

RELAXER SK

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Dough Strip Machine

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08.09.2008

Dough Strip Machine

Characteristics:

Gentle production of continuous strips of dough. Continuous dough strip formation for transfer to "QUADRO ROUND" head machine.

Dough strip size (h . W . L) in mm: 110x bis ca. 250x continuous

Absorption rate: 50-80%

Advantages

Fully automatic, continuous production of dough strips

- Elaborate manual strip production no longer required
- High rationalisation and productivity effect
- Fast return on investment

Fully automatic feeding of Kemper Quadro systems with continuous dough strip

- Enables 1-person system operation

Dough strip production without stress via Kemper star roller system

- Very gentle dough production process

Very consistent and reproducible dough strip production

- Optimised process security and product quality

All relevant components made from stainless steel or plastic

- Quick and simple cleaning
- short non-productive time



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Hopper charging via Kemper Bowl tipper "HK 200" possible

- Maximum rationalising effect

Specification

Standard version

Machine consisting of:

- wheeled stand
- Operation via two-hand safety circuit
- Hopper with a capacity of approx. 160 kg
- All machine components are made from aluminium, plastic or stainless steel.

Hopper opening

Length: 720 mm

Width: 600 mm

Hopper consisting of 2 plastic side panels and 2 side panels designed as conveyor system. The conveyor system can be oiled via a rotating wheel brush.

Hopper infeed height 1.930 mm

The hopper can be fed via a bowl tipper.

Options

- Add-on frame "Relaxer SK" to increase hopper volume

Extras

- Rattan baskets and plastic baskets

Technical Data

Capacity in mm

110 x bis ca. 250 x continuous

Absorption rate

50-80 %

Dimensions (L x W x H) in mm

1.830 x 750 x system-specific

Connection parameters

400 V, 1,25 kW, CEE 16 A plug connector

