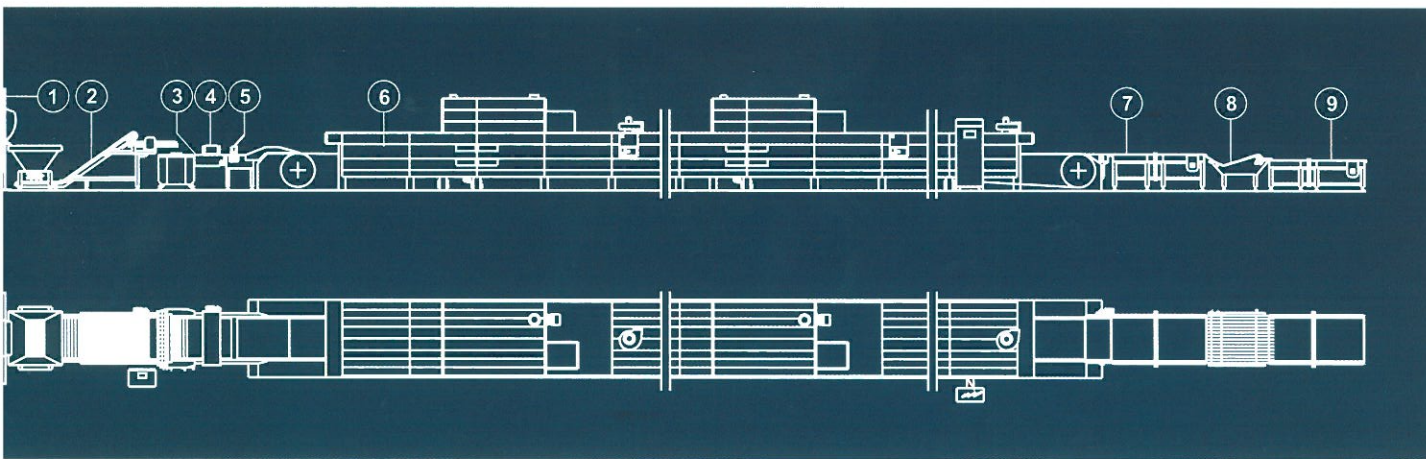


ROTARY MOULDER LINE
 LINEA ROTATIVA

- SHORTBREAD**
- Frollini*



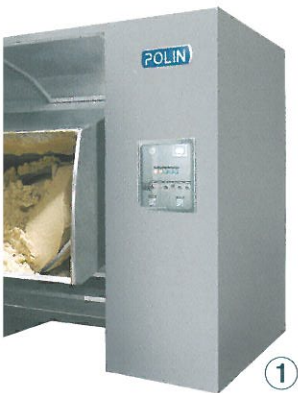


LEGEND

- 1 - HORIZONTAL MIXER
- 2 - AUTOMATIC FEEDER
- 3 - ROTARY MOULDER
- 4 - BROWNING DEVICE
- 5 - SUGAR SPRINKLER
- 6 - TUNNEL OVEN
- 7 - COOLING CONVEYOR
- 8 - STACKER
- 9 - PACKING TABLE

LEGENDA

- 1 - IMPASTATRICE ORIZZONTALE
- 2 - ALIMENTAZIONE AUTOMATICA
- 3 - ROTATIVA
- 4 - DECORATORE
- 5 - ZUCCHERATORE
- 6 - FORNO A TUNNEL
- 7 - TRASPORTATORE DI RAFFREDDAMENTO
- 8 - IMPILATORE
- 9 - NASTRO DI RACCOLTA



1

OVEN SIZE DIMENSIONE FORNO m		AVERAGE HOURLY OUTPUT CAPACITA' ORARIA kg / hour Kg / ora	AVERAGE ELECTRIC RATE mixer not included POTENZA ELETTR. escluso impastatrice kW	THERMAL RATE POTENZA TERMICA		AVERAGE FOOTAGE DIMENSIONI D'INGOMBRO m	
width larghezza	length lunghezza			KW	BTU	—	⤵
1,0	25	550	8	290	1.000.000	86	66
1,0	36	750	9	420	1.440.000	108	78
1,2	46	1.100	11	640	2.210.000	128	88
1,2	60	1.500	11	840	2.900.000	156	106
1,5	75	2.250	11	1.310	4.500.000	186	116



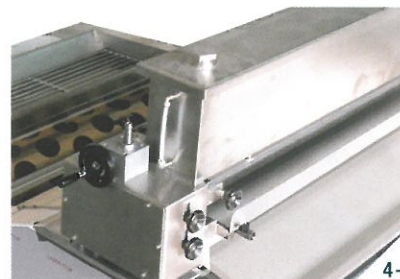
3



2



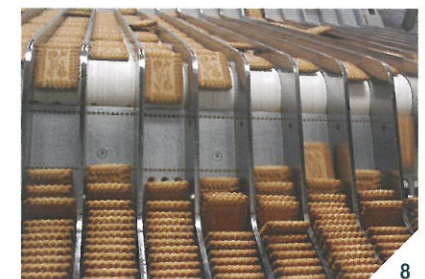
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4-5



7



8