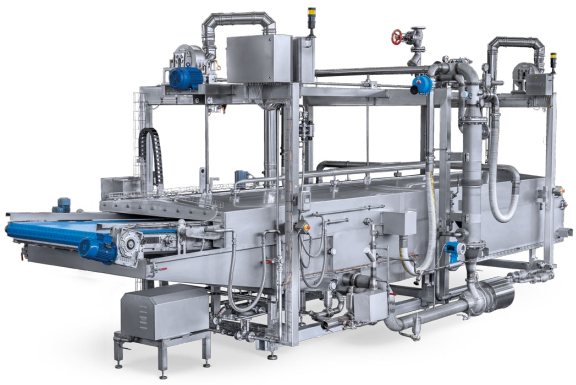
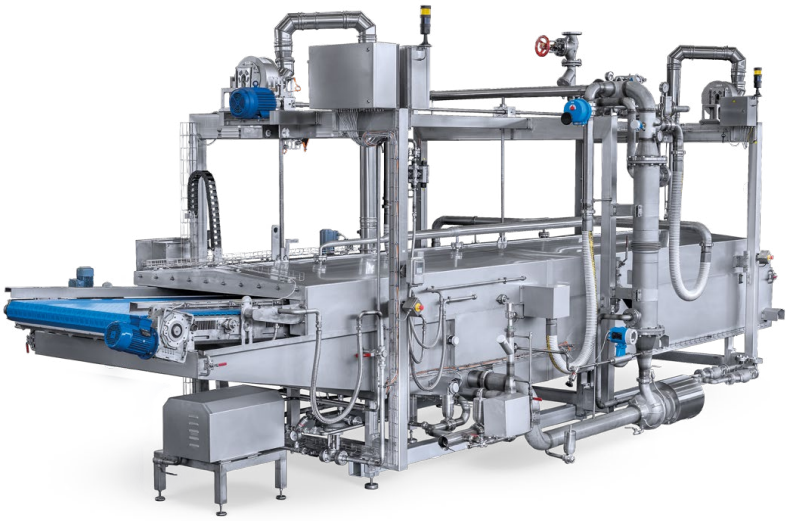
СИСТЕМЫ МАКАРОННЫХ ИЗДЕЛИЙ, СУХИХ ЗАВТРАКОВ И ЗАКУСОК
CF, CV, WZ, RF
Технические характеристики



CF



Water cooker

Machine composed of a conveying belt that brings the product inside a cooking tank containing heat-ed water, with the possibility to regulate its. It is used to cook and increase product humidity.

The machine structure consists of an insulated tank that contains cooking water, inclined on a specific point for complete drain. An insulated top thermal panel is equipped with extraction hoods on both sides.

The water is brought to the right temperature thanks to the heating system which operates us-ing an external heat exchanger steam/water, con-trolled through modulating valve managed via PLC.

The cooking water is recirculated through a pump that distributes it on the whole belt surface through a regulating spray system. Possibility to have the cooking zone block integrated into the cooker in order to remove superficial starch.

The level of cooking water is maintained thanks to PLC.

It is possible to use a counter-belt equipped with flights to maintain the floating products in immer-sion and ensure a more efficient cooking.

The adjustable jets prevent product stickiness and maintain the water temperature constant on the whole machine width and length (+/- 1°C).

In order to regulate the product cooking, it is pos-sible to modify:

- cooking time
- water temperature
- increase/decrease remixing.

The cooker opening takes place through an auto-mated multilayer system, which allows the belts to distance themselves and from the panel, giving maximum accessibility for the washing process.

A panel and belts lifting system facilitates the ac-cessibility during the washing phase. In order to make the washing process easier, the machine features a stainless-steel structure and rinsing ramps to reduce machine washing time. The entire structure is designed to guarantee high accessibil-ity and facilitate the washing operations, avoiding product stagnation.

The water level is controlled through PLC, posi-tioned with a valve that is controlled via PLC on the bottom of the tank, allowing the continuous remov-al of the starch deposit on the bottom.

