.75
CONNESSIONE ELETTRICA – PLUG COUPLING		3PH+Gr

EGR-2B



EGR/2B Automatic group for rolled bread

The EGR/2B Esmach automatic group for rolled bread comprises a rotative divider, a first moulder, a rest belt, a second turnable moulder and a long moulding device (option). All of which can be combined in the desired manner so as to produce traditional rolled bread (banane, mantovane, filoncini, biove, maggiolini, ecc.) and rolled loaves long up to 480 mm.

The side exit conveyor, which is available as an option, allows the user to collect dough portions before their moulding or to combine the group with conical or screw rounders.

The feeding belt lowered to a height of 1405 mm. to ease dough loading and the powered conveyor belt for dough portion collection at the exit of the secondo moulder improve the comfortable and ergonomic use of the group.

Features

- Steel structure mounted on wheels.
- Outer casing painted with dual cycle anti-corrosion treatment using epoxy powders (food contact).
- 24V low voltage electric control panel.
- The automatic feeding belt h. mm. 1405 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 head has a cutting system with rotative blades specifically developed for processing single or double piece output. The high quality mechanics allows to change the portion thickness, besides their length, so as to increase the range of shapes to produce.
- The conveyor belts at the divider exit can be widened so as to have one or two way production.
- Quality and reliability of mechanical components along with its high-level workmanship ensure long-lasting trouble-free production and piece weighing accuracy.
- Teflon-coated stainless steel blades easy to change, to work at one or two ways and to guarantee a perfect cut and dough division.
- The EGR/2B group features a four cylinder moulder with stainless steel tray for dough portion collection as well as a three cylinder turnable moulder with independent motor belt for dough portion collection. Useful width 460 mm wide, thus allowing to have two way production without any risk of contact between portions.
- A double anti-rejection device, 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 stops the rolling up process and allows to obtain the simple calendaring of portions.
- Long moulding belt with adjustable pressing device enabling to lengthen portions after the first moulding and to obtain rolled loaves long up to 480 mm.
- Electrical power supply: V.400/3/50 Hz (different voltages on request).

• **Options**


- **UL** side exit belt placed between the head and the first moulder suitable for collecting dough portions before their moulding.
-

PERFORMANCES	min. weight*	max. weight*
SINGLE PORTIONS	gr 50	gr 1200
DOUBLE PORTIONS	gr 25	gr 600
Max. hourly output considering double portions (pieces/hour)	8000	

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

• **Controls**

- The EGR-2B group is equipped with a microprocessor controlled electronic control panel. Once single or double 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.

This machine complies  regulations.



EGR-2B head and electronic control panel

MODEL	Ref.	Description
EGR-2B	03956502	Standard automatic group
EGR-2B + UL	03956602	Automatic group with optional side exit

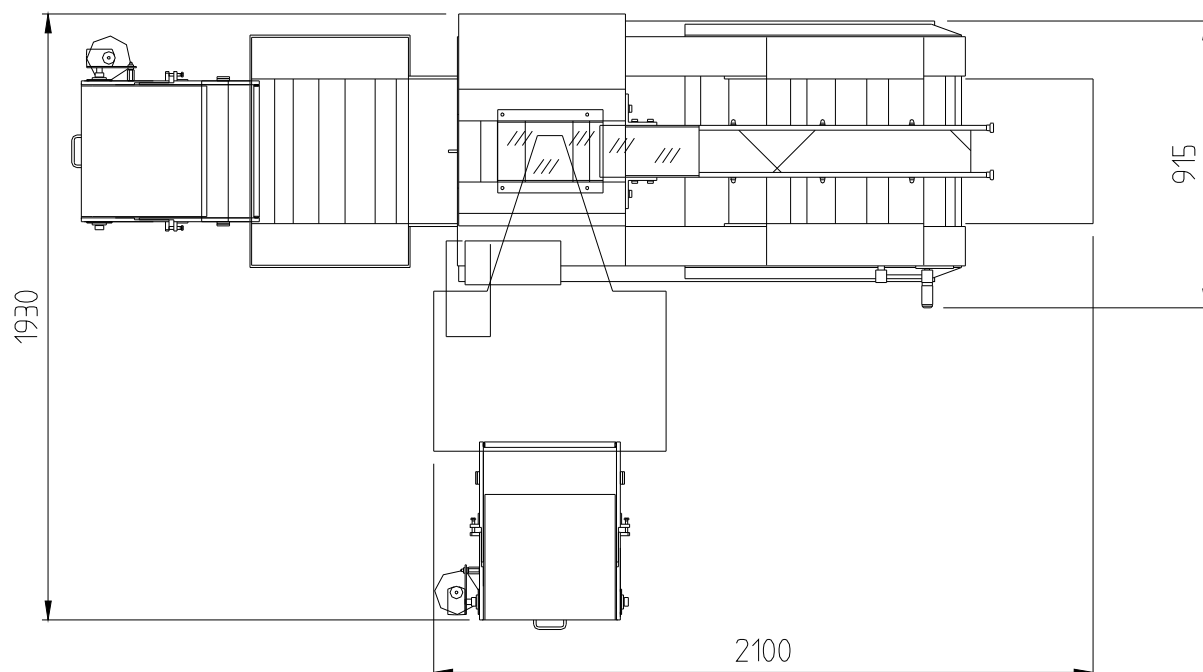
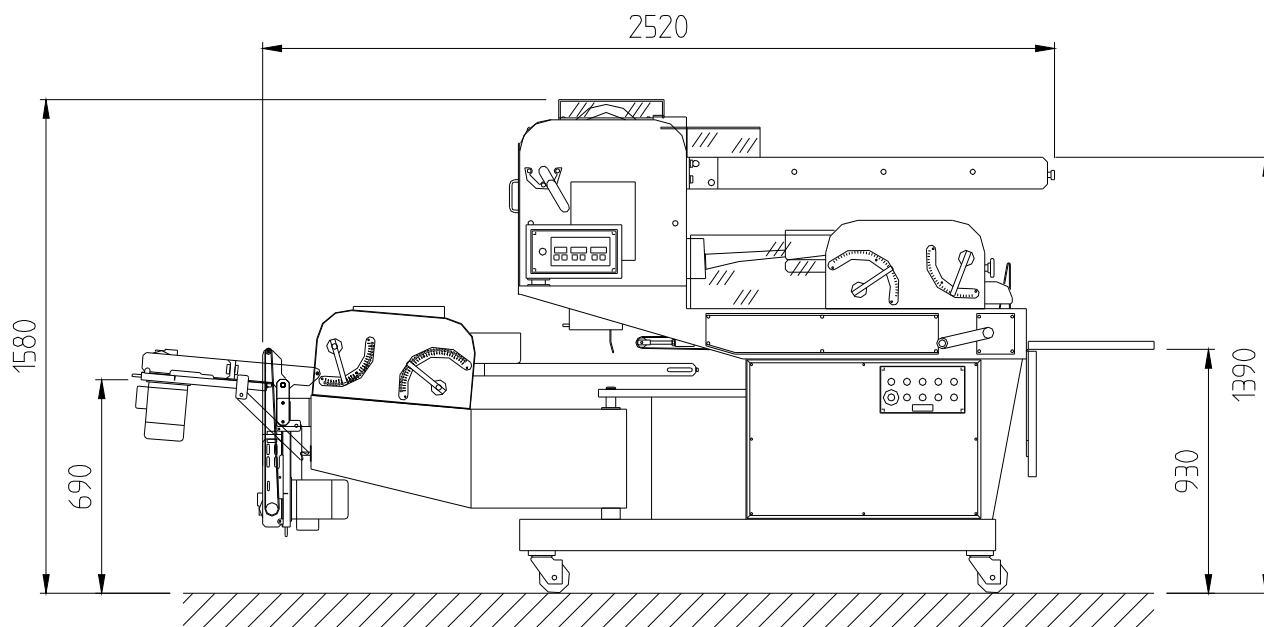
EGR/2B Automatic group for rolled bread

GRUPPO AUTOMATICO PER PANE AVVOLTO – EGR/2B

Macchine 2002/047

AUTOMATIC GROUP FOR ROLLED BREAD – EGR/2B

26/07/02



DATI TECNICI – TECHNICAL FEATURES		EGR/2B
POTENZA INSTALLATA CON UL – INSTALLED POWER WITH UL	kW	4.95
POTENZA MAX ASSORBITA SENZA UL – MAX ABSORBED POWER WITHOUT UL	kW	3.3
POTENZA MAX ASSORBITA CON UL – MAX ABSORBED POWER WITH UL	kW	4.77
PESO – WEIGHT	kg	795
VOL. IMBALLO – PACKING VOLUME	m ³	5



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.

