

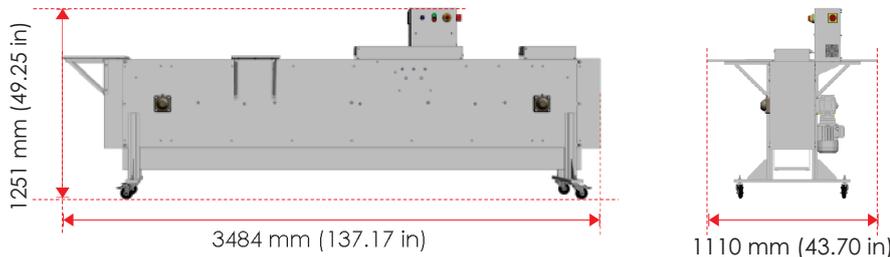
## FR20 FORMER

CODE 56657

01-0397-001

**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:  <b>220 V</b>	Power	Total current	Phase wire gauge	Gauge ground wire*	Plug
	300 W	4.5 A	1.5 mm <sup>2</sup>	1.5 mm <sup>2</sup>	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				