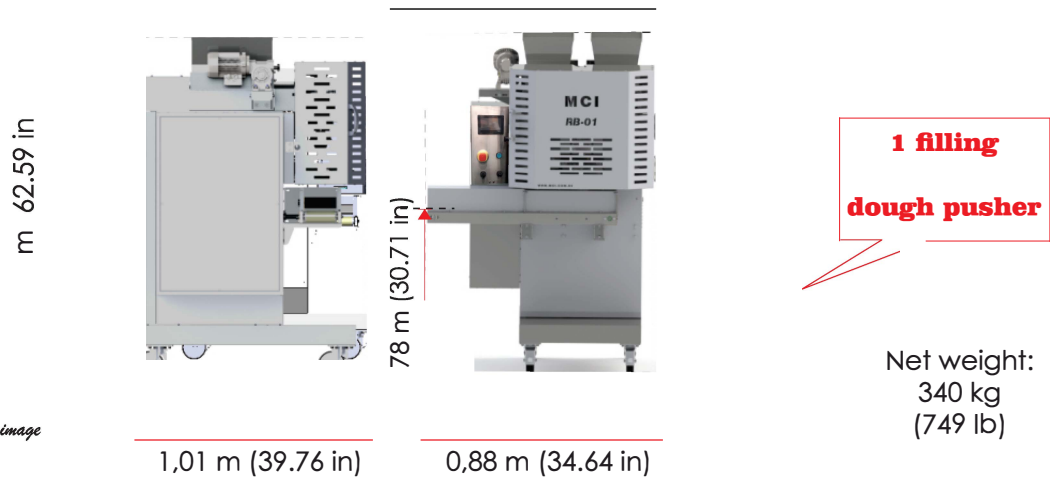


Description:

The RB01 formats and stuffs varied products, sweet and savory.
Robust and cutting edge technology, it is perfect for the entrepreneur who is looking for growth.
It has a digital panel of easy handling, access to the mass regulation and filling of your product.
Product uniformity, productivity, economy and operational safety for your business.



** Illustrative image*

Transportation and logistics info:

Height: 1,85 m (72.83 in)
Width: 1,65 m (64.96 in)
Length: 1,20 m (47,24 in)

Gross weight: 435 kg (959 lb)

ACCESSORIES

CUTTER SET							
	n°3	n°8	n°6.	n°11			
DOUGH NOZZLES							churros
	50	45	40	35	30	25	20
FILLING NOZZLES							
		35	30	25	20	15	10
RISSOLES #3 STAMP							
DISTRIBUTOR COVER FOR PRODUCTS WITHOUT FILLING							
DISTRIBUTOR COVER							
SAUSAGE ADAPTER							

Telefones: (11) 4013-7223

AV. SETE QUEDAS, 1.028 - VILA PADRE BENTO | ITU/SP - BRASIL

Electrical data:

220 V

Power	Total current	Phase ware gauge	Earth ware gauge*	Plug	exclusive circuit breaker
3,5 kW	25 A	6 mm ²	6 mm ²	Steck blue 2P+T 32A	Bipolar 32A

Power cord length = 2.7 m

* The MCI forming must be installed with adequate grounding according to the information above.

Failure to do so may cause electrical damage and consequent loss of MCI warranty.

Motor potency

Filling thread	3/4 CV
Dough thread	2 CV
Cutter	3/4 CV
Conveyor	46 W
Pusher	1/4 CV

Product format



8g (0.28 oz) up to 180g (6.35 oz)

Product size :

*Above 150g (5.10 oz) the format can be stretched *depending on the texture of the mass*

**Above 120g (4.23 oz) the format can be stretched

Pusher

There is dough pusher

Products:

(Indicated formulation of dough h with margarine 80% of lipids

Cooked dough, pot pie (Puff Pastry), churros and sweets.

Conditions for sweet production:

Air-conditioned environment, as the extrusion of the dough warms it, making the formatting difficult. For products like «brigadeiro» use chocolate with a minimum of 50% cocoa

Productive capacity of **300 kg/h (661 lb/h)** or unit according to the weight of the product:

UNITS*/ hour	10.000	10.000	4.400	3.300	2..500	1.700	1.300	1.100
Product weight (g)	8	20	45	60	80	120	150	180
Product weight (oz)	0.28	0.71	1.59	2.12	2.82	4.23	5.29	6.35

* There may be a variation of 2% in the productive capacity, more or less, depending of conditions of dough texture, temperature and umidity.

Electric panel:

