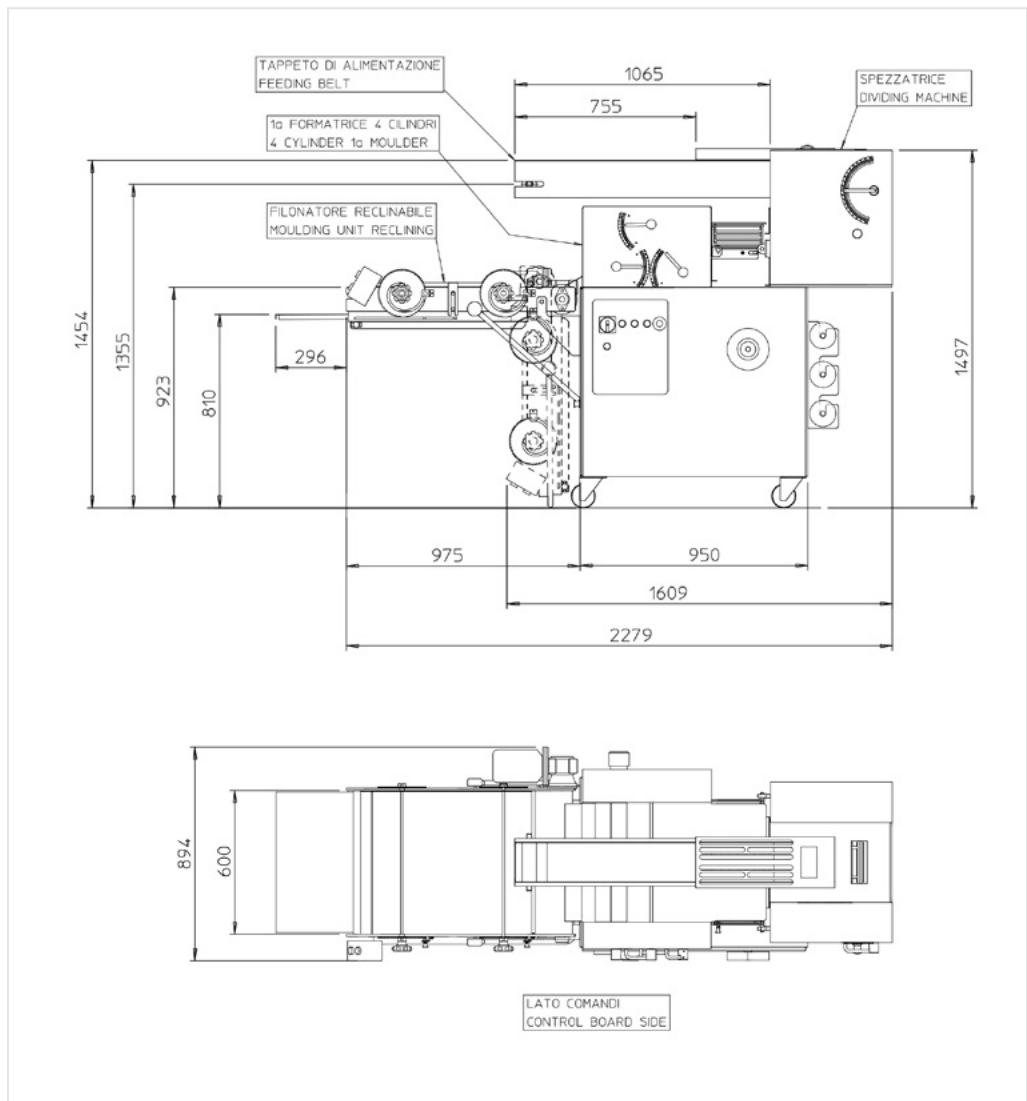


BRAVO GROUPS - FILONI



- St/st construction (frame and carters)
- Strong aluminium shoulders 15 mm thick grant stability and precision to the divider and to the moulders
- Blue antimicrobial transport belts
- Divider feeding belt 13 kg dough capacity
- Anti-clogging pin with mechanical clutch to stop feeding belt and grant the most gentle handling of the dough
- Flour bin on sheeting rollers
- 4 cylinders divider, adjustable sheeting thickness (40 positions) and mechanical speed variation
- Knives (not included - optional) are easy to replace, have mechanical speed variation at 3 speeds and 3 cutting lengths
- 4 cylinders moulder type fm-s, 500 mm wide
- By-pass feeding belt to collect ciabatta with a side exit belt (optional)
- Sheeting adjustment by scrapers with springs
- Moulding adjustment: upper belt with spring stretcher and adjustable anti-swerve device on lower belt with spring stretcher
- Device to lift upper belt and get a wide opening between belts
- Device to disconnect moulder upper belt
- Moulding unit reclining with adjustable table
- 4 wheels with break
- Electric system and panel as per EN 6024-1:2018; insulation as per ip54; safety guards with limit switches to stop the machine as per UNI EN 13857:2008
- All materials in contact with the product fulfill all hygiene requirements



	Knife: number of rows	Weight of dough	Power	Voltage	Weight
	n°	g	kW	V~/Hz	gg
	1	40±600	2,0	400/3N~/50	580
BRAVO GROUPS - FILONI 165/4	2	95±300	2,0	400/3N~/50	580
	3	50±200	2,0	400/3N~/50	580
	4	40±100	2,0	400/3N~/50	580