

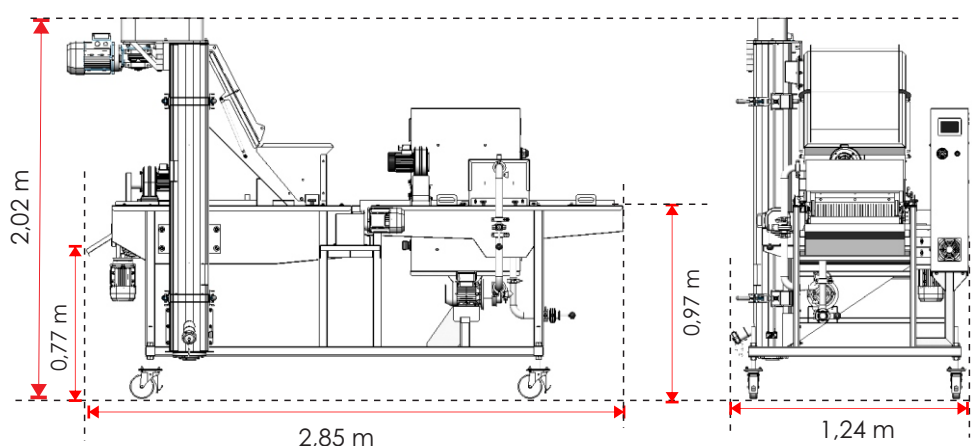


CODE 63667



#### Description:


The RBE04 breeding machine or coating machine has an output of 40.000 pieces per our put to 20g, and a total yield of 800 kg (1764 lb) per hour. Its production process is very simple, it must be fed with the binding liquid and the flour of your preference, thus, the conveyor can do the automatic process of breeding with agility and efficiency, ensuring that the product is brewed whole, without kneading, damaging or leaving marks on your final product.



Net weight:  
460 kg  
(1014 lb)

*\*illustrative image*

Transportation and logistics info:	Height: 2,10 m (82.68 in) Width: 1,40 m (55,12 in) Length: 3,30 m (129,92 in)		Gross weight: 570 kg (1256 lb)								
Motor potency:	<table><tr><td>liquid conveyor</td><td>0,5 CV / 4P</td></tr><tr><td>flour elevator</td><td>2,0 CV / 4P</td></tr><tr><td>flour conveyor</td><td>0,5 CV / 4P</td></tr><tr><td>liquid recirculation</td><td>0,33 CV / 4P</td></tr></table>			liquid conveyor	0,5 CV / 4P	flour elevator	2,0 CV / 4P	flour conveyor	0,5 CV / 4P	liquid recirculation	0,33 CV / 4P
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Product size:	Products from 8 (0.28 oz) to 180g ( 6.35 oz)										
Breeding flour:	<p>Quantity: From 22 to 30 kg (132 to 198 lb) Type: industrialized</p> <p>Important: RBE04 does not work with handmade flour (French bread flour) because it can usually contain bread and milk bread which makes oily flour. This mixture of breads of artisanal flour, in the process of frying, can confer black spots in the salty, because the sugar caramelizes and burns before the salty one dours completely.</p>										

Breeding liquid	Volume: about 20 - 30 liters Type: Not recommended to use egg white							
Breeding system	For liquid waterfall							
Liquid recirculation	Sanitary pump - 1/3 CV							
Breeding dimensions:		width		usefull width				
	liquid conveyor	470 mm (18.50 in)		433 mm (17.05 in)				
	flour conveyor	517 mm (20.35 in)		400 mm (15.75 in)				
Productive capacity of <b>800 kg/h</b> (1764 lb/h) or unit according to the weight of the product:								
Units/h	40.000	<b>40.000</b>	17.600	13.200	10.000	6.800	5.200	4.400
Product weight (g)	8	<b>20</b>	45	60	80	120	150	180
Product weight (oz)	0.28	<b>0.71</b>	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.								
Electrical data:	Electrical consumption	Total current	Wire gauge – phase	Wire gauge – earth	Wire gauge – neutral	Plug	Exclusive circuit breaker	
<b>380 V - THREE PHASE</b>	3 kW	22 A	6 mm <sup>2</sup>	6 mm <sup>2</sup>	6 mm <sup>2</sup>	Red steck 3P+T +N 32A	Tripolar 32A	
* The MCI breeding be installed with suitable electrical grounding. Failure to elctrical groundingmay cause electric damages. For your safety, ask for an electrician youtrust to check the condition of the power grid of the equipment installation site.								
Conveyor width:	Liquid conveyor: 480 mm (18.90 in) Flour conveyor: 520 mm (20.47 in)							
	The RBE04 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.							