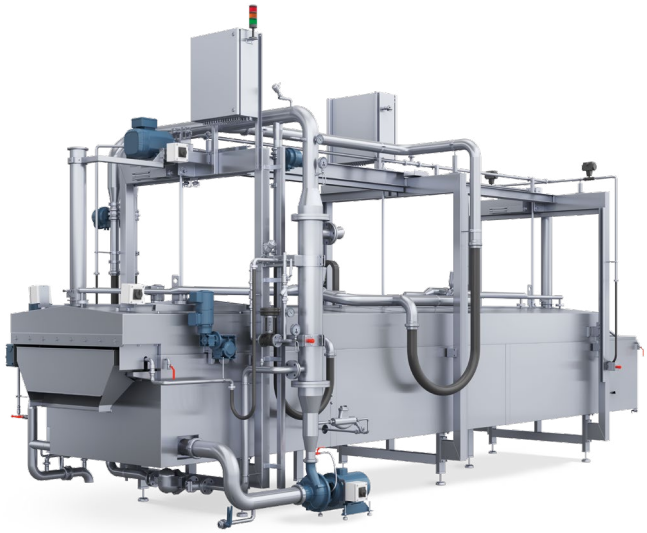
Optional

- The starch controlling system present in the cooking valve increases final product quality and optimizes the water overflow allowing the reduction of water waste.
- Re-use of washing water to maintain the level of cooking water. Thanks to this, less water is wasted and the heat released from the product during the washing phase is recollected.

Machine Performance

- Belt width 750-1200 mm
- Cooking length 3-25 m
- Number of belts Up to 2

CV



Water cooker

Machine composed of a conveying belt that brings the product inside a cooking tank containing heat-ed water, with the possibility to regulate its. It is used to cook and increase product humidity.

The machine structure consists of an isolated tank that contains cooking water, inclined on a specific point for complete drain. A top thermal panel iso-lated is equipped with extraction hoods on both sides.

The water is brought to the right temperature thanks to the heating system which operates us-ing an external heat exchanger steam/water, con-trolled through modulating valve managed via PLC.

The cooking water is recirculated through a pump that distributes it on the whole belt surface through a regulating spray system. Possibility to have the cooking zone block (to remove superficial starch) integrated on the cooker.

The level of cooking water is maintained thanks to PLC.

Possibility to use a combination of three belts for product cooking. The first and second belts use jetted mixed water while the third one works through immersion.

The adjustable jets prevent product stickiness and maintain the water temperature constant on the whole machine width and length (+/- 1°C).

In order to regulate the product cooking, it is pos-sible to modify:

- cooking time;
- water temperature;
- increase/decrease remixing;

Act on the water level in order to increase/de-crease the belt length in immersion, which leads to have a constant production speed working only on the total cooking length.

The cooker opening takes place through an auto-mated multilayer system, which allows the belts to distance themselves and from the panel, giving maximum accessibility for the washing process.

In order ease the washing process, the machine features a stainless-steel structure and rinsing ramps to reduce machine washing time. The entire structure is designed to guarantee high accessibil-ity and facilitate the washing operations, avoiding product stagnation.

The water level is controlled through PLC, posi-tioned with a valve that is controlled via PLC on the bottom of the tank, allowing the continuous remov-al of the starch deposit on the bottom.

