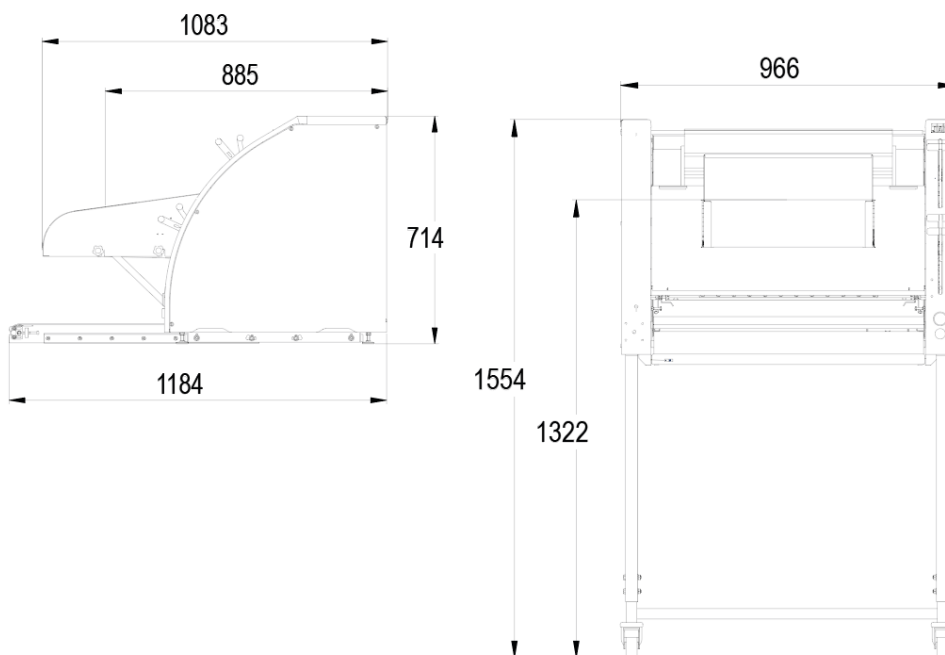


# UNIC

- ✓ Vertical moulding to save space
- ✓ Three rolling rollers
- ✓ Ergonomic controls
- ✓ Quick belt change
- ✓ Stainless steel exterior



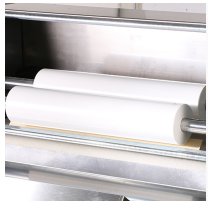
## SPECIFICATIONS

|   |           |
|---|-----------|
| Min/max weight of dough pieces in grams | 50 / 1200 |
| Three food-grade PETP rollers           | •         |
| Maximum speed in pieces per hour        | 1200      |
| Motor power in kW                       | 0,75      |
| Net weight in kg                        | 200       |

## TECHNICAL SPECIFICATIONS

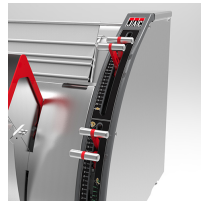
|                           |  |
|---------------------------|--|
| Power supply              | 230V single phase (ADDITIONAL COST) ,230V three-phase ,400V three-phase  |
| Controls                  | Left, right  |
| Belt type                 | Wool ,Whooltop ,Synthetic  |
| Chute type                | Manual loading, Automatic loading  |
| Options (Additional cost) | Pointed end belt, Outfeed belt, Intake guides, Feeding belt, Motorised outfeed belt (neutral requested in three-phase 400V), Elastomer coated belt |

## MAIN STRENGTHS



### Rollers

Three food-grade polyethylene rollers



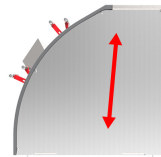
### Adjustable rollers

The levers provide a high degree of accuracy and reduces the load on the wrist.



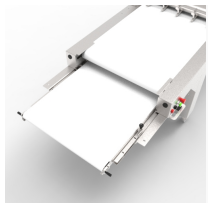
### Forming belt

Ultra-quick belt change without disassembling the machine.



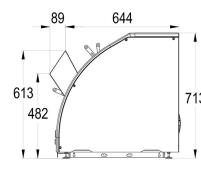
### Vertical moulding

Vertical moulding to save space



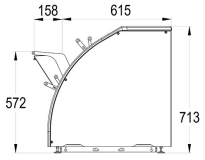
### Motorised outfeed belt (option)

Facilitates unloading



### Manual loading

Chute for manual loading



### Automatic loading

Chute for automatic loading