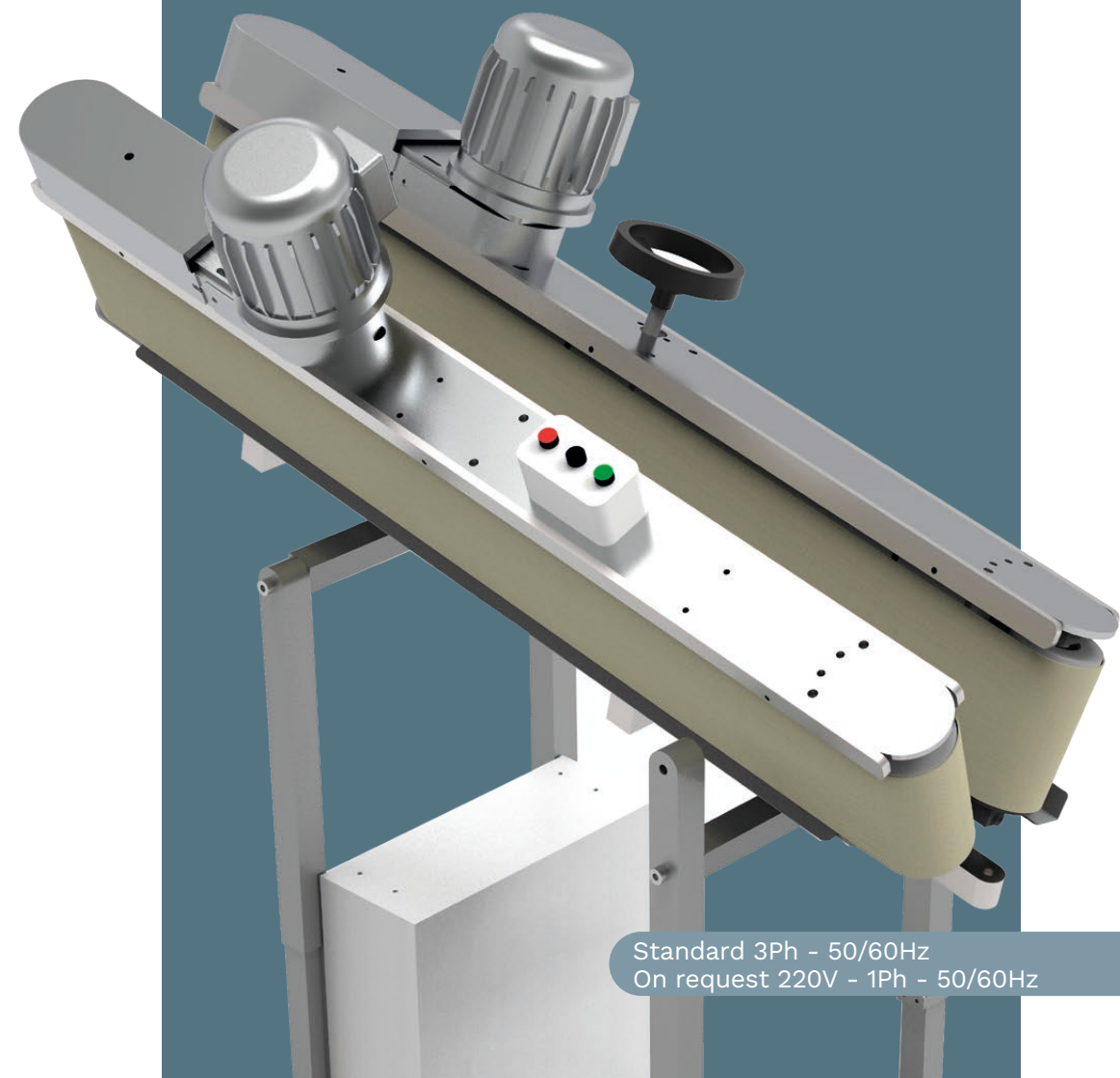


CE

Belt rounder for soft doughs

Arrotondatrice a nastri
per impasti morbidi



Standard 3Ph - 50/60Hz
On request 220V - 1Ph - 50/60Hz

mac.pan

caratteristiche generali • general characteristics

- Suitable for dough with 65 to 90 liters of water for each 100kg of flour
- Belts 140 or 190 cm length
- Speed variator to adjust the relative speed between the bands
- Able to obtain different degrees of rounding.
- Suitable for pieces up to 2200g.
- Angle between the bands adjustable depending on the dough size
- Flour sprinkler can be installed, advisable for very sticky dough

- Adatto per impasti da 65 a 90 litri di acqua ogni 100 kg di farina
- Tappeti di lunghezza 140 o 190 cm
- Variatore di velocità per regolare la velocità di arrotolamento
- Si riescono ad ottenere diversi gradi di arrotondamento.
- Adatto per pezzi fino a 2200 g.
- Angolo tra i tappeti regolabile in base alla dimensione dell'impasto
- Si può installare lo sfarinatore, consigliato per impasti molto appiccicosi

Our machines are designed, manufactured and assembled in ITALY. - Le nostre macchine sono progettate, costruite e assemblate in ITALIA.



