



CODE 68081

TD 200 E

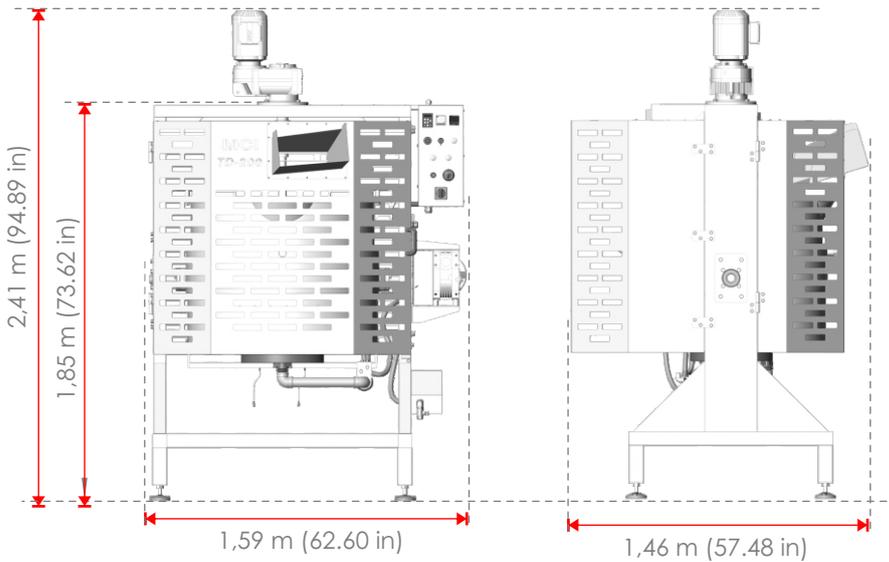
AUTOMATIC TILTING

Description:

The TD 200 is ideal for producing up to 180 kg of product. It has a swiveling spade in conjunction with a fixed blade, a double-walled stainless steel pan where the heating of the thermal oil transfers heat to the product to be cooked. The system confers uniformity to mass, productivity, economy and operational safety for your business.

It can be used for the preparation of cooked pasta, mixing the kibe dough, shredding chicken, preparation of various fillings, sweets (optional paddle shovel) among other products.

Control of the speed of the paddle.



** Illustrative image*

Net weight:
460 kg
(1014 lb)

Transportation and logistics info:	Height: 2,70 m (106.30 in) Width: 1,78 m (70.08 in) Length: 1,68 m (66.14 in)					
Electrical data: 380 V - THREE PHASE	Electrical consumption	Wire gauge - phase	Wire gauge - earth	Wire gauge - neutral	Plug	Exclusive circuit breaker
	3 kW	6 mm ²	mm ²	4 mm ²	Red steck 5P+T 32A 380/440v	Three-polar 32A
Gas consumption per hour	LPG: 2,3 kgf/h					
Type of gas	LPG or natural gas - according to the customer's previous definition.					
Operation supply pressure in the LPG gas:	Feed pressure can be variable from 1.5 to 2.0 kgf / cm It is important to consider, if there is more than one equipment connected in the same gas distribution line, the supply pressure will be constant, however, the gas flow will be reduced, making the flames weaker.					

Gas pressure - output	From 0,5 to 2,0 kgf/cm ²
Burner power	25.000 kcal
Motor potency	Motor mixer 3CV
Cooking container	The container where the dough is processed is manufactured in stainless steel sheet 4 mm thick
Cooking by indirect heat	Heating of thermal oil (Polytherm 315MB)
Productive capacity	180 kg of product or 250 liters
Time to boil the liquid	From 1 hour and 10 minutes to boil 130 liters of water. * The boiling time may vary according to ambient temperature, pressure and gas type
Time for baking the dough	From 16 to 20 minutes * The boiling time may vary according to ambient temperature, pressure and gas type
Mixing fork	Fixed and swivel
Mixer speed	Variable speed controlled by potentiometer
Removing the dough	Tilting system
Flame burner	Automatic
Volume of thermal oil	23 liters on average The maximum temperature of the thermal oil is 180°C , programmed at the factory. It must not be altered under any circumstances, otherwise it will offer risks of irreversible damage
Security devices of work: The TD200 has safety features that fully comply with the Work Safety Regulatory Standard, NR 12, including fixed guards, moving guards, and interconnected devices, to ensure operator safety for prevention of accidents.	<p>Safety protection</p> <p>Safety magnetic sensor</p>