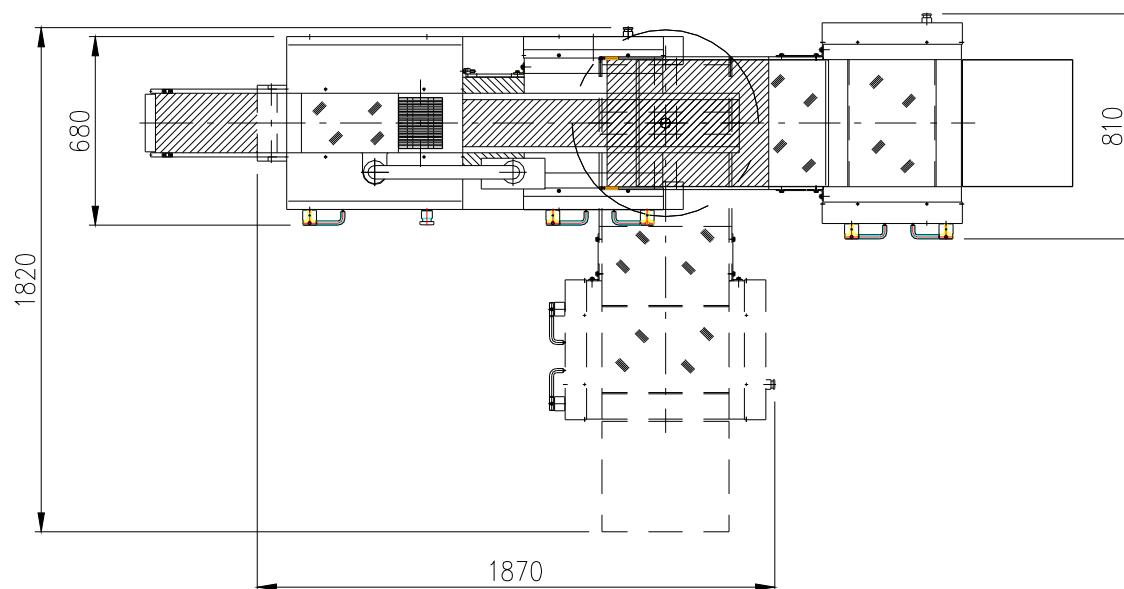
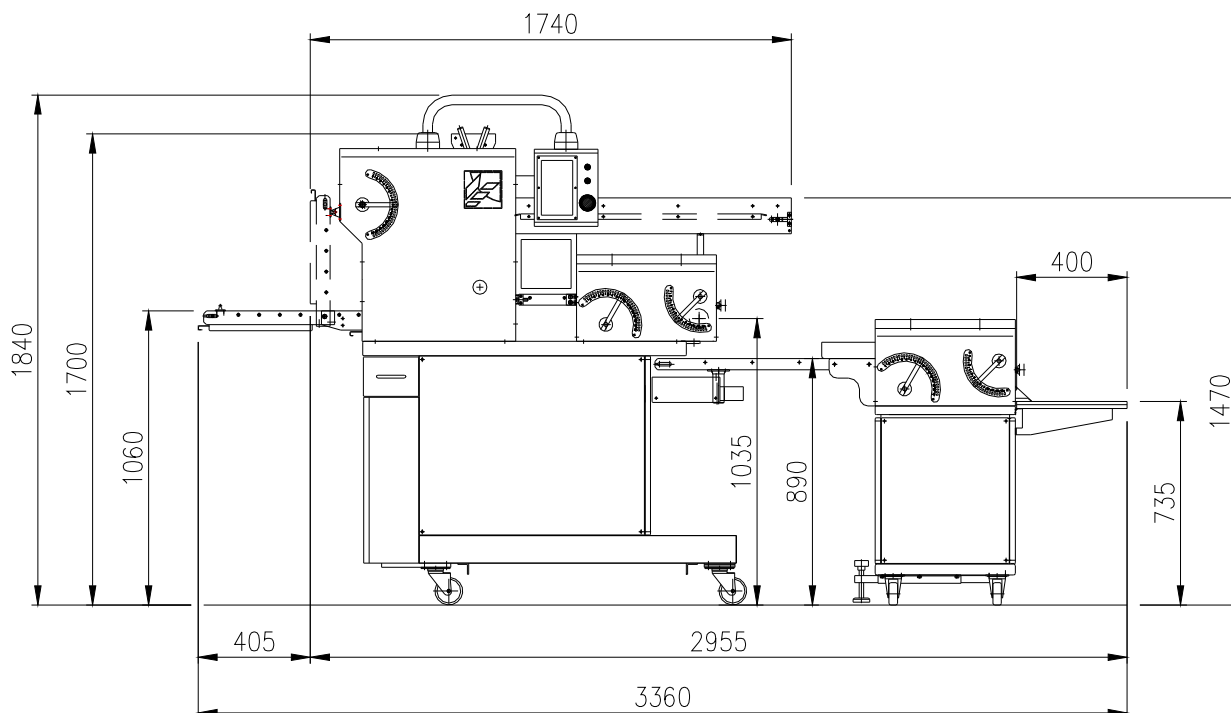
MODEL	Ref.	Description
PM Compact		Automatic group for rolled bread and slack dough
PM/INOX		Option: stainless steel casing
PM/EM		Option: electromechanical controls
PM/OPP		Option: electrical and mechanical controls on the opposite side
PM/UFV		OPTION: LONG MOULDER MOUNTED ON PAINTED TROLLEY
PM/UFX		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



PM-B Automatic group for rolled bread and slack dough

The PM group is a multi-purpose work station planned to combine the functions of three different machines in one compact and versatile unit: ""ciabatta"" divider, rolled bread group, long moulder. The new conception divider head, the two highly tested moulders and the long moulding device offer the possibility to process the typical slack dough of "zoccoletti", "ciabatte", "francesine", etc. besides the traditional shapes of rolled bread and rolled loaves.

The feeding belt lowered to a height of 1405 mm. to ease dough loading and the powered conveyor belt for dough portion collection at the exit of the secondo moulder improve the comfortable and ergonomic use of the group.

• Features

- Steel structure mounted on wheels.
- Outer casing painted with dual cycle anti-corrosion treatment using epoxy powders (food contact).
- 24V low voltage electric control panel.
- The automatic feeding belt h. mm. 1405 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 five rolling cylinders made of stainless steel. It is adjustable on three positions and allows to obtain a dough sheet having 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 easy to change, to work at one, two or three ways (this last one only for cutting) and to guarantee a perfect cut and dough division.
- Stainless steel flour sifters equipped with two independent small tanks at adjustable dosage till exclusion. One is placed in the rolling area while the other is placed in the cutting area, in order to ease slack dough processing during the most delicate phases.
- 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.

- The PM-B group features a four cylinder moulder with stainless steel collecting tray as well as a turnable three cylinder moulder with independently powered collecting belt. Useful work width 460 mm, thus allowing to have two way production without any risk of contact between portions.
- 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 calendaring of portions.
- Long moulding belt with adjustable pressing device enabling to lengthen portions after the first moulding and to obtain rolled loaves long up to 480 mm.
- Stainless steel collecting tray.
- Electrical power supply: V.400/3/50 Hz (different voltages on request).

•
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• **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.

This machine complies  regulations.

