

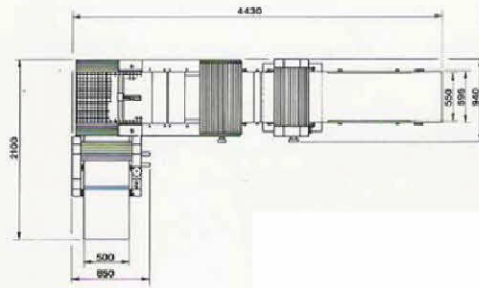
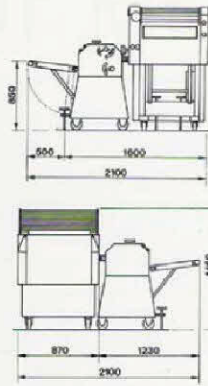
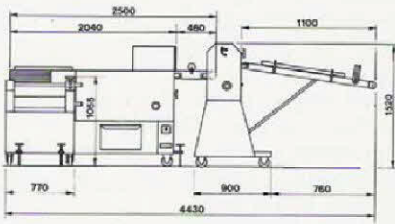
CIM 10000

Model 10000

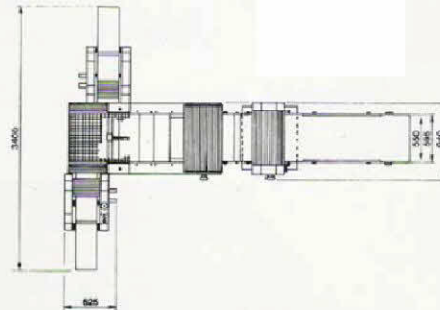
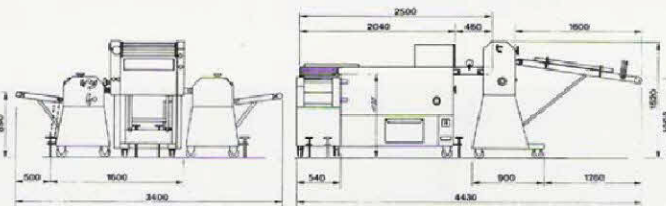
- Side take-off in two rows. One curling unit is set up at a 90 degree angle to the sheeting and cutting unit. Two rows of croissants are curled up at the same time.
- Automatic feeding of dough sheet to gauging rollers (gauging rollers also serve to splice overlapped dough sheets together).
- Cutting of triangles in two stages with a rotary zig-zag cutter and a strip cutter.
- Variable speed control to regulate production from 6.000 to 12.000 pieces per hour.
- Special construction which enables the changing of belts of the curling unit without the need of a technician.
- Sturdy construction with external panels of stainless steel.



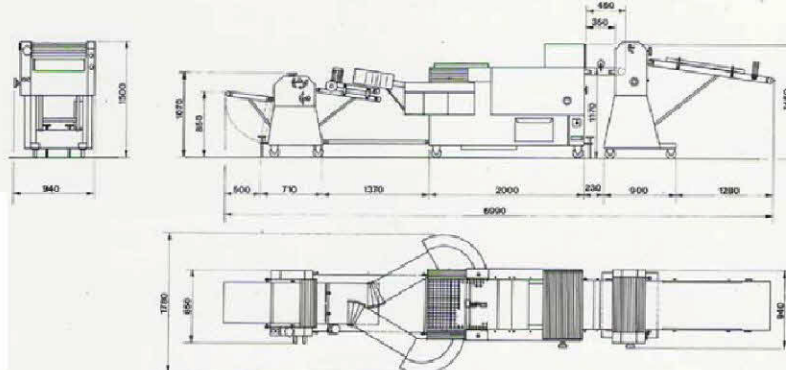
mod. CIM 10000
Kg. 1230
Kw 3,70



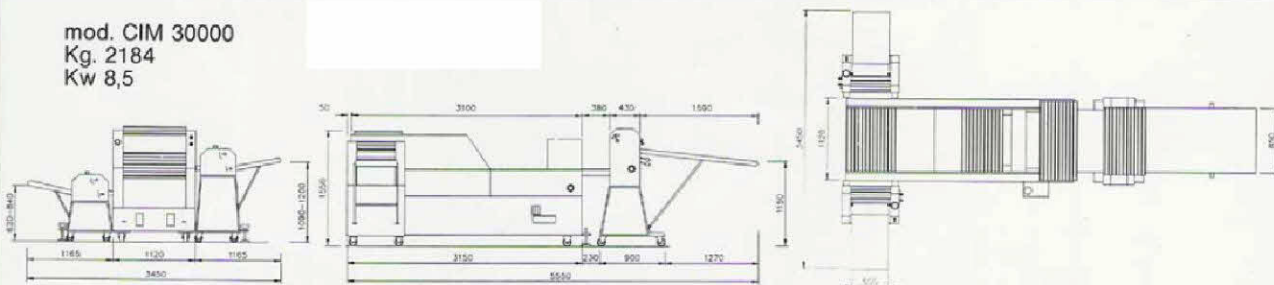
mod. CIM 16000 B
Kg. 1364
Kw 4,10



mod. CIM 16000
Kg. 1540
Kw 4,80



mod. CIM 30000
Kg. 2184
Kw 8,5



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