



A sturdy machine with a simple modern line, particularly suitable for the confectionery industry

Of the three cylinders the central one oscillates and thus allows perfect refining and a high production rate

The cylinders always remain perfectly parallel with one another; the outer ones are easily adjusted by means of a handwheel. The cylinders, made of very hard granite, are ground

The scrapers fitted on the cylinders and the lateral conveyors may be easily extracted for accurate cleaning of the inside thus assuring hygienic working conditions

The hopper and the basin are stainless steel

Gears, bushing and shafts are lubricated by oil circuit

The hopper plastic cover functions as a safety guard which stops the machine once opened

The low tension electric installation is situated in a sealed housing and it is graded protection class IP 55 while the motor is graded protection class IP 44

Use other than those envisaged by the manufacturer are forbidden without the latter's authorization

The machine is built to comply with the accident prevention, hygiene and electric standards in force

R40

3-CYLINDER GRINDER
400 MM. WIDTH

pietrobeto

BAKERY AND PASTRY EQUIPMENT

TECHNICAL FEATURES

Installed power:	kW 3		
Voltage:	230/50/3+E	400/50/3+E	220/60/3+E
Weight:	kg 815		
Cylinders width:	mm 400		
Cylinders diameter:	mm 200		
Open between the cylinders:	mm 8		

FUNCTIONING

Once the product is poured into the hopper and the safety plastic cover is lowered, the working cycle begins by regulating the opening of the cylinders to obtain the product thickness or grinding needed. The basin underneath collects the processed product.

Dimensions in millimeters