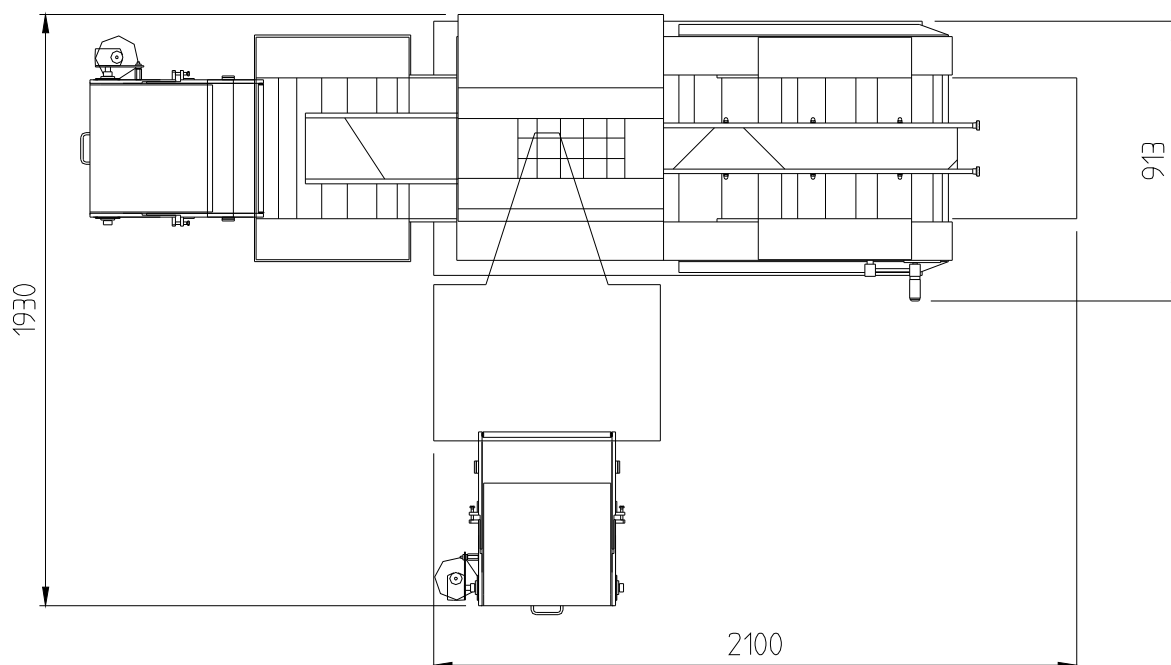
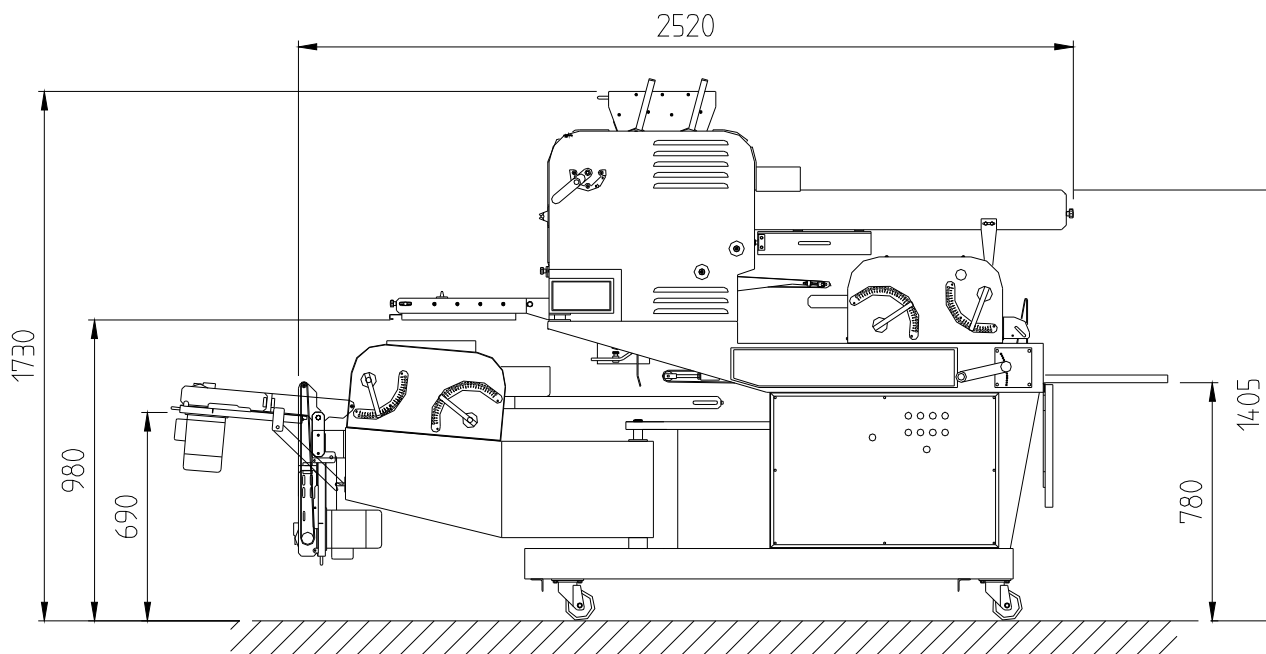
PERFORMANCES	min. weight*	max. weight*	max. output (*)
SINGLE PORTIONS	gr 50	gr 800	pz/h 4000
DOUBLE PORTIONS	gr 25	gr 400	pz/h 8000
TRIPLE PORTIONS - ONLY CUT	gr 17	gr 270	pz/h 8000

(*) referred to minimum weights.

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

MODEL	Ref.	Description
PM-B	03956802	Automatic group for rolled bread and soft dough

GRUPPO AUTOMATICO - PM-B	Macchine 2002/046
AUTOMATIC GROUP FOR BREAD - PM-B	26/07/02



DATI TECNICI - TECHNICAL FEATURES		PM-B
POTENZA INSTALLATA - INSTALLED POWER	kW	4.77
POTENZA MAX ASSORBITA - MAX ABSORBED POWER	kW	4.77
PESO - WEIGHT	kg	730
VOL. IMBALLO - PACKING VOLUME	m ³	5

MET



MET Long moulder


The MET long moulder is utilised for producing single and double loaves and processing slack dough.

• Features

-
- Stainless steel structure and casing mounted on painted stand with wheels and shelves.
- 4-cylinder rolling, pre-winding net, moulding with adjustable pressing device.
- Special side walls for rounding loaf ends.
- Electrical power supply: V. 400/3/50Hz (different voltages on request).

