


flamic
 BAKERY AND PASTRY EQUIPMENT

SF450B • SF500B • SF500 • SF600

- Struttura in acciaio verniciato (o in acciaio inox su richiesta)
- Protezioni antinfortunistiche secondo la normativa CE
- Regolazione precisa dello spessore della sfoglia mediante scala graduata
- Raschiatori facilmente rimovibili
- Tappeti a velocità variabile per ottenere uniformità nella sfoglia
- Piani rialzabili per limitare al massimo l'ingombro quando la macchina non è in uso
- Inversione del senso di laminazione dei tappeti mediante joystick e/o pedale
- *Optional:* gruppo di taglio per croissant, pizzette etc. e velocità variabile dei tappeti

- Painted steel structure (on request stainless steel is also possible)
- Safety covers device in accordance with CE regulations
- Precise regulation on thickness of sheet by a graded scale
- Scrapers can be removed very easy
- Variable speed between infeed and discharge belts assure regular dough sheet
- Belts can be raised when the machine is not in use to obtain more free space
- Reversal rolling belts by joystick and/or by pedal
- *Optional:* cutting unit for croissants, pizza etc. and variable speed belts

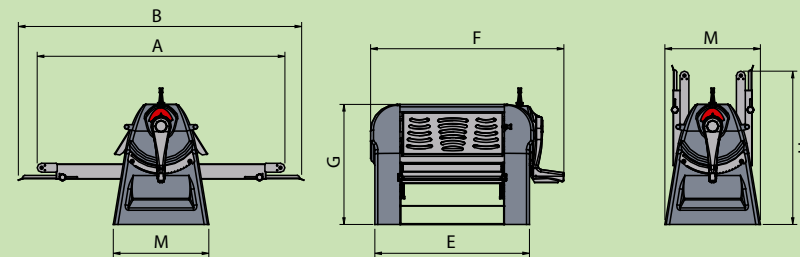
- Structure en acier verni (ou sur demand en acier inox)
- Protections contre les accidents conformes aux lois CE
- Reglage précis du épaisseur du pate feuilletée par une échelle graduée
- Racleur facilement amovible
- Tapis avec vitesse variable pour assurer l'uniformité de la pate feuilletée
- Table de travail remontable pour réduire l'encombrement
- Inversion de laminage par joystick ou par pedale
- *Optional:* dispositif de decoupe pour croissants, pizza etc. et tapis a vitesse variable

- Estructura de acero barnizado (o a petición en acero inoxidable)
- Protecciones contra infortunios de acuerdo con la regulación CE
- Regulación precisa del espesor final de la hojaldre por medio de una escala graduada
- Raspadores pueden ser muy fáciles quitado
- Tapetes a velocidad variable aseguramos la precisión del espesor final de la hojaldre
- Sistema de alzamiento de las mesas por obtener más espacio libre
- Inversión de laminación por medio de joystick y/o pedal
- *Optional:* dispositivo de corte para croissant, pizza etc. y velocidad de las cintas variable

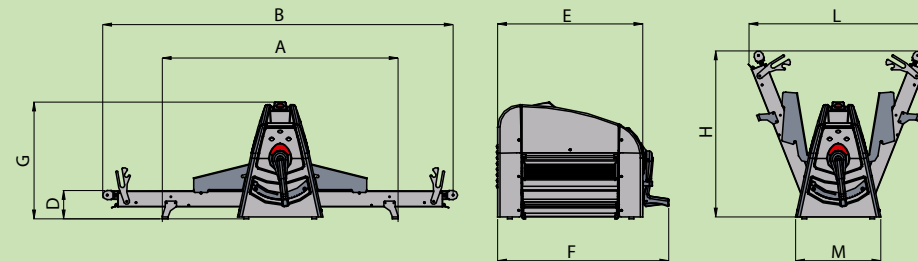
CARATTERISTICHE TECNICHE/TECHNICAL FEATURES/CARACTERISTIQUES TECHNIQUES/CARACTERISTICAS TECNICAS

