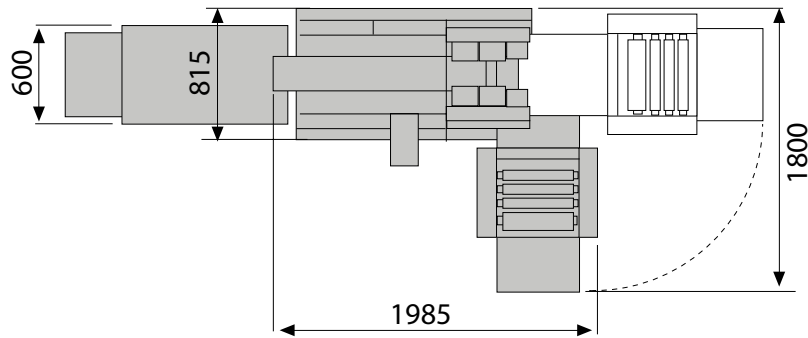
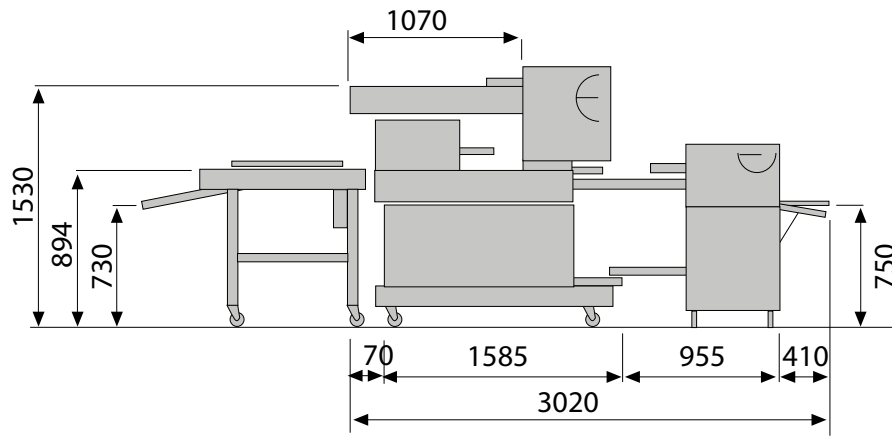


# BRAVO GROUPS - 2 ROWS



- St/st construction (frame and carters).
- Strong aluminium shoulders 15 mm thick grant stability and precision to the divider and to the moulders.
- Computer touch screen 250 programs with automatic control of the weight and of the production per hour.
- Blue antimicrobial transport belts.
- Divider feeding belt 19 kg dough capacity.
- St/st removable flour duster for soft doughs.
- Anti-clogging pin, adjustable by wheel, with electromagnetic clutch to stop feeding belt and grant the most gentle handling of the dough.
- Flour bin on sheeting rollers.
- 4 cylinders divider, adjustable sheeting thickness (40 positions) and electronic speed variation.
- Knives 1-2-4 rows (3-5-6 rows optional) are easy to replace, have electronic speed variation for several cutting lengths.
- 2 rows spreading belt.
- 4 cylinders moulder with:
  - Sheetting adjustment by scrapers with springs.
  - Moulding adjustment: upper belt with spring stretcher and adjustable anti-swerve device on lower belt with spring stretcher.
- Device to lift upper belt and get a wide opening between belts.
- 1st moulder by-pass feeding belt to collect ciabatta with a side out-feed belt (optional).
- 1st moulder fm-s 500 mm wide.
- Extensible resting belt (single or double) for easy collection of ciabattas (to use the moulding table underneath the divider).
- Flour bin to collect ciabatta.
- 2nd moulder fm-s 600 mm wide equipped with disengagement device for upper moulding belt to use it as independent machine with 1,2 mt connecting cable.
- It's possible to rotate the 2nd moulder up to 90°.
- 4 wheels with brake.
- Electric system and panel as per en60204; insulation as per ip54; safety guards with limit switches to stop the machine as per en294.
- All materials in contact with the product fulfill all hygiene requirements.



	Knife: number of rows	Weight of dough	Production	Power	Voltage
	n°	g	pezzi/ora	kW	V~/Hz
<b>BRAVO GROUPS - 2 VIE 220/4</b>	1	200÷1250	1100÷2100	3,2	400/3N~/50
	2	120÷600	2300÷4200	3,2	400/3N~/50
	4	60÷200	5500÷7200	3,2	400/3N~/50
	6	40÷150	5500÷7200	3,2	400/3N~/50