



PM-B Automatic group for rolled bread and slack dough

The PM group is a multi-purpose work station planned to combine the functions of three different machines in one compact and versatile unit: ""ciabatta"" divider, rolled bread group, long moulder.

The new conception divider head, the two highly tested moulders and the long moulding device offer the possibility to process the typical slack dough of "zoccoletti", "ciabatte", "francesine", etc. besides the traditional shapes of rolled bread and rolled loaves.

The feeding belt lowered to a height of 1405 mm. to ease dough loading and the powered conveyor belt for dough portion collection at the exit of the secondo moulder improve the comfortable and ergonomic use of the group.

• Features

- Steel structure mounted on wheels.
- Outer casing painted with dual cycle anti-corrosion treatment using epoxy powders (food contact).
- 24V low voltage electric control panel.
- The automatic feeding belt h. mm. 1405 features a system controlled by an electromagnetic detector apt at self-adjusting the dough input to the divider so as to prevent clogging.
- The dividing and rolling head is planned and manufactured to divide both slack and dry dough: the rolling system is formed by a central grooved roller and five rolling cylinders made of stainless steel. It is adjustable on three positions and allows to obtain a dough sheet having variable thickness, according to the consistence and softness of the dough. The possibility to change the portion thickness, besides their length, increases the range of shapes to produce.
- Teflon-coated stainless steel blades easy to change, to work at one, two or three ways (this last one only for cutting) and to guarantee a perfect cut and dough division.
- Stainless steel flour sifters equipped with two independent small tanks at adjustable dosage till exclusion. One is placed in the rolling area while the other is placed in the cutting area, in order to ease slack dough processing during the most delicate phases.
- Two counter-moving conveyor belts inside the head. Thanks to a practical selector, it is possible to take off portions after dividing or going on with the following moulding and long moulding. The collecting and exit belt is placed on the head back. It can be lifted and overturned when it is not used, to maintain the characteristics of extreme compactness which inspired the design of the PM group.

- The PM-B group features a four cylinder moulder with stainless steel collecting tray as well as a turnable three cylinder moulder with independently powered collecting belt. Useful work width 460 mm, thus allowing to have two way production without any risk of contact between portions.
- A double anti-rejection device on both moulders, adjustable by means of a micrometric handwheel, has been designed to obtain a better rolling up of large pieces and dry dough.
- A device disactivating the upper belt functioning of both moulders stops the rolling up process and allows to obtain the simple calendaring of portions.
- Long moulding belt with adjustable pressing device enabling to lengthen portions after the first moulding and to obtain rolled loaves long up to 480 mm.
- Stainless steel collecting tray.
- Electrical power supply: V.400/3/50 Hz (different voltages on request).

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• **Controls**

- The PM-B group is equipped with a microprocessor controlled electronic control panel. Once single, double or triple output and dough thickness have been selected, the user can choose the desired weight and hourly output by means of a digital keyboard. Work speed and dough portion length are automatically determined by the microprocessor. The electronic control panel allows to finely adjust the product weight so as to compensate for weight fluctuations due to changes in the dough specific weight. The +/- weight correction value is visible on the display.
- Divider start/stop double controls placed at the exit of the second moulder.

This machine complies  regulations.

