MAKE-UP TABLE MOD.CANOLINO 5.2 WITH ACCESSORIES.
Ref. our drawing n. 09901966.a

Production line composed of:

N.1 Upper flour duster – kW 0,18
Mod. SF/S

N.1 Independent gauging roller with variable speed
by mechanical variator.
Equipped with an equalized infeed and in the outlet.
Motor power. kW 0,37.
Mod. T.CA

N.1 MAKE-UP TABLE MOD.CANOLINO 5.2
+ 2 MT. SUPPLEEMNTARY AFTER GUILLOTINE
It is pre-arranged for the assembling of the following units:
infeed gauging roller, electric depositor, mechanical guillotine,
folding units, upper belt for the second dough sheet.

Technical features:
- conveyor belt width: 650 mm;
- conveyor belt length: 7200 mm.
- useful width: 580 mm;
- variable speed by inverter 0-4,4 mt./min.;
- variator power: 0,18 kW;
- stainless-steel and aluminium construction.

Equipped with:

a) double cutting station
b) stainless steel control panel with synchronization between the dosing machine and the guillotine
c) n.3 rolling pins Mod.TS
d) rollers supports placed on the table legs
e) device for the dough scraps elimination

N.1 Mechanical electric guillotine – kW 0,37
- Height under safety grate: 65 mm

Technical features:
A) Cut
- useful width: 580 mm.
- minimum cut length: 10 mm.
- number of beats: 70/min.

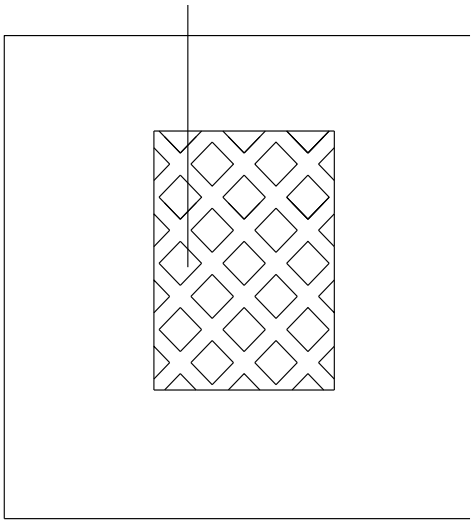
B)Die
- maximum die length: 145 mm.
- maximum die width: 580 mm.
- maximum number of beats: 50/min.
- maximum dough thickness: 15 mm.
Mod.GH/MR/65

N.1 Humidifier - "drops system" 24 V - 8 outlets
Mod.U/8

N.1 Electric depositor with 6 screws and 6 outlets Mod. V/6F
Possibility of exclusion of some outlets.
Suitable for spot-continuous-intermittent dosage of creamy products
Adjustable speed by ATV28 inverter.
Power 2 HP
Removable hopper of 60 lt.
Structure made of stainless steel AISI 304
Fast and easy cleaning and disassembly.
Mod.V/6F

ACCESSORIES OF PRODUCTION

A) PRODUCT "GRIGLIATINA SFOGLIA"– 8 ROWS – PITCH 65 MM. – - PUFF PASTRY -



N.1 Upper conveyor belt – revolving type – mt.1,20
equipped with removable rack on n. 4 casters.
Mod.TS/O

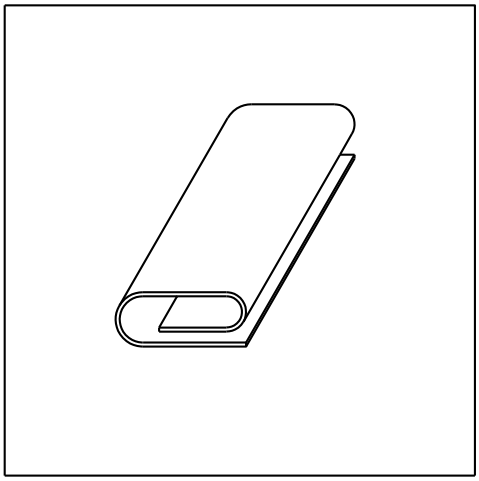
N.1 Roller for mesh with extracting
device L=570 mm
Mod. R/T

