

SAMFORM 4/6 Robot **A**



*Non-contractual photo

Modular machine

Electro-pneumatic operation. This model only FOLDS automatically in 3 successive folds with finished product collection.

- Rate: around 200 units/hour;
- Samosa weight: between around 17 and 22 grams depending in the consistency of the filling and the pastry;
- Operation: automatic, with emergency stop button.

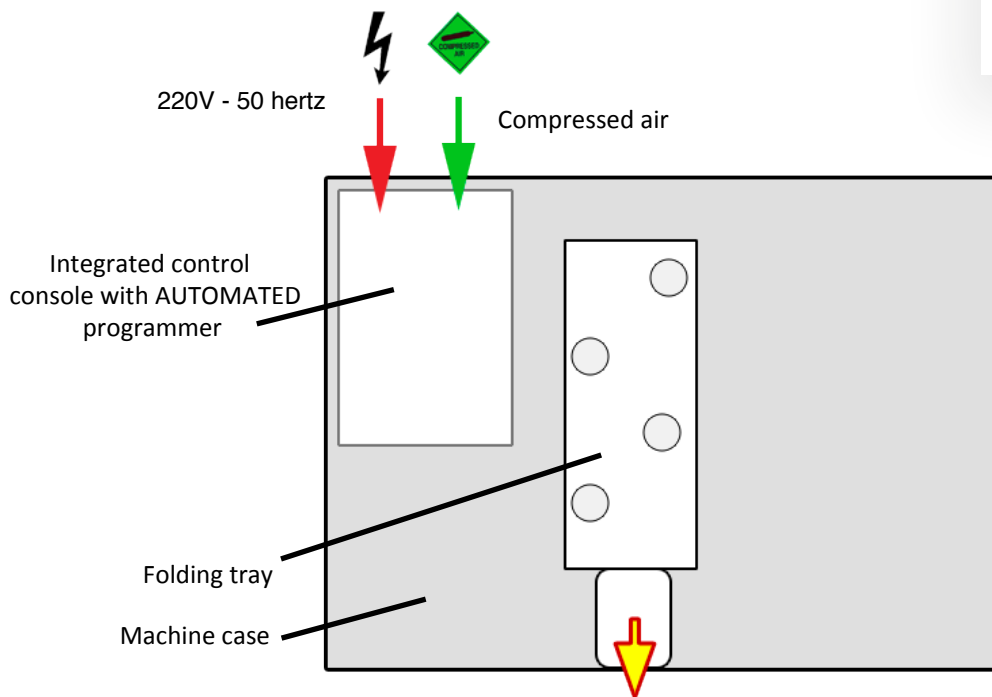
Manual operation

- Position the pastry strip
- Place the filling (in balls) on the pastry strip positioned on the folding tray (the consistency of the filling must be compatible with the technical requirements of the machine, see User Manual)
- Add the dabs of paste

Automatic operation

- Performs 3 successive folds
- Product collected in a container

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General points

- The machine uses thin soft precooked pastry strips (no memory) width 5.8/6cm x length 17cm
- Device dimensions: around 37cm x 27cm x height 30cm and around 7kg in weight
- Equipment manufactured in Europe using stainless steel and plastic components in accordance with EEC standards
- GUARANTEE: 1 year
- Power supply: 220 Volts - 50 Hertz – 0.2kW
- Compressed air: 6 bars with filtered air (compressor provided)
- Equipped with an automated programmer with monitoring and control screen
- Cleaning time around 5 minutes
- One operator can control one or more machines