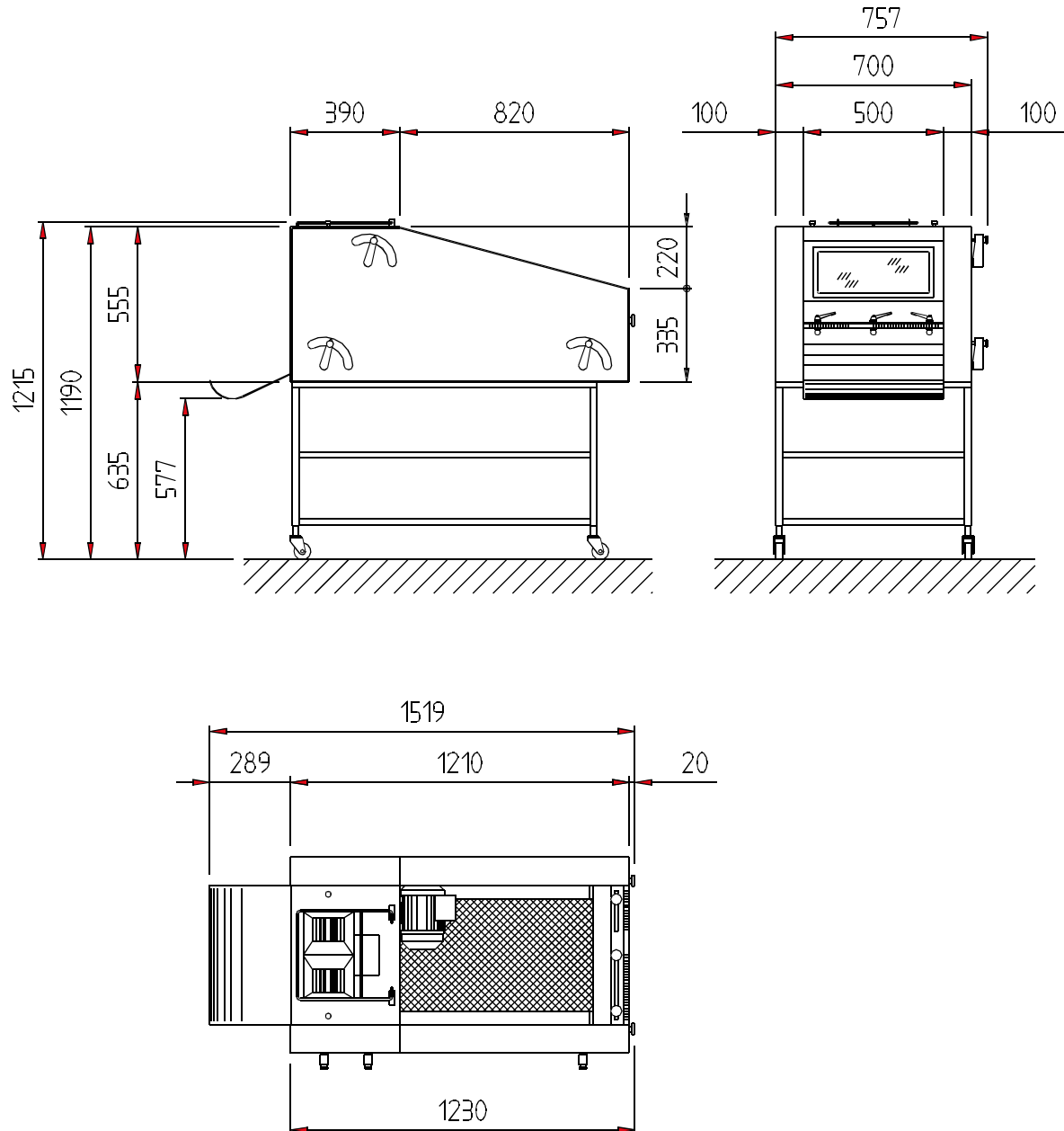
• Output

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- Single loaves: piece weight from gr. 50 up to gr. 1200 and loaf max. length mm. 430 (approx.)
- Double loaves: piece weight from gr. 50 up to gr. 500 and loaf max. length mm. 200 (approx.)
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This machine complies  regulations.

MODEL	Ref.	Description
MET	02952002	4-cylinder long moulder

FILONATRICE – MET	Macchine_2002/044
LONG MOULDER – MET	01/10/01



DATI TECNICI – TECHNICAL FEATURES		MET
POTENZA INSTALLATA – INSTALLED POWER	kW	0.75
POTENZA MAX ASSORBITA – MAX ABSORBED POWER	kW	0.75
PESO – WEIGHT	kg	205
PESO CARRELLO – TROLLEY WEIGHT	kg	40
VOLUME IMBALLO – PACKING VOLUME	m ³	1
CONNESSIONE ELETTRICA – PLUG COUPLING		3PH+Gr

FE




FE Long moulder

The FE long moulder is suitable to work slack dough such as Tuscan type and all types of dough that need to be strengthened during the moulding process.

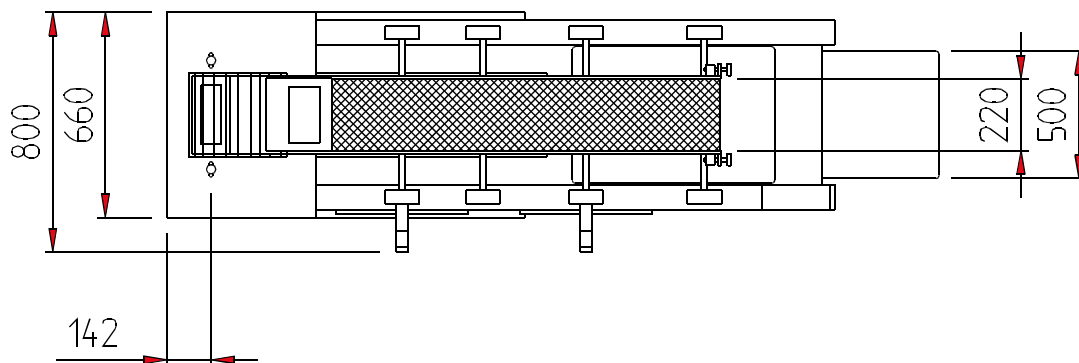
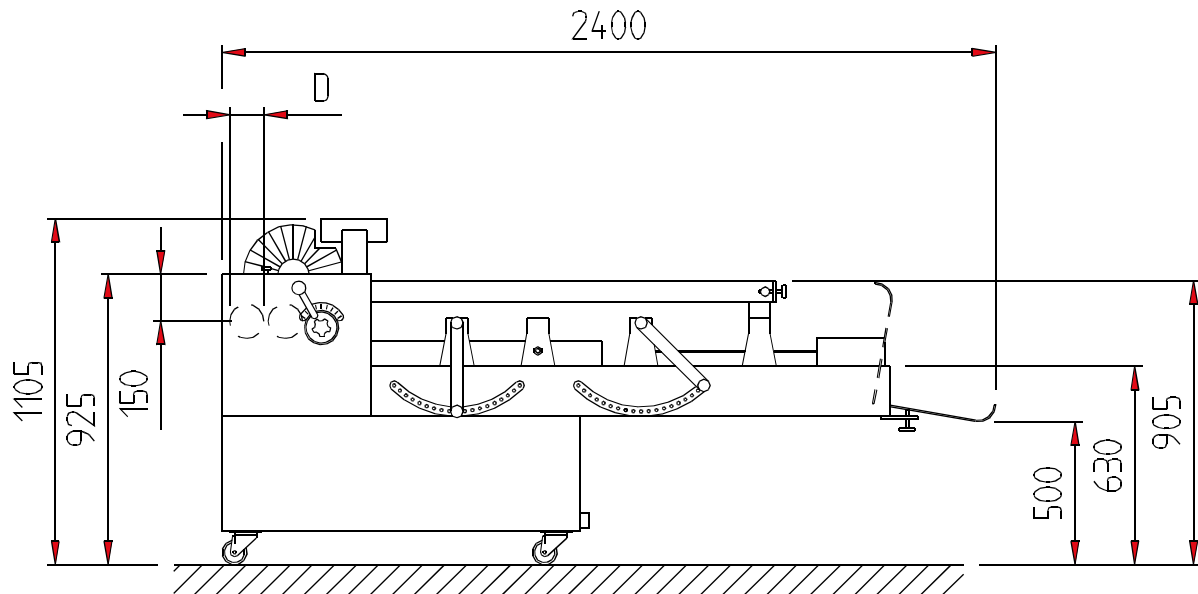
• Features

- Painted steel casings and structure mounted on wheel.
- Painting with dual cycle anti-corrosion treatment using epoxy powders (food contact).
- Feeding conveyor belt suitable to be used with SP and DVD volumetric dividers and AC conical rounders equipped with powered conveyor belt when placed at a 90° angle.
- Rolling through two adjustable opening rolls.
- Pre-winding device to prepare dough portions for long moulding.
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- Long moulding takes place in two consecutive phases: the first adjustable pressing device, featuring polyethylene sides, reinforces dough and starts the moulding process, while the second adjustable and interchangeable pressing device completes the moulding process. The second pressing device can be flat-shaped or rounded depending on the desired loaf shape, i.e. with cut-off ends or elongated ends.
- Adjustable dosage flour duster.
- Electrical power supply: V.400/3/50 Hz (different voltages on request).
- Performances: piece weight from 200/300 up to 2000 gr. with loaf maximum length of 450 mm.
-

This machine complies  regulations.

MODEL	Ref.	Description
FE	02964002	FE long moulder

FILONATRICE – FE EUROPA	Macchine_2002/020
LONG MOULDER – FE EUROPA	01/10/01



$D = 110 \text{ mm}$

DATI TECNICI – TECHNICAL FEATURES		FE-EUROPA
POTENZA INSTALLATA – INSTALLED POWER	kW	1.11
POTENZA MAX ASSORBITA – MAX ABSORBED POWER	kW	1.11
PESO – WEIGHT	kg	380
VOLUME IMBALLO – PACKING VOLUME	m ³	1.7
CONNESSIONE ELETTRICA-PLUG COUPLING		3PH+Gr



FE/4C S Long moulder

The 4-cylinder FE/4C-S long moulder is particularly suitable for processing dry and elastic dough and is mainly used in the automatic lines coupled to the ECP intermediate prover.


• Features

-
- Painted steel casing and structure mounted on wheel.
- Painting with dual cycle anti-corrosion treatment using epoxy powders (food contact).
- Feeding conveyor belt suitable to be used with ECP intermediate prover.
- Rolling through four adjustable opening rolls.
- Pre-winding net to prepare dough portions for long moulding by means of three stainless steel adjustable and interchangeable pressing devices with sides made of polyethylene suitable for alimentary use, designed to mould loaves with cut-off ends.
- Adjustable dosage flour duster.
- Electrical power supply: V.400/3/50 Hz (different voltages on request).
- Performances: piece weight from 100 up to 1600 gr. with loaf length of mm. 150 - 200 - 380.