N.1 Cutting and welding shaft
with n.9 disks
Mod. A/TS 9

N.1 Cutting and welding guillotine
blade H. 100 mm.
Mod. L/GH - ts

N.1 Revolving manifold with
n.8 outlets
Mod. C/O8

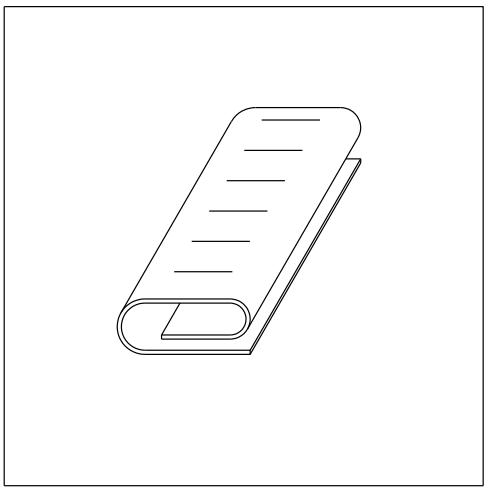
B) PRODUCT "FAGOTTINO" WITHOUT DECORATION – 2 FOLDS ON THE BOTTOM – PITCH 140 MM. - 4 ROWS

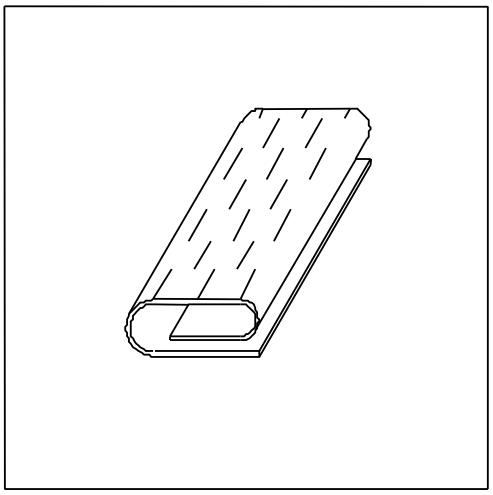


N.1 Longitudinal strip cutter with n.5 disks
+ n.8 marking disks
Mod.A/T 5

N.1 Folding unit – 2 folds on the bottom – 4 rows
Mod. G-P 2d-4

C) PRODUCT "FAGOTTINO" WITH DECORATION – 2 FOLDS ON THE BOTTOM – PITCH 140 MM. - 4 ROWS

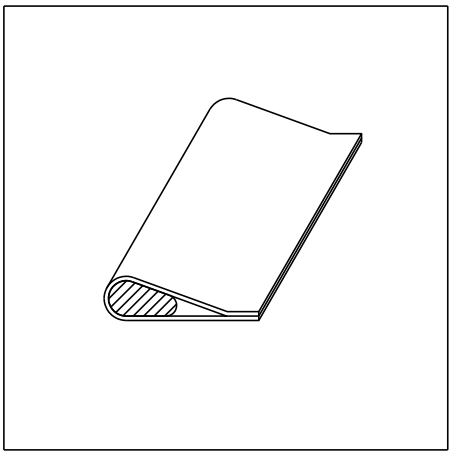




- You have to use the longitudinal strip cutter Mod. A/T 5 and the folding unit with 2 folds on the bottom Mod. G-P 2d-4 of the product B) with the addition of :

N.2 Decorating roller with n. 4 disks L=40 mm
Mod. A/D 40-4

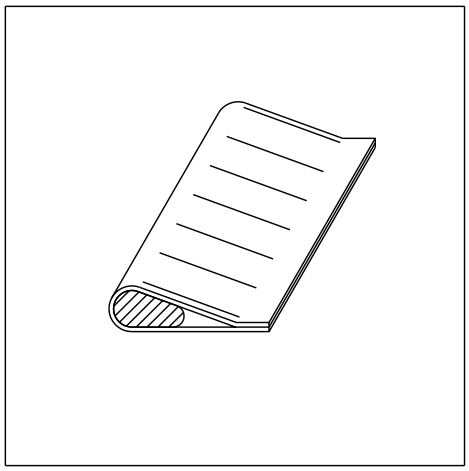
D) PRODUCT "FAGOTTINO" – 1 FOLD – PITCH 140 MM. -4 ROWS



N.1 Longitudinal strip cutter with n.5 disks
+ n.4 marking disks
Mod.A/T 5

N.1 Folding unit – 1 fold – 4 rows
Mod. G-P 1-4

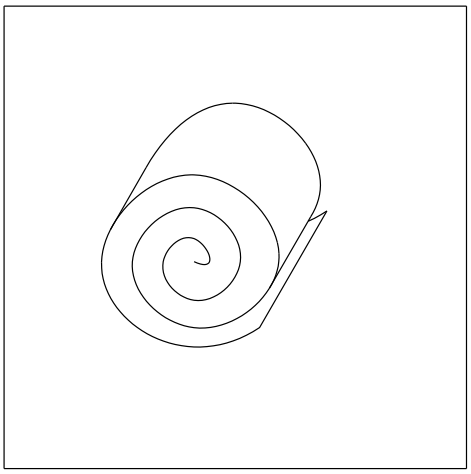
E) PRODUCT "FAGOTTINO" – 1 FOLD – PITCH 140 MM. - 4 ROWS WITH DECORATION



