

CRUISE Dough refining cylinder

• CRUISE is a refining cylinder that can roll up to 30 kg of dough in successive programmable stages. Its main application is in artisan bakeries but, due to its sturdiness and dependability, it can also be used, with appropriate adaptations to the electrical part, in automatic industrial lines for processing dough for sandwich loaves.

Features

- Capacity 20 30 kg dough with 3-roller double-rolling cylinders.
- Wheel-mounted structure with stainless steel casing.
- 3 large-diameter chromium-plated ground cylinders, mounted on elastomer shock absorber device, calibrated to gradually regulate the aperture according to the type and amount of dough being processed. When optimal working conditions are reached, the cylinders return to the initial rolling thickness chosen by the operator. This protects the motor and mechanical components from harmful excess stress and permits intensive effective dough rolling without tearing the fibres.
- Choice of belts in felt or washable plastic for alimentary use, with wooden or polyethylene side walls respectively.
- Adjustable device at cylinder inlet for folding the dough in a herringbone pattern.
- Rolling time regulation timer and rolling thickness adjustment knob.
- Scrapers on rollers.
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- Low voltage electrical system.
- Frontal sensitive safety bar, connected to micro switch, stops machine at minimum contact.
- Electrical power supply: V.400/3/50 Hz (different voltages on request).
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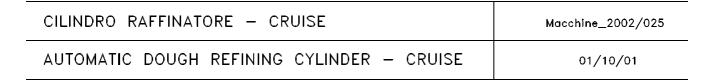
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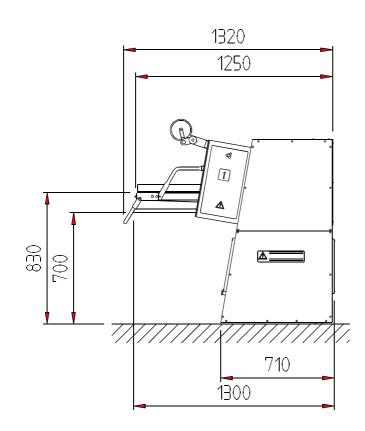
This machine complies **(**regulations.

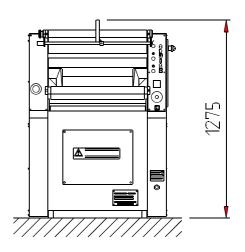


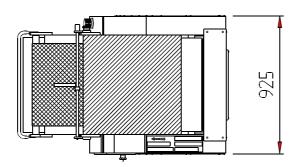
Thickness adjusting knob











DATI TECNICI – TECHNICAL FEATURES		CRUISE
APERTURA MINIMA – MINIMUM OPENING	mm	4
APERTURA MASSIMA – MAXIMUM OPENING	mm	20
POTENZA INSTALLATA – INSTALLED POWER	kW	3
POTENZA MAX ASSORBITA – MAX ABSORBED POWER	kW	3
PESO – WEIGHT	kg	360
VOLUME IMBALLO – PACKING VOLUME	m ³	2.2
CONNESSIONE ELETTRICA-PLUG COUPLING		3PH+Gr