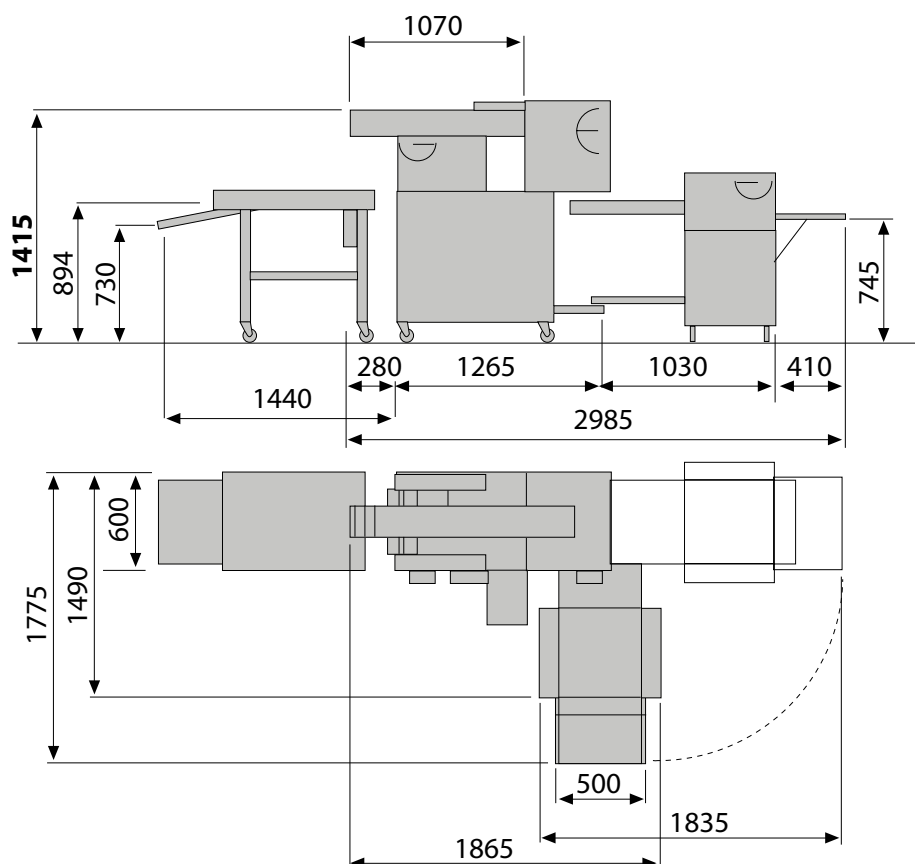


BRAVO GROUPS - P3



- St/st construction (frame and carter)
- 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 13 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 1-2-3-4 rows are easy to replace, have electronic speed variation for several cutting lengths
- 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 400 mm wide
- Extensible resting belt for easy collection of ciabattas
- Flour bin to collect ciabatta
- 2nd moulder fm-s 500 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
	1	40÷900	1100÷2100	3,2	400/3N~/50
	2	100÷450	1800÷3800	3,2	400/3N~/50
BRAVO GROUPS - P3	3	50÷300	2700÷4200	3,2	400/3N~/50
	4	35÷100	3000÷4200	3,2	400/3N~/50
	5	25÷60	2900÷3100	3,2	400/3N~/50