- You have to use the same accessories of the product D) with the addition of :

N.1 Decorating roller with n. 4 disks L=40 mm
Mod. A/D 40-4

F) PRODUCT "SNAIL" – 1 ROW – PITCH 340 MM. – YEAST DOUGH



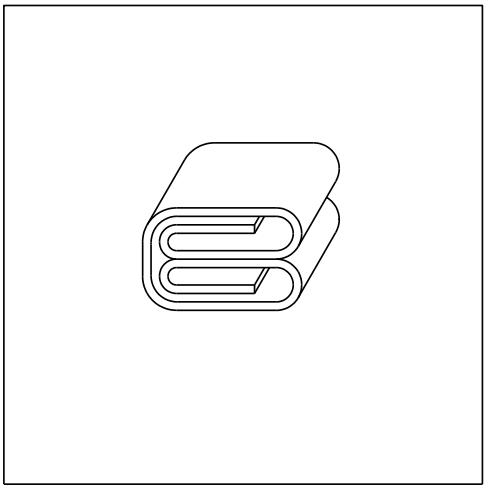
N.1 Longitudinal strip cutter with n.2 disks
with spirals
Mod.A/SP 2

N.1 Spreading blade for cream or jam
Mod. L/S

N.1 Roller dispenser for raisins 0,18 kW
equipped with n.2 rollers Ø 100x600
Mod.D/2

N.1 Winding roller Ø 100x800 0,18 kW with
counter-roller for product "Snail"- 1 row
Mod.RA/100

G) PRODUCT "PALMIERS" – PITCH 190 MM. - 3 ROWS – PUFF PASTRY -



N.1 Extra length for gauging roller belt

N.2 Upper sugar dispensers with roller – kW 0,18
Supplied with speed variator.
Removable hopper.
Mod.Z/SR

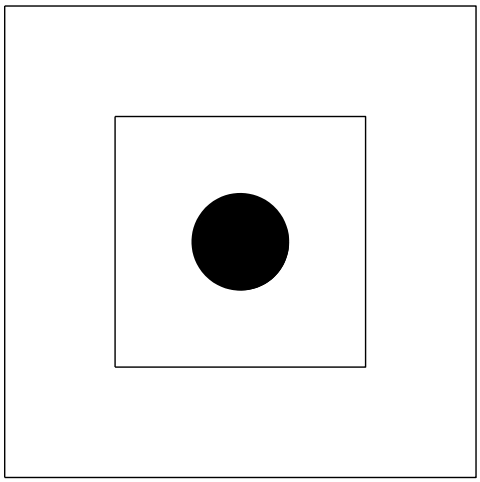
N.1 Idle roller made of stainless steel to press the sugar.
Mod.R/100

N.1 Longitudinal strip cutter with n.4 disks
Mod.A/T 4

N.1 Marking shaft with n. 15 disks

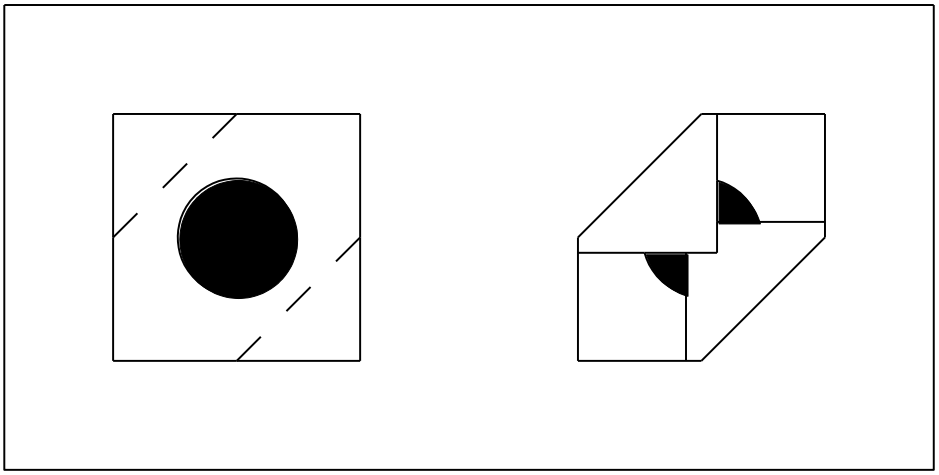
N.1 Folding unit for product "Palmier"– 3 rows
Mod.G-P v3

