

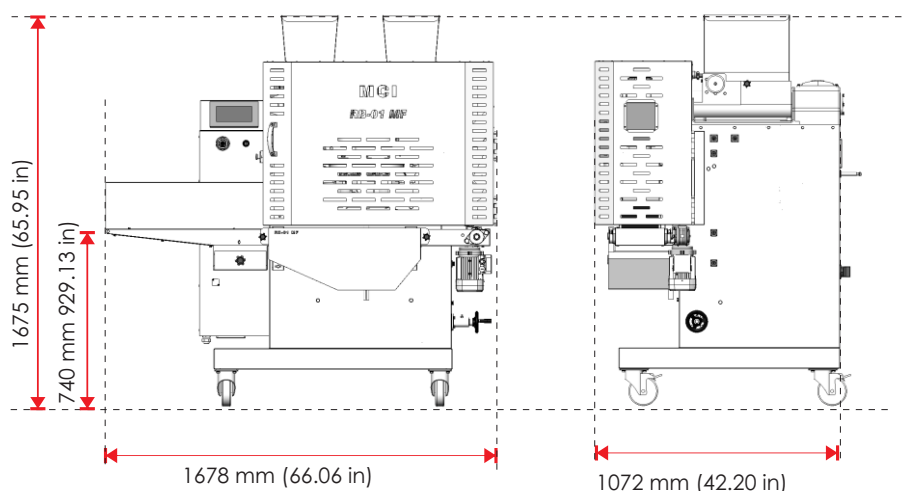
RB01 MF FORMING

CODE 56011

01-0380-001

Description:

The forming machine RB01 MF was developed to work with yeast dough, forming products of different shapes with up to one filling. It has a dough and filling presser and a dough shaker. Robust and with cutting-edge technology, it is perfect for producers looking forward to growth. It has an easy-to-use digital panel and access to adjust your product. Uniformity, productivity, and operational security for your business.



Net weight:
 537 kg
 (1184 lb)

**Illustrative image*

Motor potency:


dough spiral	2CV
filling spiral	1CV
cutter - open/ close	3/4 CV
cutter -go up/ down	1/2 CV
dough shaker	1CV
flourer system	45 W
conveyor belt	1/3 CV

General features:

It has independent motorization to drive the dough, filling spirals with transmission-driven tampers. It has a dough shaker that contributes to the cutting and standardization of the product. Independent control of the conveyor belt speed and its up and down movement guarantees delivery of the product on the belt while maintaining its shape characteristics, providing quality in the final product.

Products:

Works with yeast dough, cooked dough, and sweets.

Dough shaker:	It has a dough shaker that contributes to the cutting and standardization of the product														
Flourer system:	It has a flourer system on the conveyor belts, providing quality and productivity to the product, without adherence to the conveyor belt.														
Conditions for production:	Controlling the yeast process is a fundamental factor when working with the forming machine RB01 MF. Working in an air-conditioned environment is indispensable, at least 18° C. The dough must be produced according to the production of the equipment, avoiding uncontrolled yeasting, which directly interferes with the operation of the forming machine and the final product, and preventing dough waste. For products like "brigadeiro" use chocolate at least 50% cacao.														
Production capacity:	300 kg/h (661 lb/h) of products 1800 to 2000 pieces of 130 g yeast dough (potato bread)														
Electrical data: 380 V three phase A qualified electrician must do the electrical installation and it must be completed before the arrival of the MCI technician.	<table><tr><td>Electric consumption</td><td>Total current</td><td>Gauge phase</td><td>Gauge neutral</td><td>Gauge the ground</td><td>Plug</td><td>Exclusive circuit breaker</td></tr><tr><td>5 kW</td><td>50 A</td><td>10 mm²</td><td>10 mm²</td><td>6 mm²</td><td>power cable directly to the disconnector switch</td><td>50 A three polar</td></tr></table> <p>* The forming machine 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.</p>	Electric consumption	Total current	Gauge phase	Gauge neutral	Gauge the ground	Plug	Exclusive circuit breaker	5 kW	50 A	10 mm²	10 mm²	6 mm²	power cable directly to the disconnector switch	50 A three polar
Electric consumption	Total current	Gauge phase	Gauge neutral	Gauge the ground	Plug	Exclusive circuit breaker									
5 kW	50 A	10 mm²	10 mm²	6 mm²	power cable directly to the disconnector switch	50 A three polar									
Electric panel:	<div></div> <p>Easy-to-operate digital panel for controlling the amount of dough, filling, conveyor speed, and cutting speed.</p>														