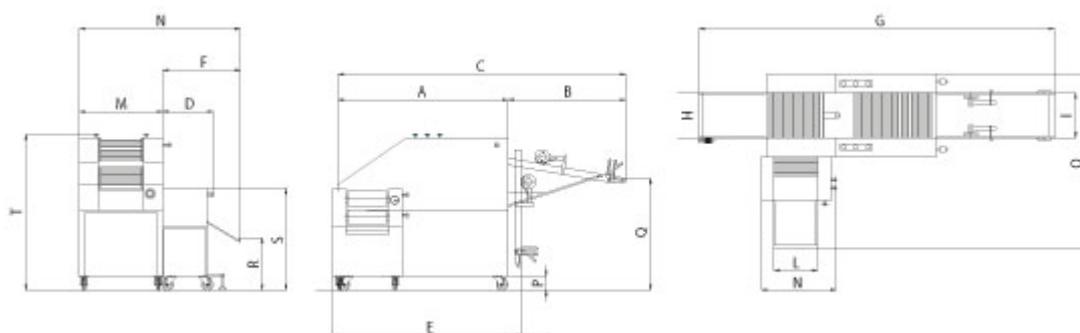


## Croissant pastry machines

The unit, made entirely of painted steel or with stainless steel 304 panels, has been designed to ensure superior results in croissant production. The sheet of dough, rolled with the rolling pin, is laid on the feed table. Two side disks trim the dough and the waste falls into a special container. The dough is rolled by the gauging cylinders to ensure uniform weight, and the dough sheets are joined together to enable continuous machining. The triangles are cut in two stages, separated and conveyed automatically to the curling unit that rolls up the product as if it were done by hand.



### Technical specifications

Unit length A	1100
Belt length B	1000
Length of unit with belt C	2050
Length of curling unit D	560
Length of unit/belt E	1185
Overall length of curling unit F	900
Overall length G	2830

Belt width H	540
Belt width I	600
Belt width L	250
Unit width M	950
Curling unit width N	640
Overall width O	1800
Wheels height P	100
Belt/unit height Q	1090
Height of pan from floor R	770
Overall height of curling unit S	1100
Overall height of unit from floor T	1450
Net weight Kg	500
Electric power KW	1.5
Voltage	on request 400/230
Packing	P.1000xL.2000xH.1600
Gross weight Kg	590

\* Machines can be also supplied (on request) made out of grey colored painted steel.

hourly production	GC 200	GC 400
in 2 lines 110 grams to 120 grams	840 pieces per hour	1320 pieces per hour
in 3 lines 90 grams to 100 grams	1260 pieces per hour	1800 pieces per hour
in 4 lines 70 grams to 90 grams	1680 pieces per hour	2400 pieces per hour
in 5 lines 40 grams to 60 grams	2000 pieces per hour	3300 pieces per hour
in 6 lines 50 grams to 50 grams	2500 pieces per hour	4000 pieces per hour

Useful spaces: 500 mm - Base 90, 100, 110, 120, 130, 140, 160, 170, 180, 190, 200, 220