H) PRODUCT "SQUARE 120 x 120 MM." - 4 ROWS



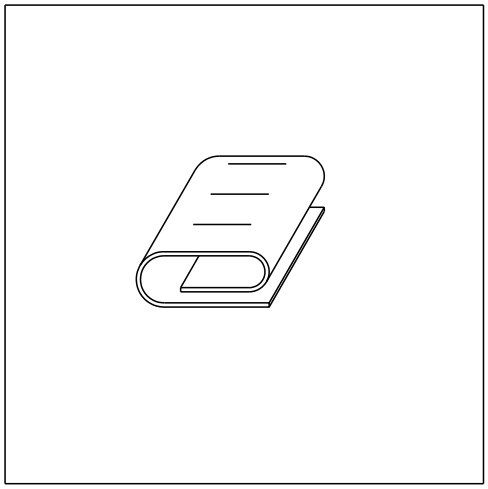
N.1 Longitudinal strip cutter with n. 5 disks
Mod. A/T 5

I) PRODUCT "FAZZOLETTO" – MANUAL FOLDING – 4 ROWS



- You have to use the same accessories of the product H)

J) PRODUCT "SALATINO" WITH DECORATION – PITCH 90 MM. – 2 FOLDS ON THE BOTTOM – 6 ROWS

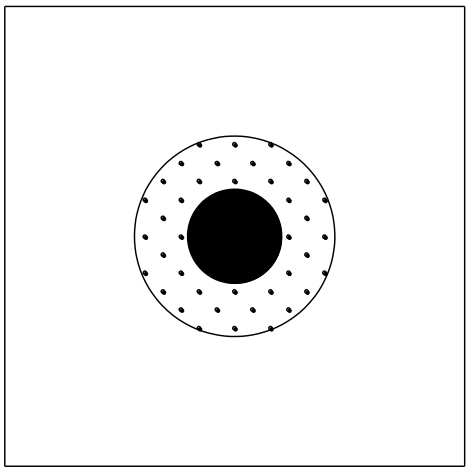


N.1 Decorating roller with n. 6 disks L=28 mm
Mod. A/D 28-6

N.1 Longitudinal strip cutter with n.7 disks
+ n.12 marking disks
Mod.A/T 7

N.1 Folding unit – 2 folds on the bottom – 6 rows
Mod. G-P 2d-6

K) PRODUCT "SMALL PIZZA" DIAM. 65 MM. – WITH CENTRAL DOSAGE OF TOMATO SAUCE WITH THICKENER – 6 ROWS



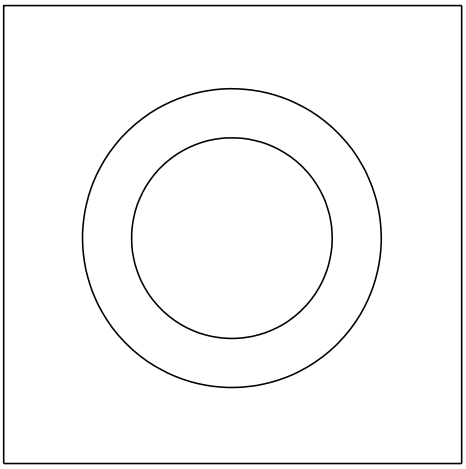
N.1 Device for the vertical movement of the needles on the electric depositor Mod. V/6F.

N.1 Docker roller with nails L=580 mm.
Mod. R/B

N.1 Cutting die for single guillotine for product "small pizza" diam. 65 mm. – 6 rows.
Equipped with internal and external extractors made of aluminium plate treated with Teflon.
Mod. M/GH

N.1 Fixed scraps recovery belt Mod.TRR/F
- fixed scraps recovery belt 0,18 kW
- supplied with lateral unloading belt.
Mod.TRR/F

L) PRODUCT "VOL-AU-VENT" – DIFFERENT SHAPES ON THE SAME CUTTING DIE – NUMBER OF ROWS TO BE AGREED – CUT ONLY – MANUAL EXTRACTION OF THE CENTRAL PIECE



N.1 Cutting die for single guillotine for product "vol-au-vent" different shapes – number of rows to be agreed.
Equipped with internal and external extractors made of aluminium plate treated with Teflon.
Mod. M/GH