

## DROPPING MACHINE

Code	Working Width [mm]	Dimensions (approx) [mm]	N° standard exits	weight	Installed Power (approx) [kW]	Max vertical movement [mm]	Max horizontal movement [mm]	Max cycles / minute (axis X-Y)	Max cuts/minute (mechanical cut)
CL 800	800	1750x2000xH 1950	12	1.800	8	40	100	40	150
CL 900	900	1750x2100xH 1950	13	1.900	8	40	100	40	150
CL 1000	1000	1750x2200xH 1950	15	2.000	8	40	100	40	150
CL 1200	1200	1750x2400xH 1950	18	2.100	8	40	100	40	150

EQUIPMENTS							
DESCRIPTION	CL 800	CL 900	CL 1000	CL 1200			
Head with 1 colour							
Head with 2 colours							
Head with 3 colours							
TOP Filling Head							
Wire-cut unit							
Wire-cut mould with 1 colour/two colours in 2 halves							
Wire-cut mould with 2 colours in the middle							
Guillotine							
Motorized belt for Guillotine unit							
Mould for "fig-bar" (dough + filling)							
Mould for extruded shape (only dough)							
Electromechanical pre-arrangement for "twist" mould							
Rotary mould							
Electromechanical pre-arrangement for closing mould with diaphragms							
Closing mould with diaphragms							
Horizontal movement of the head(X axis)							
Vertical movement of the head (Y axis)							
Packing: pallet with closed cage	-	-	-	•			
Set of maintenance tools	-	-	-	•			
■ standard							





 Extruding head made of high-resistance aluminium panels with anti-wear and anti-sticking treatments on the surface. The head is provided with the housings for the dough extruding groups and for the forming mould, equipped with a quick coupling system for an easy change of production. The head can be completely removed from the machine to make easy the cleaning.



• Extruding dough units. Each unit is composed of two stainless steel grooved rollers and of a lobe pump at single sectors for each extruding exit. The rotation both of the rollers and the lobe pump is independent. The rollers and the lobe pumps can be easily removed from the head for cleaning and shape change.



 Forming mould constituted by an aluminium bearing plate with anti-wear and anti- sticking treatments, conveying dough plates in alimentary plastic material and extruding nozzles to give to the product the desired shape. The moulds can be easily replaced to speed the change of production.



 Wire-cut unit. It can be easily installed and removed from the machine and it is used to realize the wire-cut products. The movement of the wire is made thanks to an appropriate servomotor and a mechanical cam system, this enables to reach the maximum speed of 120 cuts per minute



 Guillotine unit: a motorized belt and a guillotine, to cut the products according to the desired measure, can be installed on the machine. By means of this unit the machine can produce extruded biscuits and fig-bar.



 Closing mould with diaphragms: through this accessory the machine can produce filled biscuits closed at the ends by means of the diaphragms device.



The main frame is made of thick stainless steel, painted in grey RAL 9007. The base frame contains the devices for the lifting/lowering movement and the horizontal movement to follow the oven conveyor during the dropping phase. All of the movements are realized thanks to brushless motors controlled by electric high-precision drives.



Additional TOP FILLING head: the device, complete with a bearing structure adjustable in vertical and horizontal position, is used to deposit jam on the biscuits just formed by the extruding head. The top filling head is composed of a lobe pump with single chambers equipped with independent drive. This device can be easily installed and removed from the machine for cleaning.



**Touch Screen control panel** on the machine with visualization and management of the machine functions, recipes settings and alarms management. The interface is simple and intuitive to help the operator during the selection of the functions.





Closing mould with diaphragms



Wire-cut unit



TOP Filling Head

Guillotine