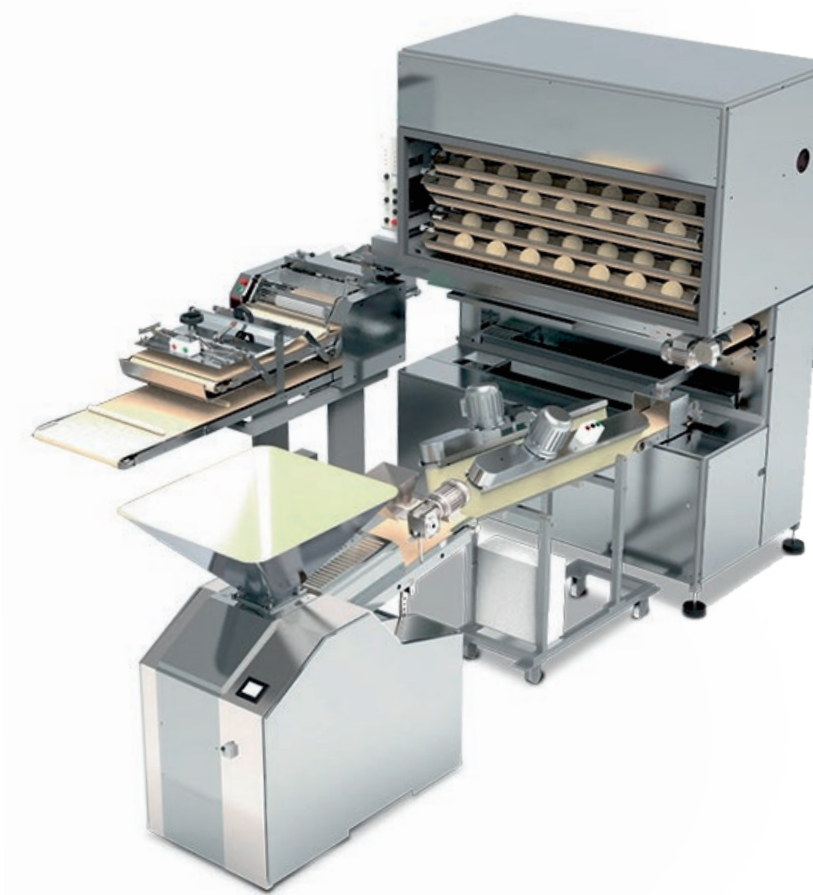
descrizione • description

MODEL	power kW	length cm	depth cm	height cm	weight Kg
BRR140	1.1	140	50	132	150
BRR190	1.1	190	50	132	150

The band rounder is the appropriate machine for rounding soft dough. There are two lengths available, 1400 mm and 1900 mm

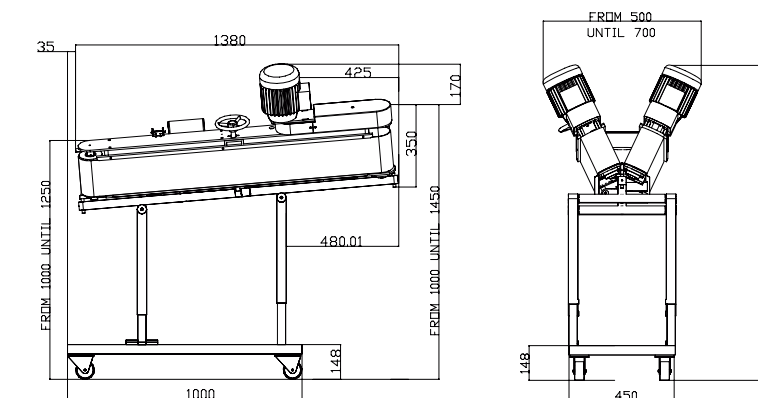
L'arrotondatrice a tappeti è la macchina adatta per arrotondare impasti morbidi. Sono disponibili due lunghezze, 1400 mm e 1900 mm

As continued product improvement is a policy of MAC.PAN Srl, specifications are subject to change without notice.



Loads up to 2200 gr/pcs

Suitable for hydration: 65% to 95%



YouTube



SINCE 1983

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GENERAL CATALOGUE

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