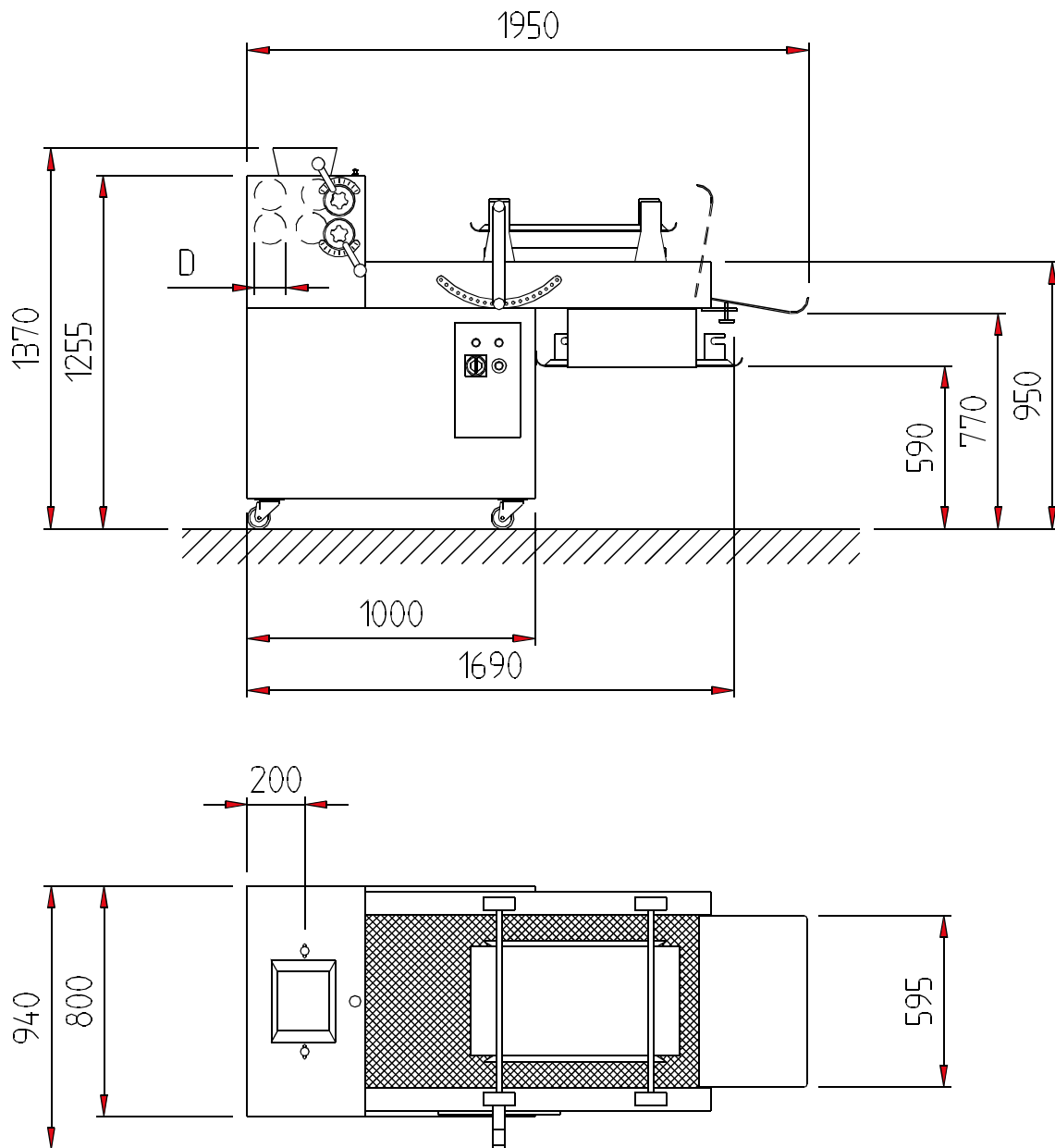
Rolling thickness adjustable lever

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This machine complies  regulations.

MODEL	Ref.	Description
FE/4C S	02974002	4-cylinder long moulder

FILONATRICE – FE 4C S	Macchine_2002/021
LONG MOULDER – FE 4C S	01/10/01



$D = 110 \text{ mm}$

DATI TECNICI – TECHNICAL FEATURES		FE-4C-S
POTENZA INSTALLATA – INSTALLED POWER	kW	1.5
POTENZA MAX ASSORBITA – MAX ABSORBED POWER	kW	1.5
PESO – WEIGHT	kg	490
VOLUME IMBALLO – PACKING VOLUME	m ³	3.7
CONNESSIONE ELETTRICA – PLUG COUPLING		3PH+Gr



AT Rounder FE/AT Long moulder-rounder

Machines designed for processing (rounding only or rounding and long moulding) of medium and large-size pieces of soft "Tuscan" type dough.

• Configurations

- **AT:** simple counter-moving belt rounder, on base.
- **FE/AT:** FE long moulder with AT counter-moving belt rounder fitted on top in one single combined structure. Preliminary rounding ensures moulding quality as it provides uniform loaf shape and dimensions.

• Common features

- Steel structure mounted on wheels, painting with dual cycle anti-corrosion treatment using epoxy coating (food contact).
- Mechanical brush flour duster.
- Electrical power supply: V. 400/3/50Hz (different voltages on request).
- Dough piece weight: from 200/300 g to 2000 g.

• AT rounder features

- Stainless steel upper casing.
- Delicate rounding by means of differentiated speed counter-moving belts arranged in a "V" shape.
- "V" opening adjustable by means of handwheel, according to piece weight.

- Manual feed or with SP dividers with front and side exit and with DVP dividers.

• FE/AT additional features

- Long moulding of rounded pieces produced by the AT fitted on top.
- Two-cylinder rolling, with adjustable opening.
- Pre-winding device for preparing the piece for long moulding.
- Long moulding in two successive stages: the adjustable initial presser, with polyethylene side walls, reinforces the dough and gives the baguette its initial shape; it is then lengthened and shaped by the second interchangeable adjustable presser, flat or convex shaped depending on whether loaves with truncated ends or elongated tips are required.
- Manual feed or with SP dividers, only with 1540 mm side outlet.
- Max loaf length 450 mm.

This machine complies  regulations.

MODEL	Ref.	Description
AT	02360002	Counter-moving belt rounder.
FE/AT	02700002	Long moulder with counter-moving belt rounder.

ARROTONDATRICE - AT	NOR04N006											
ROUND LOAF MACHINE - AT	07/10/04											
<p>DATI TECNICI - TECHNICAL FEATURES</p> <table border="1"> <tr> <td>POTENZA INSTALLATA - INSTALLED POWER</td> <td>AT</td> </tr> <tr> <td>POTENZA MAX ASSORBITA - MAX ABSORBED POWER</td> <td>1.3 kW</td> </tr> <tr> <td>PESO - WEIGHT</td> <td>1.3 kg</td> </tr> <tr> <td>VOL. IMBALLO - PACKING VOLUME</td> <td>2.15 m³</td> </tr> <tr> <td></td> <td>2.5 m³</td> </tr> </table>			POTENZA INSTALLATA - INSTALLED POWER	AT	POTENZA MAX ASSORBITA - MAX ABSORBED POWER	1.3 kW	PESO - WEIGHT	1.3 kg	VOL. IMBALLO - PACKING VOLUME	2.15 m ³		2.5 m ³
POTENZA INSTALLATA - INSTALLED POWER	AT											
POTENZA MAX ASSORBITA - MAX ABSORBED POWER	1.3 kW											
PESO - WEIGHT	1.3 kg											
VOL. IMBALLO - PACKING VOLUME	2.15 m ³											
	2.5 m ³											