CODICE MACCHINA/MACHINE CODE/CODE MACHINE/CODIGO MAQUINA	SF450B	SF500B	SF500	SF600
TIPO/TIPO/TIPO/TIPO	BENCH	BENCH	A-FRAME	A-FRAME
DIAMETRO CILINDRI/CYLINDERS DIAMETER/CYLINDRES DIAMÈTRE/ DIÁMETRO CILINDROS	60 mm	60 mm	60 mm	70 mm
LARGHEZZA TAPPETI/BELT WIDTH/LARGER TAPIS/ANCHURA TAPETES	450 mm	500 mm	500 mm	600 mm
LUNGHEZZA PIANI/LENGHT BELTS/LONGUEUR TAPIS/LARGO TAPETES	500mm	850/1000mm	850/1000/1200mm	850/1000/1200/1400mm
VELOCITÀ TAPPETO IN USCITA/EXIT BELT-VITESSE SPEED	50 cm/sec	50 cm/sec	50 cm/sec	50 cm/sec
TAPIS-VELOCIDAD DE SORTIE/TAPETES EN SALIDA	30 m/min	30 m/min	30 m/min	30 m/min
APERTURA CILINDRI/ROLLER GAP/OUVERTURE CYLINDRES/APERTURA CILINDROS	0-35 mm	0-35 mm	0-35 mm	0-40 mm
POTENZA MOTORE/MOTOR POWER/PUISSANCE MOTOR/POTENCIA MOTOR	0,55 kW	0,55 kW	0,55 kW	0,75 mm
PESO/WEIGHT/POIDS/PESO	90 Kg	140 Kg	170 Kg	245 Kg

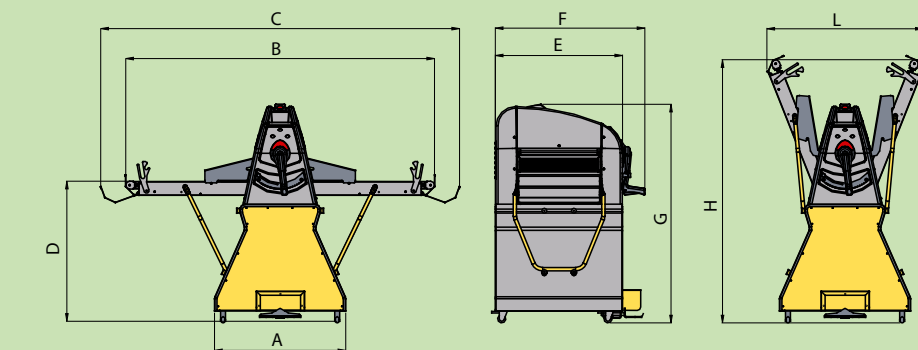
➤ SF450B



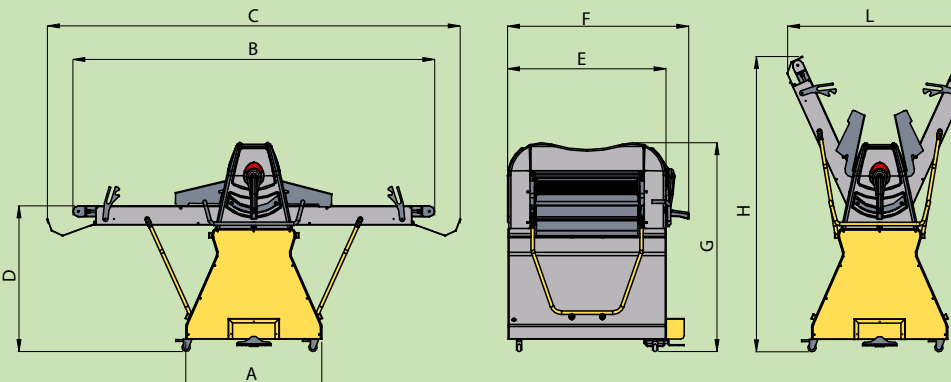
➤ SF500B



➤ SF500



➤ SF600



DIMENSIONI/DIMENSIONS/DIMENSIONS/DIMENSIONES

	A	B	C	D	E	F	G	H	L	M
SF450B-500	1120	1280	-	-	700	870	540	690	-	430
SF500B-850	1250	1860	2110	150	770	910	620	880	950	455
SF500B-1000	1250	2160	2410	150	770	910	620	1030	1000	455
SF500-850	800	1860	2110	880	770	910	1335	1620	950	-
SF500-1000	800	2160	2410	880	770	910	1335	1760	1020	-
SF600-850	800	1860	2190	900	920	1065	1225	1619	960	-
SF600-1000	800	2160	2490	900	920	1065	1225	1757	1100	-
SF600-1200	800	2560	2890	900	920	1065	1225	1940	1250	-
SF600-1400	800	2960	3290	900	920	1065	1225	2123	1400	-


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