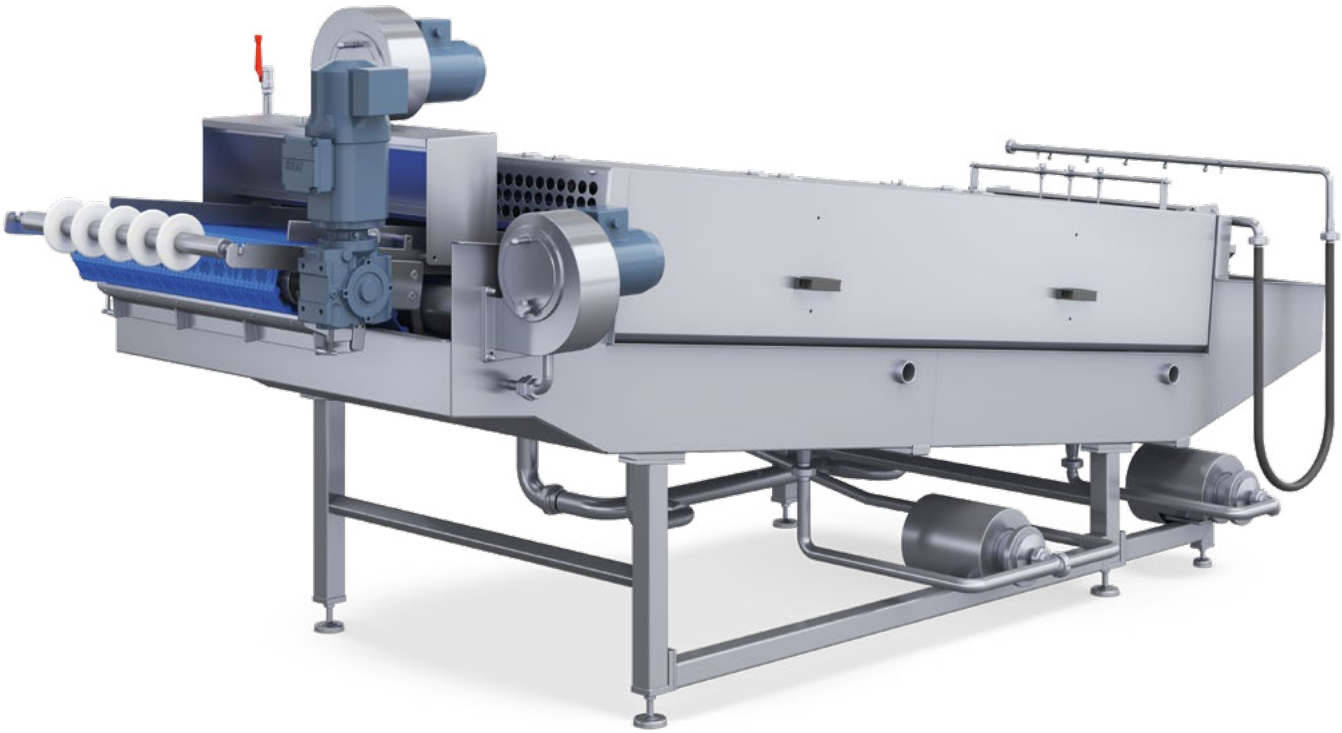
Optional

- The starch controlling system present in the cooking valve increases final product quality and optimizes the water overflow allowing to reduce water waste.
- Re-use of washing water to maintain the level of cooking water. Thanks to this less water is wasted and the heat released from the product during the washing phase is recollected.

Machine Performance

- Belt width 750-1200 mm
- Cooking length 3-25 m
- Number of belts 2-3

WZ



Washing Zone

Machine designed to block the cooking process, cool the product and remove superficial starches.

The WZ is composed of a conveying belt and it features a bottom water tank divided in two parts which allows for the recycling of sprayed water. On the top it features spraying ramps controlled with a dedicated flow switch and regulating valve. The product is transported by the belt, the water is sprayed on the product and then it is gathered and re-sprayed on the charging zone.

From a structural perspective the inclined convey-ing belt is made with plastic material and controlled through inverter, while the top closing hinged cov-ers can be opened to facilitate internal inspections and cleaning operations. Moreover, the machine is made of stainless steel allowing for complete washing.

Thanks to the recycling system the WZ has low water consumption but it retains the ability to cool the product down to 25°C.

Machine Performance

- Belt usable width 750-1200 mm
- Washing length 2.5 m

RF

Water Cooler

Machine designed to immerse the product in water in order to cool it.

The RF is composed of a conveying belt which brings the product inside a tank filled with cool wa-ter maintained at a fixed temperature.

From a structural perspective, the conveying belt is made with plastic material and it features cleats to contain the product, while the top panel is in stain-less steel. The insulated water tank is inclined in one point to allow water draining. The cooling sys-tem utilizes water that is cooled thanks to an exter-nal heat exchanger glycolyzed water/water, which is controlled through a modulating valve managed via PLC. The cooling water is recycled through a pump that distributes it on the whole surface with a system of adjustable sprays, guaranteeing a uni-form cooling of the product. The cooling water lev-el is maintained via PLC.

In order to regulate product cooling, it is possible to adjust: cooling time, water temperature, remix-ing by increasing or decreasing it.

The opening of the cooler takes place through an automatic multilayer system which allows dis-tance between the belt and the panel, giving high accessibility for washing. Moreover, the machine is in stainless steel, to ease the washing process and it features a rinsing ramp for the belt to reduce washing time. The entire structure is designed to avoid any product stagnation.

Machine Performance

- Belt usable width: 1000-1200 mm
- Cooling length: 3-6 m

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Россия +7(495)268-04-70 **Казахстан** +7(7172)727-132 **Киргизия** +996(312)96-26-47

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