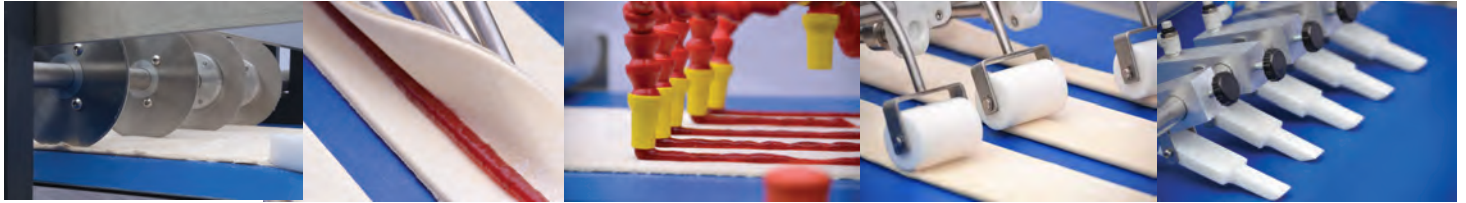


LÍNEA DE PRODUCCIÓN PARA PRODUCTOS LAMINADOS Y RELLENOS.



Made in the U.S.A.

LINE OF PRODUCTION FOR LAMINATED AND FILLING PRODUCTS.



Automatic production line for filled and non-filled pastries and biscuits: danishes, feite, biscuits, croissants and ciabatta bread.

Flexi Line Max 650 with an 18 foot length, variable speed, maximum bandwidth of 24.5 inches, UL normative, SNF and CE. It possesses a cutting station with a quadruple roller, dosing stations of jams with up to six outputs, station of detectors, cutting by guillotine and station of sugars and humidifiers for final finishes or dosing of water for adhesion of folds. Finished with stainless steel IAS 304 and 316L.

Approximate weight 877.5 pounds (additional devices optional)
1.0 hp 230 volts 3 phases 60 Hz

General Characteristics

Automatic lines with automatic sugaring, cutting station, jam filler by points or intermittent and continuous line, rollers, guillotine, humidifiers and output conveyor.

Technical Characteristics

Model Flexi Line Max 650
Band Width 26 inches



CARACTERÍSTICAS TÉCNICAS

MODELO	FLEXI LINE MAX 650
Longitud (mm)	6500
Ancho de la banda (mm)	650
Ancho útil masa (mm)	580
Velocidad (m/min)	1-5
Potencia (kW)	0,75



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