

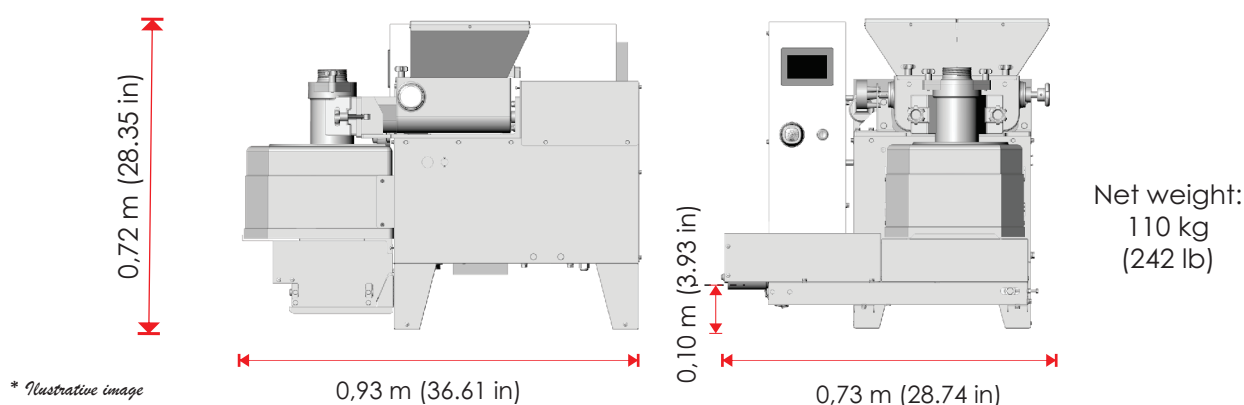


CÓDIGO 62211



Description:

The Maxx 1 Forming Machine forms and fills varied products, sweet and savories. Robust and with cutting edge technology, it is perfect for the entrepreneur who is in search of growth. It has a digital panel for easy handling, access to dough regulation, and filling of your product. Product uniformity, productivity, economy and operational safety for your business.



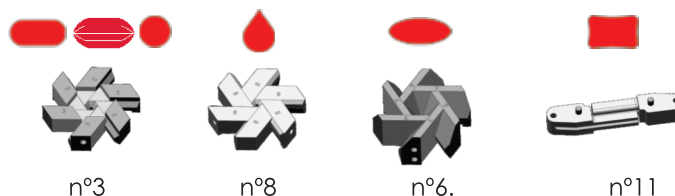
Transportation and logistics info:

Height: 1,00 m (39.37 in)
 Width: 1,08 m (42.52 in)
 Length: 0,93 m (36.61 in)

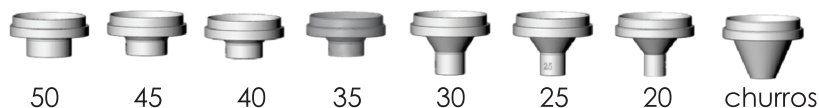
Gross weight: 145 kg
(319 lb)

ACCESSORIES

CUTTER SET



DOUGH NOZZLES



FILLING NOZZLES



RISSOLES #3
STAMP



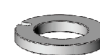
DISTRIBUTOR COVER
FOR PRODUCTS
WITHOUT FILLING



FLANGE
2nd FILLING



WASHER FOR
SAUSAGE



ALLEN SCREWDRIVER
3 mm



Electrical data: 220 V	<table><tr><th>Power</th><th>Total current</th><th>Phase wire gauge</th><th>Gauge ground wire*</th><th>Plug</th><th>exclusive circuit breaker</th></tr><tr><td>1,3 kW</td><td>10 A</td><td>2,5 mm²</td><td>2,5 mm²</td><td>Standard socket 20A</td><td>Bipolar 20A</td></tr></table> <p>Power cord length = 1.7 m (67 in) * The MCI forming 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>	Power	Total current	Phase wire gauge	Gauge ground wire*	Plug	exclusive circuit breaker	1,3 kW	10 A	2,5 mm ²	2,5 mm ²	Standard socket 20A	Bipolar 20A
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1,3 kW	10 A	2,5 mm ²	2,5 mm ²	Standard socket 20A	Bipolar 20A								
Motor potency	<table><tr><td>Filling thread</td><td>1/2 CV</td></tr><tr><td>Dough thread</td><td>1/2 CV</td></tr><tr><td>Cutter</td><td>1/3 C V</td></tr><tr><td>Conveyor</td><td>46W</td></tr></table>	Filling thread	1/2 CV	Dough thread	1/2 CV	Cutter	1/3 C V	Conveyor	46W				
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Conveyor	46W												
Product format													
Product size :	8g (0.28 oz) up to 180g (6.35 oz) * Above 150g (5.10 oz) the format can be stretched depending on the texture of the dough. **Above 120g (4.23 oz) the format can be stretched												
Pusher	There are dough and filling pushers												
Products: (Indicated formulation of dough h with margarine 80% of lipids	Cooked dough, manioc dough, pot pie, Puff pastry, churros and sweets.												
Conditions for sweet production:	Air-conditioned environment, as the extrusion of the dough warms it, making the formatting difficult. For products like «brigadeiro» use chocolate with a minimum of 50% cocoa												
Productive capacity of 130 kg/h (287 lb/h) or unit according to the weight of the product:													
UNITS*/ hour	6.500	6.500	2.860	2.145	1.650	1.105	845	715					
Product weight	8 g	20 g	45 g	60 g	80 g	120 g	150 g	180 g					
Product weight (oz)	0.28	0.71	1.59	2.12	2.82	4.23	5.29	6.35					
* There may be a variation of 2% in the productive capacity, more or less, depending of conditions of dough texture, temperature and umidity.													
Electric panel:	<p>OPERATIONAL CONTROL PANEL</p> <p>EMERGENCY STOP BUTTON</p> <p>RESET BUTTON - used to resume production. The sensor must be in position and active to allow operation of the equipment when pushing the ON / OFF button.</p> <p>GENERAL DISCONNECT SWITCH – turns the equipment on (positioned on the rear part of the panel)</p>												
	The ROBOCOPY MAXX 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.												