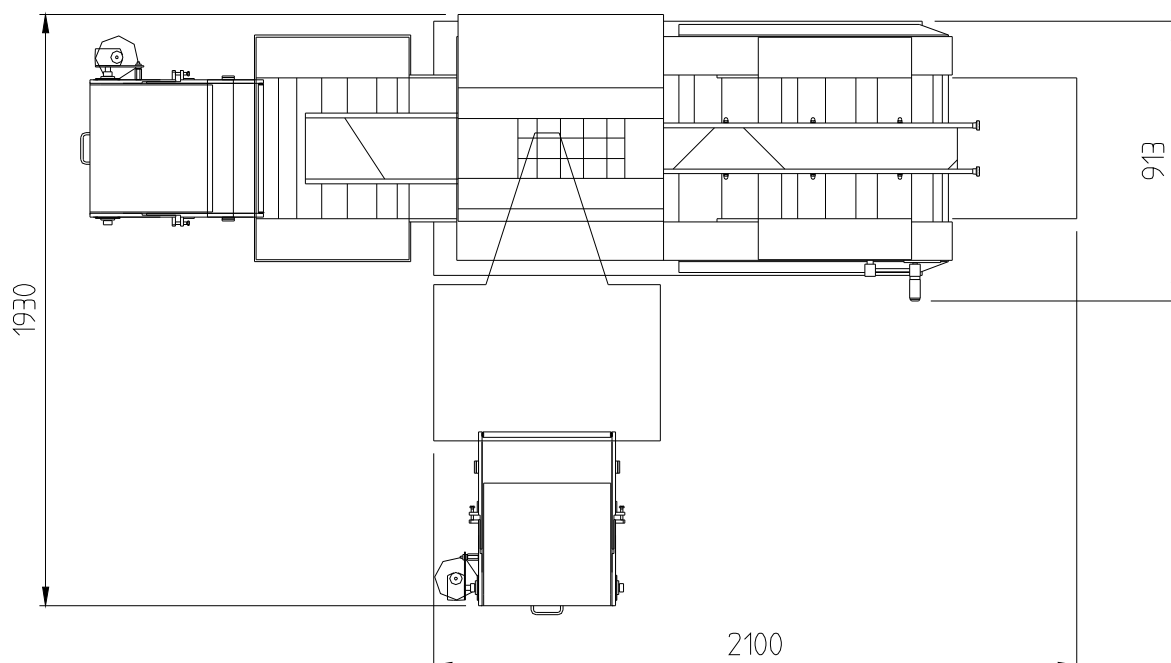
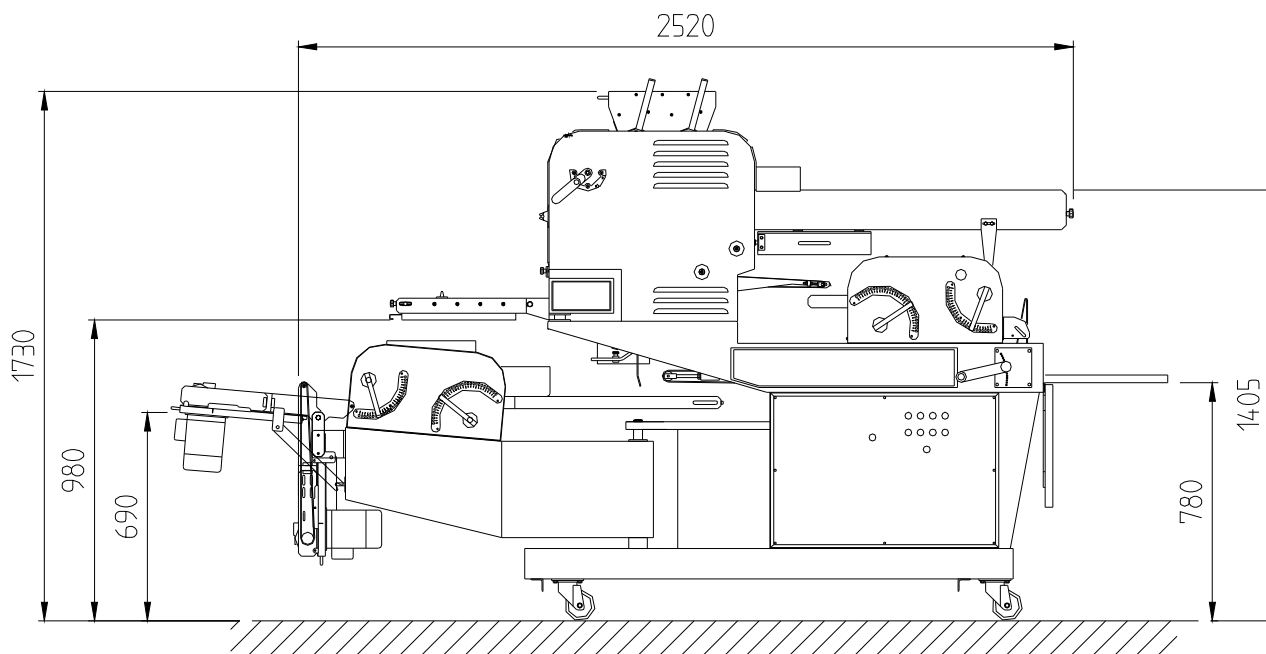
PERFORMANCES	min. weight*	max. weight*	max. output (*)
SINGLE PORTIONS	gr 50	gr 800	pz/h 4000
DOUBLE PORTIONS	gr 25	gr 400	pz/h 8000
TRIPLE PORTIONS - ONLY CUT	gr 17	gr 270	pz/h 8000

(*) referred to minimum weights.

* Minimum and maximum weight are approximate and can change according to the processing method and the dough specific weight.

MODEL	Ref.	Description
PM-B	03956802	Automatic group for rolled bread and soft dough

GRUPPO AUTOMATICO - PM-B	Macchine 2002/046
AUTOMATIC GROUP FOR BREAD - PM-B	26/07/02



DATI TECNICI - TECHNICAL FEATURES		PM-B
POTENZA INSTALLATA - INSTALLED POWER	kW	4.77
POTENZA MAX ASSORBITA - MAX ABSORBED POWER	kW	4.77
PESO - WEIGHT	kg	730
VOL. IMBALLO - PACKING VOLUME	m ³	5