FILONATRICE/ARROTONDATRICE FE-AT	NOR04N007											
FRENCH LOAF/ROUND LOAF MACHINE FE-AT	07/10/04											
<p>DATI TECNICI - TECHNICAL FEATURES</p> <table border="1"> <tr> <td>POTENZA INSTALLATA - INSTALLED POWER</td> <td>FE-AT</td> </tr> <tr> <td>POTENZA MAX ASSORBITA - MAX ABSORBED POWER</td> <td>2.4 kW</td> </tr> <tr> <td>PESO - WEIGHT</td> <td>2.4 kg</td> </tr> <tr> <td>VOLUME IMBALLO - PACKING VOLUME</td> <td>5.55 m³</td> </tr> <tr> <td></td> <td>4.25 m³</td> </tr> </table>			POTENZA INSTALLATA - INSTALLED POWER	FE-AT	POTENZA MAX ASSORBITA - MAX ABSORBED POWER	2.4 kW	PESO - WEIGHT	2.4 kg	VOLUME IMBALLO - PACKING VOLUME	5.55 m ³		4.25 m ³
POTENZA INSTALLATA - INSTALLED POWER	FE-AT											
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VOLUME IMBALLO - PACKING VOLUME	5.55 m ³											
	4.25 m ³											

SFN



Electronic variation of the belt speed and cylinders opening display (Luxe version)

SFN Sheeter *Standard and Luxe*

Features

- Painted steel structure mounted on wheels, ABS thermoformed lid.
- Synthetic conveyor belts, polyurethane coated.
- Stainless steel catch pans for dough collection, belt supporting frames painted .
- Laminating cylinders Ø mm 840 with opening adjustable from 02 up to 50 mm.
- Thickness adjustment handle newly developed, ergonomic and accurate, with graduated double teeth scale. In the "Luxe" version the set value is visualized on display.
- Polyethylene scrapers, easily removable
- Rolling pins supports on both belt supporting frames, rolling pins supplied.

- The belt supporting frames can be lifted to reduce the machine dimensions when production has ended.
- System to reverse belt direction with double controls, manual and pedal.

Configurations and models

- **Standard** version, exit belt speed 60 cm/sec.
- **Luxe** version, exit belt speed variable from 12 to 60 cm/sec. with electronic regulation showing on display the set thickness.
- Models: see table.

Machinery complies with regulations

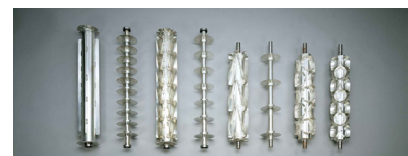
SHEETERS ON SF BASE		MODEL						
		SFN50-75	SFN50-100	SFN50-120	SFN60-100	SFN60-120	SFN60-140	SFN60-160
Belt width	mm	500	500	500	600	600	600	600
Belt length	mm	750	1000	1200	1000	1200	1400	1600
Cylinder diameter	mm	84	84	84	84	84	84	84
Cylinder opening	mm	0,2-55	0,2-55	0,2-55	0,2-55	0,2-55	0,2-55	0,2-55
Exit belt speed								
* "Standard" version	cm/sec.	60	60	60	60	60	60	60
* "Luxe" version	cm/sec.	12-60	12-60	12-60	12-60	12-60	12-60	12-60
Working overall dimensions	mm	970x2160	970x2660	970x3060	1070x2660	1070x3060	1070x3460	1070x3860
Resting overall dimensions	mm	970x900	970x1000	970x1100	1070x1000	1070x1100	1070x1200	1070x1300
Electrical power	kW	0,55	0,55	0,55	0,75	0,75	0,75	0,75
Weight	kg	180	190	200	220	230	240	250

Options and accessories

- Stainless steel construction
- CUTTING DEVICE BY ROLLERS (only for "Luxe" SFN 60/100-120-140-160 version) to be supplied with rollers complete with discs, triangular, round and oval (with smooth and toothed edge), square, rectangle cutting figures.



Cutting device

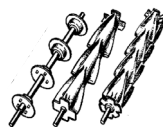


Interchangeable rollers

EXAMPLE CUTTING ROLLERS

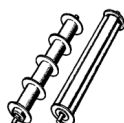
Base x height mm	Raw weight gr	Pieces n°
130x170	50-80	3
70x85	14-20	6
70x102	17-23	5
80x102	20-27	5
90x127	28-35	4
110x127	35-45	4
100x170	40-55	3
150x170	60-90	3
170x170	70-100	3

TRIANGLE (CROISSANT)



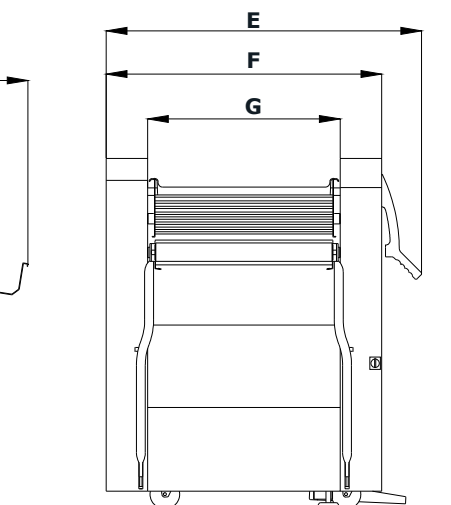
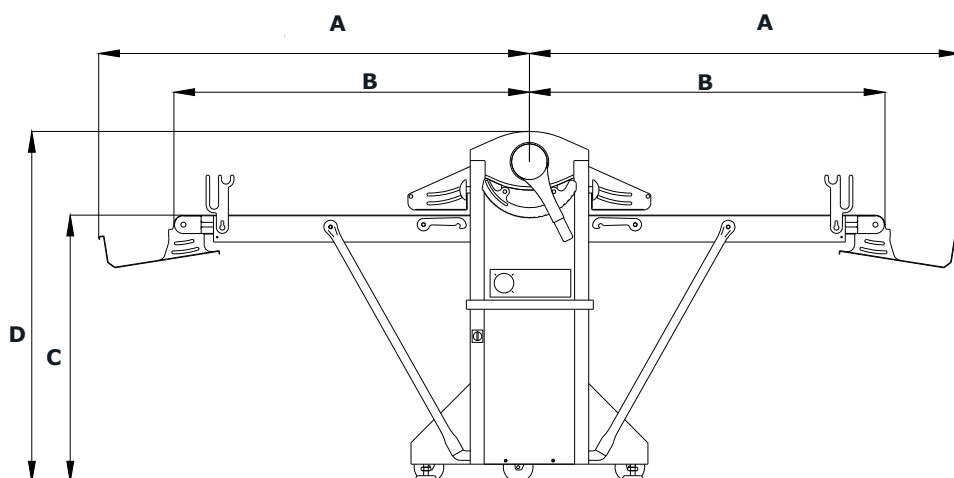
side mm	Raw weight gr	Pieces n°
110x110	50-80	5
130x130	70-100	4
170x170	120-170	3

SQUARE



diameter mm	Raw weight gr	Pieces n°
100	30-50	5
60	12-20	9
80	22-30	7
120	50-70	5
140	65-85	4
100	30-50	5
180x90	50-80	5

ROUND AND OVAL



MODELS

WORKING POSITION						
Lengths mm		heights		widths		
A	B	C	D	E	F	G

RESTING POSITION		
H	L	M

SFN50-75	1101	848	900	1182	965	830	550
SFN50-100	1253	1000					
SFN50-120	1453	1200					

830	1580	1700
830	1750	1850
960	1950	2050

SFN60-100	1253	1000	900	1182	1065	930	650
SFN60-120	1453	1200					
SFN60-140	1653	1400					
SFN60-160	1853	1600					

830	1750	1850
960	1950	2050
1090	2200	2300
1230	2300	2400



CROY 3000



Cutting rollers and devices



CROY 3000 Automatic « croissant » line

The CROY 3000 croissant unit can be used for producing all types of croissants or, fitted with the appropriate accessories, for dough cutting only to obtain slices of various shapes.

Features

- Steel structure mounted on wheels.
- Casings partly painted and partly stainless steel.
- Cutting width 440 mm.
- Dough rolling device to ensure uniform sheet thickness.
- Device for sheet cutting in 2 stages to prevent sticking to mould.
- Synchronisation for passage to moulder by means of photo-cell.
- Designed for application of interchangeable cutting rollers.
-
-

Options

- T/U-3000: motorised belt for collecting the slices, by-passing the winding.

- Hourly output:


3 rows 1500 pc. 65 - 85 g

4 rows 2000 pc. 45 - 65 g

5 rows 2500 pc. 25 - 45 g

6 rows 3000 pc. 12 - 25 g

- Electrical power supply: V.400/3/50 Hz (different voltages on request).

