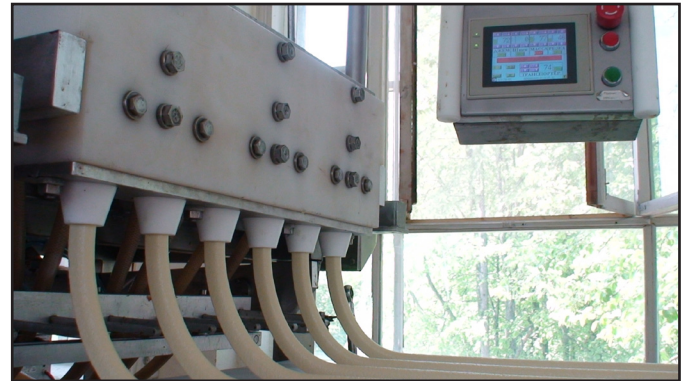


CreaSweet Module IntelleStamp



advanced
neofood
machinery gmbh



Modern two component formation - extrusion head with screw type forcing system for the extrusion & formation of products from thick masses like toffee, nougat, hematogen, gingerbread dough, cooled dense cottage cheese mass, mincemeat with stuffing from liquid level of viscosity masses. Allows extrusion of masses with particles of 3-5 mm (a nut, raisin, candied fruits etc). It is characterized powerful screw system of extrusion with three modern cutting systems: diaphragm cutting, string cutting and guillotine cutting. The head is supplied with the module of filling feeder.

Technical characteristics (Head)

Length: 900 mm
Working width: 1000, 800, 600 mm
Height: 700 mm
Power: 2.8 Kwt

Electrical connection: 3 phase with 380 + SWt voltage & 50 Hz frequency
Maintenance: Temp +15 °C to +35 °C, air humidity not more than 65%
Required Air pressure: 7-8 atm
Air volume for pneumatic systems: 500L/min
Production capacity: 1200cycles/hr
Volume of dough bunker: 3 L
Volume of filling bunker: - 60 L
Diaphragm, string and guillotine cutting

Maximum temperature permitted: 70 T

Pneumatic system: Festo in cutting system
Material: Stainless steel body (Al51304), 1,5 mm thickness. Inner parts stainless steel, aluminum and cast iron (recommended in food industry) different thickness as required.

Sensors: Siemens for head functioning control and mass level control

Motors: Sew Eurodrive

Type of depositing masses
Hi dense masses like gingerbread dough, coconut mass, cottage cheese mass etc, with density from 1500 to 3200 kg/cub.m.

Viscosity from 4.0 Pa.s and higher