

ALTUNTOP

FULL AUTOMATIC 6 ROWS ROLL BREAD LINE

ATBKD



SUITABLE FOR ALL SIZES OF HUMBURGERS WITH HIGH-QUALITY



This line is one of industrial bread factories' most requested and preferred lines. It is characterized by high productivity, low production cost, and high quality. The line is manufactured according to the customer's request and based on the weight range of the dough piece. A drum is used for dough cutting, and the drum can be replaced according to the size required by the customer. The customer must request a machine that operates within the appropriate weight range for bread production, as mentioned in the table below:

TECHNICAL SPECIFICATION

Machine Width Largeur de la machine	1670 mm	Voltage Tension	380 V
Line Length Longueur de la machine	4110 mm	Current Courant	25 A
Maximum Line Height Hauteur de ligne maximale	1840 mm	Frequency Fréquence	50 Hz
Line Weight Poids de la ligne	2000 kg	Max. Power Puissance max.	7 Kw
Capacity Capacité	9000 pcs/hr	Average Power Puissance moyenne	6 Kw

CUTTING SECTION

Piston Diameter Diamètre du piston	Ø48 mm	Ø55 mm
Dividing Range Plage de division	30-110 gr	50-155 gr

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Drum No Numéro de tambour	Rounding Specification Spécification d'arrondi
Drum 0	30-60 gr
Drum 1	50-80 gr
Drum 2	70-120 gr
Drum 3	115-175 gr

THE TRAY SIZE CAN BE CUSTOMIZED ACCORDING TO PRODUCTION NEEDS.



- ▲ Cutting weights range:
30-110 grams, 50-150 grams.
- ▲ Production capacity:
Hamburger bun and pastry dough can be produced at a maximum of 9,000 pieces per hour.
- ▲ Due to the minimal use of flour in cutting the dough, the dough surface becomes free of flour.
- ▲ The amount of flour provided to the cut dough can be adjusted.
- ▲ Ensures a high-quality, clean product.
- ▲ The machine automatically transfers the product to the sorting conveyor and arranges the product in trays.

SORTING CONVEYOR (AUTOMATIC TRAY SORTING)

The product is automatically transferred from the dough-cutting machine to the conveyor, which then automatically lowers the product into the tray below, allowing the product to settle in the tray and exit to be placed on the trolley. The distances between the dough pieces are electronically adjusted via the electronic screen.

The conveyor works with all available tray sizes, and the manufacturer should be informed of the customer's available sizes so that the machine can be adjusted accordingly.

