

FR20 FORMER

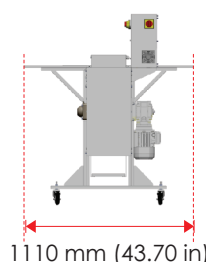
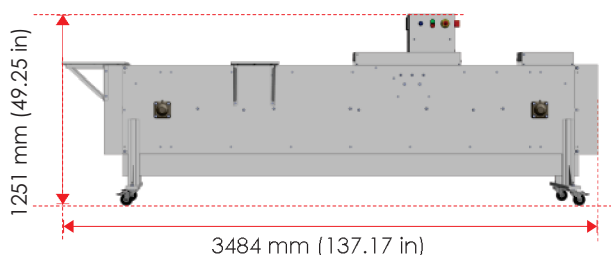
CODE 56657

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Description:

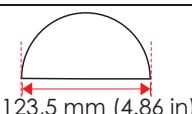
The FR20 FORMATOR, semi-automatic, composes the continuous production line, for fermented or non-fermented doughs, for formatting products in the "HALF MOON" format.

The already laminated dough and filling are manually fed into the FR20, which formats the "HALF MOON", providing uniformity, productivity, labor savings and operational safety for your business.



Net weight:
161 kg
(355 lb)

**Illustrative image*

| | | | | | |
|--|--|---------------|---------------------|---------------------|------|
| Transportation and logistics info | TO INFORME | | | | |
| Running machine: | Conveyor SSF881 inox 304 Easy to adjust the tension of the conveyor belt | | | | |
| Mobility: | Ø3" model GLES 312 BP with brake that allows the equipment to be moved for cleaning, as well as facilitating the position on the production line. | | | | |
| Voltage: 220 V | Power | Total current | Phase wire gauge | Gauge ground wire* | Plug |
| | 300 W | 4.5 A | 1.5 mm ² | 1.5 mm ² | 10 A |
| * The MCI equipment 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. | | | | | |
| Motor potency: | Conveyor - Motorreduction 3/4 CV | | | | |
| Product size: | Half moon mold  | | | | |
| Productive capacity: | Variable according to product. About 1,200 products per hour * The texture of the dough should be firm so that it does not stick and don't change the productivity process | | | | |