

Machines Technical informations

1-Dough Mixer

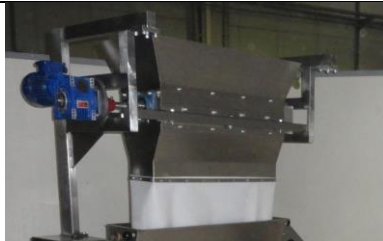
11 kW Motor .
 30-60 rpm. mixing speed.
 150 kg/batch capacity.
 Stainless steel mixing bowl.(quality 304)
 Adjustable two mixing time.
 Electronic speed control.
 Ready to automatic feeding.
 Gearmotor lifting unit.
 Weight 1500 kg..
 Plank will be stainless steel. Quality 304 . Thickness will be 2 mm.


2-Dough feeder

Stainless steel storage tank.
 Automatic dough feeding system.
 Endless poliratan conveyor band.
 Conveyor belt endless changeable.
 Belt cleaning knife.
 Belt tracking device
 Gear motor 0,55 kW.
 Belt body stainless steel . Quality 304 . Thickness will be 2 mm.
 Dough feeder body stainless steel . Quality 304 . Thickness will be 5 mm.



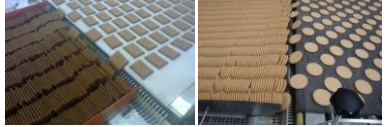


3 - Rotary Moulding Machine

Easy roll changeable.
 Sheeter roll, rotary roll and endless conveyor roll elektronik speed control.
 Rubber press roll.
 Cotton endless conveyor belt.
 Belt tracking device
 Sheeter roll dough thickness adjustment.
 Rubber roll pressure adjustment.
 Sheeter roll gearmotor 1,5 kW. Rotary roll gearmotor 2,2 kW.
 Endless belt gearmotor 1,5 kW.
 Belt cleaning knife.
 Cotton endless belt easy changeable
 Not including roll
 Planks will be stainless steel. Quality 304 . Thickness will be 2 mm.


4- Dough Sleever

Rotary dough sleever.
 Stainless steel body.
 Grinder covered galvanize.
 Gearmotor 1,1 kW.
 Planks will be stainless steel. Quality 304 . Thickness will be 2 mm

	<p>Brekar parts will be covered galvanized.</p> <p>5-Biscuit feeding conveyor Elektronik speed control. Endless poliratan conveyor belt. Conveyor belt easy changeable. Belt tracking device Gear motor 0,37 kW.</p>
	<p>6-Biscuit Oven 1x15m oven cooking length. Wire belt. Electrical power supply: 380 V 50 Hz Auxiliary voltage: 24 V. Control side: left or right Heating system: indirect Biscuit oven body steel and stainless steel . Useful baking length 15 meters Oven belt 1,02m Useful baking width 0,96 meters Input table length 1,5 m Output table length 3,5 meters Total oven length 20 meters LPG gaz Number of burners: 1 Baking time Minimum 2,5 - 7 minutes Electronic speed control. Belt tracking device. Type Wiremesh " .." Weight per sq. meter 12-14 kg Drive cylinder diameter 450 mm Tension cylinder diameter 450 mm Transmission: Chain Emergency drive: Chain Automatic firing system. PID heat control system. Digital temperature control . (Zone and fire room) Chimneys and moisture exhaust are adjustable Cooking room max 350°C. Fire room Max 500°C Cleaning device for wire-mesh Synchronized with speed of existing dough machines. Bruler capacity will be 200.000 kCal . Out side plank will be stainless steel . Quality 304 .Thicknes 1,5 mm. Motor will be Yilmaz. Elektrical meterial will be Omron . All zones will be have zoom window. Biscuit take knife (end of the oven) will be adcusment . Belt motor 1,5 kW.</p>

	<p>Heat kontrol will be on PLC panel.</p>
	<p>7 – Biscuit take off conveyor Elektronik speed control. Wire mesh belt .Thiknes 6 mm. Conveyer belt easy changeable. Belt tracking device Gear motor0,37 kW.</p>
	<p>8– Biscuit stacking Elektronik speed control. Gear motor 0,25kW. Parts are covered galvanezed.</p>
	<p>9- Biscuit Cooling Conveyour . Wire mesh belt conveyor. Elektronik speed control. Gear motor 0,37kW. Body baked painted.</p>
	<p>10 - Rotary Roll Steal rings. Sizes Ø180 x 1000</p>