



*Non-contractual photo

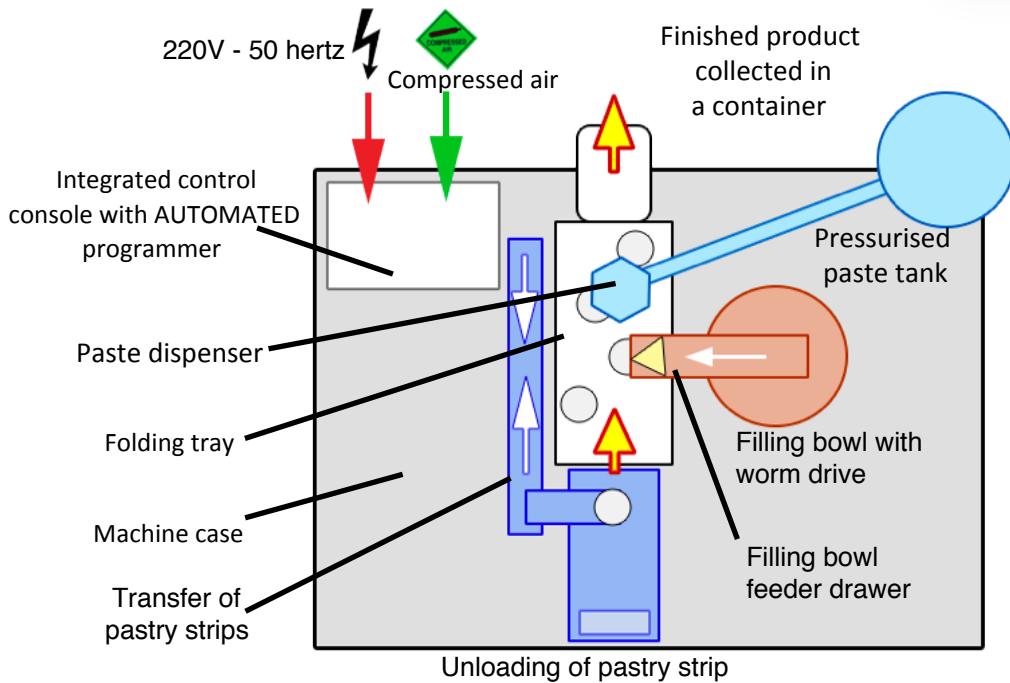
Modular machine

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

- Rate: 600 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 bowl feeder with cooked filling (around every 20 minutes), the consistency of the filling must be compatible with the technical requirements of the machine (see User Manual);
- 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).



Automatic operation

- Transfers the pastry strip to the folding tray;
- Adds the dabs of paste;
- Places a triangle of filling;
- 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 17cm;
- Device dimensions: around 67cm x 50cm x height around 70cm and around 34kg in 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.