This machine complies  regulations.

ORDER SPECIFICATIONS

- ♦ **Interchangeable cutting rollers not included – must be ordered specifically.**

MODEL	Ref.	Description
CROY 3000		Automatic « croissant » line with cutting belt having useful width mm 440.

T/U-3000

Option: by-pass powered belt

CUTTING ROLLERS

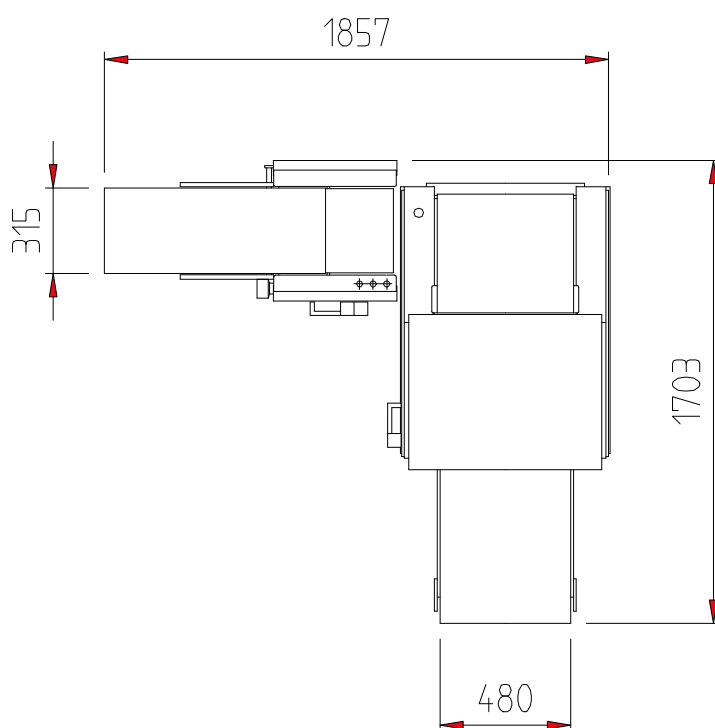
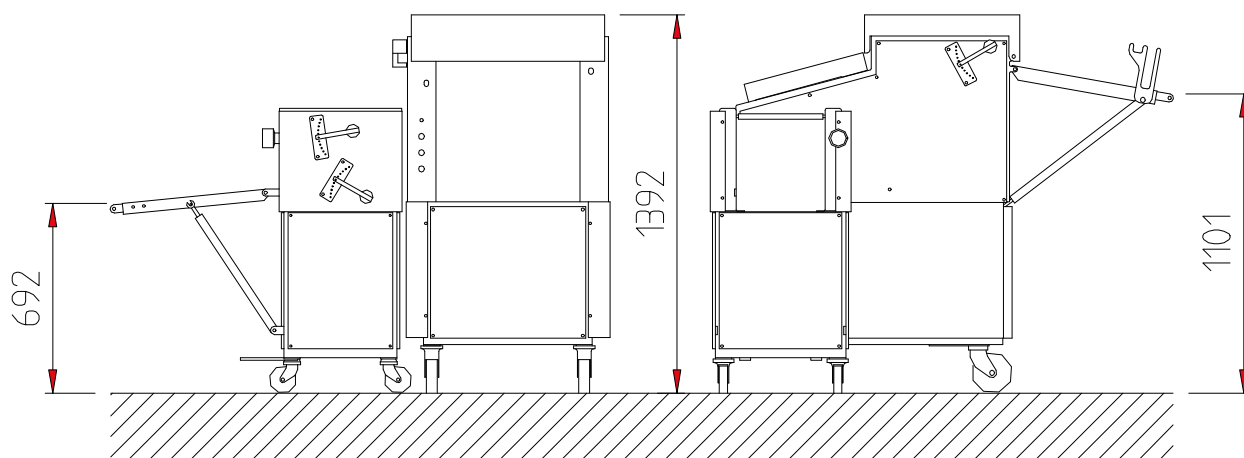
T/C-3000	Triangular cutting rollers for « croissant », cutting devices included.	Specify side measures
T/Q-3000	Square cutting rollers, cutting devices included.	Specify side measures
T/RE-3000	Rectangular cutting rollers, cutting devices included.	Specify side measures
T/RO-3000	Round cutting rollers, cutting devices included.	Specify diameter
T/RC-3000	Round-capetato cutting rollers, cutting devices included	Specify diameter
T/O-3000	Oval cutting rollers, cutting devices included.	Specify diameters

GRUPPO AUTOMATICO PER CROISSANTS-CROY 2000

Macchine_2002/043

AUTOMATIC GROUP FOR CROISSANTS-CROY 2000

01/10/01



Alpha Depositor



Alpha Depositor Biscuit doser-dropper

Built by MONO, a British company belonging to the Aga Food Service group, like Esmach, the ALPHA electronic dosing-dropping machine for biscuits is a high-output machine that can produce an extensive selection of dropped biscuits and pastries, thanks to the wide range of customisation accessories available and adoption of the appropriate technological solutions according to the characteristics of the dough to be worked and the dimensions, weight and shape of the end product.

• Standard specifications and configuration

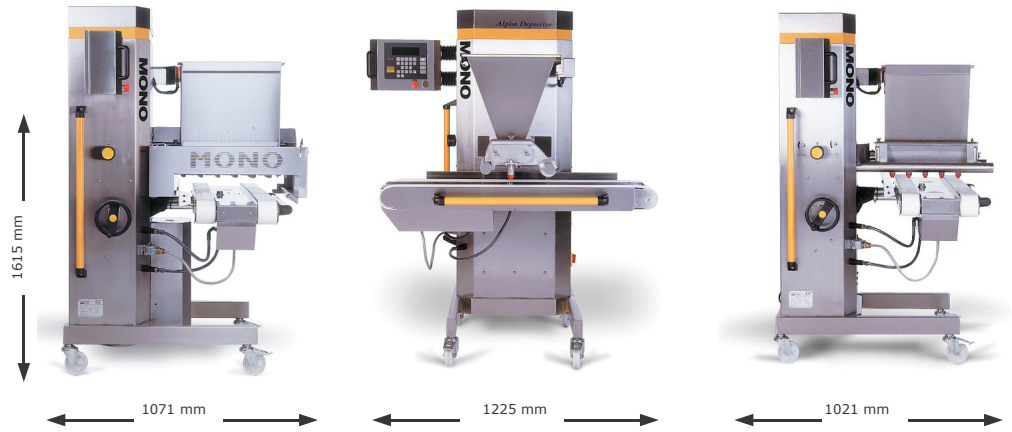
- Stainless steel structure mounted on wheels with rotating support.
- Can be combined with trays with width 400 mm and length 600/800/1000 mm.
- Stainless steel hopper with rollers suitable for working stiff dough.
- Easily removable extruder rollers, dishwasher-proof.
- "Turn and mould" dropping unit including plaque with 4 pointed lips and 4 smooth angle lips for stiff dough.
- Standard plaque with 5 pointed lips and 5 smooth lips.
- "Wire cut" production unit complete with cutting rack device and plaque with dies with choice of figures.
- Device for returning the tray to the loading side at the end of dropping, at the discretion of the operator.
- Electronic control panel fitted on adjustable support, complete with liquid crystal display, able to program and control all the work process parameters, up to 99 storable recipes.
- Max production capacity: 35 strokes/minute with dropping system, 27 strokes/minute with wire cut system.
- Power supply voltage: 230V single-phase.

Options/Accessories

- Stainless steel hopper with rollers for working soft dough, provided with 5 or 6-row pull-out plaque and set of smooth and pointed lips.
- Additional roller unit for soft dough hopper for inclusion of small solid ingredients in the dough up to max diameter 8 mm (chocolate chips, peanuts, sultanas etc.) avoiding crushing.
- "Turn and mould" plaque for soft dough provided with pointed and smooth lips made of alimentary plastic and in various diameters.
- Set of angle lips for soft dough turn and mould.
- 5-hole blade with figured plaque supports, without plaques.
- Set of 5 figured plaques for 5-hole blade - different figures.
- Plaque with additional wire cut dies, choice of figures.
- Blade suitable for sponge cake deposit.
- Tray sizes 400x600 - 400x800 - 400x1000 mm in blue sheet metal, with edge on longest side.

