

SAMFORM 4/6 Robot **B**



*Non-contractual photo

Modular machine

Electro-pneumatic operation. This model automatically transfers the pastry strip positioned on the unloading space, adds the dabs of paste and folds in 3 successive folds with finished product collection.

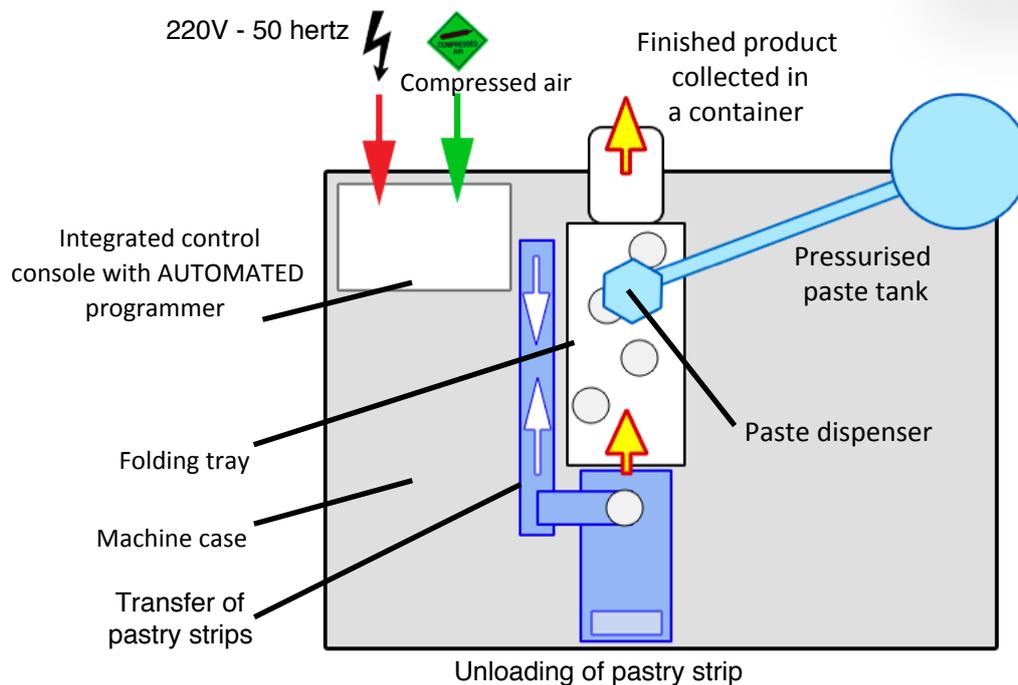
- Rate: 400 units/hour continuous operation;
- Samosa weight: between around 17 and 22 grams depending in the consistency of the filling and the pastry;
- Operation: Cycle by cycle, automatic, with emergency stop button.

Manual operation

- Periodic filling of the pressurised paste tank, with autonomy for 600 samosa, i.e. 1.5 litres, the water/flour mixture must be compatible with the machine's dispensing system (see User Manual);
- Position the pastry strips on the unloading space (maximum 50 sheets) the sheets must not be stuck together during transfer;
- Place the filling in balls.

Automatic operation

- Transfers the pastry strip to the folding tray;
- Adds the dabs of paste;
- Folds in 3 successive folds;
- Finished product collected in a container or on a conveyor belt (not provided)



General points

- The machine uses thin soft precooked pastry strips (no memory) width 5.8/6cm x length 17 cm.
- Device dimensions: around 67cm x 50cm x height 60cm and around 25kg weight, can easily be transported in an estate car.
- 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
- Pneumatic supply: 6 bars with filtered air (compressor with 150 litre tank, not provided)
- Equipped with an AUTOMATED programmer with monitoring and control screen.
- Cleaning time: around 20 minutes
- One operator can manage 2 to 3 machines at the same time.