GENERAL SPECIFICATIONS

Hopper width	400 mm
Max. deposit capacity	17,5 lt/min
Hopper capacity	36 lt
Depth	1021 mm
Width	1175 mm
Height	1615 mm
Power	2.5 kW
Electrical power supply	V.230 singlephase
Min. distance between trays	50 mm
Weight	270 kg
Approx. dropping rate	35 cycles/min
Approx. wire cut rate	27 cycles/min
Number of programmes	99



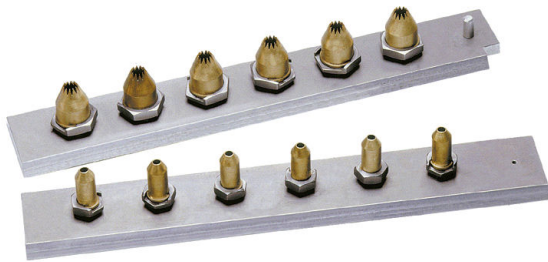
Hopper for stiff dough



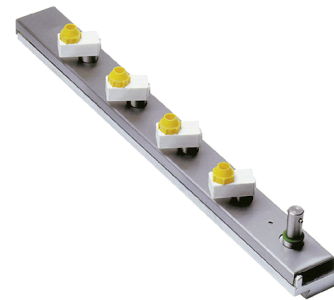
Hopper for soft dough



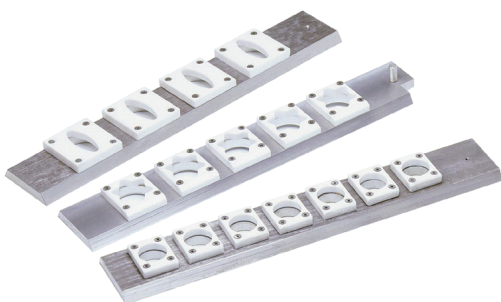
Electronic control panel



Pull-out plaque with smooth and pointed lips, for stiff dough



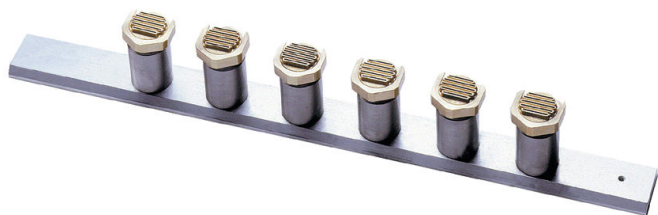
Turn and mould plaque for soft dough with smooth lips



Plaques with wire cut dies



Operation with wire cut system



Pull-out blade with figured plaques



Assorted figured plaques



Biscuits produced with wire cut and with smooth lips for stiff dough



Biscuits produced with figured plaques



Turn and mould dropped biscuits

ORDER SPECIFICATIONS

- ◆ Specify the length of the trays to combine (600 - 800 - 1000).
- ◆ Specify the dough recipe.
- ◆ Specify dimension and shape of the final product (possibly send a sample to us).

MODEL	Description
ALPHA	ALPHA DEPOSITOR biscuit doser-dropper

OPTIONS AND ACCESSORIES

Model	Description
<i>Tr/m</i>	<i>Stainless steel hopper with rollers for working soft dough with 5 or 6-row pull-out plaque, set of smooth lips and set of pointed lips</i>
<i>R/trpm</i>	<i>Additional roller unit for soft dough hopper</i>
<i>Sg/pm</i>	<i>Turn and mould plaque for soft dough</i>
<i>Set/pm</i>	<i>Set of angle lips for soft dough</i>
<i>L/pf</i>	<i>5-hole blade with figured plaque supports</i>
<i>Set/pf</i>	<i>Set of 5 figured plaques for 5-hole blade</i>
<i>M/tf</i>	<i>Plaque with additional wire cut dies, choice of figures</i>
<i>L/ps</i>	<i>Blade for sponge cake deposit</i>
<i>Tc/400-600</i>	<i>400x600 mm tray in blue sheet metal with edge on longest side</i>
<i>Tc/400-800</i>	<i>400x800 mm tray in blue sheet metal with edge on longest side</i>
<i>Tc/400-1000</i>	<i>400x1000 mm tray in blue sheet metal with edge on longest side</i>

TESTING WITH TECHNICIAN**€ 300.00 PER DAY****Excluding travelling time, board and accommodation, mileage.**

RP



Resting cabinet

Use

The RP resting cabinet enables first proof with manual loading and unloading.

Even for a high capacity of dough pieces, the RP intermediate proofers needs only a small floor area and they can be integrated in most bakeries. The moulder can be placed on top of it. The intermediate proofers are fitted with felt gutters, to prevent the dough sticking and to keep a constant dough humidity.

Construction

- Epoxy painted
- Composite sprockets with steel drive shafts
- Treated felt pockets, fixed by Velcro
- Quiet running
- Frame on directional castors
- Socket for hydraulic divider
- Hinged sealing door .
- When in open position, the door can be used as a plan of rounding.
- Soft-surface of rounding felt
- Fold-away moulding top
- Motor on top
- Control circuit : 230 V
- Electrical connection for moulder
- Fits with the Major standard, Manu and Ultra Manu moulders
- Running of the germicide light kit and blower by timer during 2 hours
- Closure possible after use
- Supply voltage : three phase + N 400 V 50 Hz

Model assembled

Reference	Model
12551010	RP 1
12551020	RP 2
12551030	RP 3
12551040	RP 4
12551052	RP 5

Model disassembled

12551013	RP 1
12551023	RP 2
12551033	RP 3
12551043	RP 4
12551053	RP 5

Options

References	Model	Description
12551308	RP1 - RP3	Germicide light kit and blower
12551310	RP2 - RP4 - RP5	Germicide light kit and blower
12551321		Foot control

For a nylon cup-shaped pocket, ask us.



MARK II Bench line for production of donuts

MARK II is a bench unit designed for the production of donuts and mini-donuts, consisting of a shaping and depositing system, a fryer and a rotating plate for product cooling and collection. When provided with the appropriate kit, MARK II can alternatively be used to fry pre-formed yeast-raised products such as donuts, excluding the depositing and shaping phase.

Method for cake donuts

The basic mixture (usually a premix produced in the planetary mixer) is poured into the metering hopper which is provided with a mechanism (robot) permitting the extrusion of a pre-set quantity of mixture, which is automatically deposited in the fryer below. The frying time is determined by the motorised feed of a conveyor belt split into sectors. Inside each sector, 2 standard donuts or 4 mini donuts can be deposited. A turning device ensures that they are fried on both sides. When frying is complete, the product is pushed onto a rotating plate for collection, cooling and withdrawal.

• Standard specifications and configuration

-
- Stainless steel structure and casing.
- Hopper capacity 4.5 kg.
- Electric heating.
- Frying time adjustment.
- Frying temperature adjustment.
- Two interchangeable hoppers provided, for deposit of 2 donuts (standard) or 4 mini donuts.
- Robot for extrusion and deposit of standard donuts and mini donuts, other shapes possible.
-
-

- Vegetable oil reserve and top-up tank.
- Manual pump, filter and siphon kit for emptying the tank and filtering the vegetable oil.
- Rotating collection plate.

Max hourly production:

- 516 standard donuts (frying time 95 sec.).
- 1500 mini donuts (frying time 60 sec.).

Options

Gas heating

•

•

• Dimensions (length x width x h) and weights

•

- Electric version: 1040x520x620 mm - weight 66 kg - absorption 5.2 kW
- Gas version: 1040x580x760 mm - weight 95 kg - absorption 0.36 kW

This machine complies  regulations.


KIT FOR FRYING YEAST-RAISED PRODUCTS

For frying yeast-raised donuts, the hopper and robot for cake donuts can be removed and replaced by the following kit:

- motorised bench feed table for MARK II, model FT42CE, with feed synchronised with the fryer;
- 60 perforated trays for MARK II and 60 special cloths for trays.
-

Work method

The product is left to rise in the trays with cloth for MARK II. At the end of proofing, the cloth with the product is placed on the feed table which conveys it to the fryer following the same procedure as for the donuts.

This machine complies  regulations.



MODEL	Description	Price €
MARK II	Bench line for production of donuts Belshaw	
<i>GAS</i>	<i>Option: gas heating</i>	
<i>KIT/PL</i>	<i>Kit for frying yeast-raised products</i>	