



PM Compact



Automatic group for rolled bread and slack dough

The new PM Compact is versatile, functional, compact in its overall dimensions but fully performing, modular, ergonomic and safe. This automatic group for rolled bread and slack dough has been developed to meet modern requirements of artisanal bread-making, where polyvalence of use, associated with optimum output, allows a wide range of products to be cut, shaped and long moulded from dough of different consistency.

Available in stainless steel or painted version, electronically equipped, with reversible control panels and, optionally, complete with one or two moulders and long loaf moulder, PM Compact group may be configured by users according to their specific needs. Compact dimensions allow the machine to be placed and handled even in narrow workroom spaces.

Standard features

- Steel structural frame and outer paneling on casters, with double anti-corrosion cycle and epoxy powder coating (suitable for food contact).
- Option: stainless steel structural frame and outer paneling. 24 Volt low voltage electric control panel.
- Electric system housed in an IP 55 protection grade box.
- Feeding conveyor belt at an ergonomic height, moving forward automatically, with self-adjustable system for dough loading at the head of divider controlled by an electromagnetic detector to prevent any clogging up.
- Laminating and dividing head developed to cut both soft and dry dough. Adjustable rolling system composed of a central grooved roller and 3 flattening stainless steel cylinders to have dough of variable thickness, according to consistency and softness of the different kinds of dough. Option to vary thickness of dough pieces, in addition to length, allowing them to be also made in a wide variety of shapes.
- Teflon-coated stainless steel blades, easy to change for a 1-2- or 3-way work processing and assuring a degree of precision while cutting and then dividing dough pieces.
- Tool-holder drawer for unused blades.
- Stainless steel adjustable flour duster placed at the laminating and dividing head and adjustable in dispensing up until its exclusion. Flour-waste collecting drawer at the head base.
- Delivery of dough pieces soon after dividing, proceeding to next moulding or long loaf moulding stages allowed through two conveyor belts with counterposed moving forward system inside the head by means of a practical mechanical selector. Conveyor belt for delivery of dough pieces, placed on the rear side of the head, to be tipped upward when not used to maintain the requisites of extreme compactness which inspired the development of PM group.

- 4-cylinders moulders, the second one is orientable, both complete with stainless steel trays for collecting dough pieces.
- Anti-waste device on both moulders, adjustable through micrometric steering for better rolling up of larger and dry dough pieces.
- Stop device of upper conveyor belt in both moulders; in deactivating the rolling up process, a simple rolling of dough pieces is allowed.

Control panel

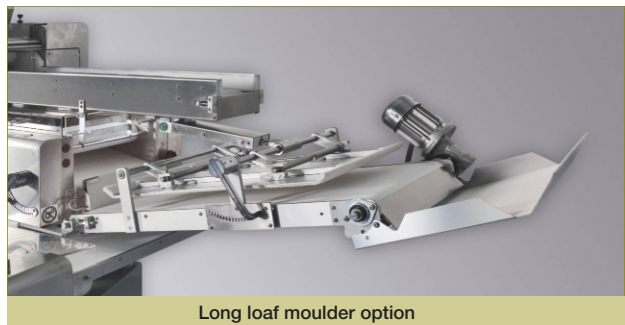
- PM group is standard equipped with electronic control panel controlled by a microprocessor. Once selected the 1- or 2- or 3-way system of cut and thickness of dough pieces, both weight and hourly output of dough pieces (values shown on display) are to be set by the operator through a digital keyboard.
- Working speed and length of dough pieces are set automatically by the microprocessor. Adjustment function of dough piece weight to compensate slight weight deviations, due to a variation of dough specific weight during processing, is also included in the electronic control panel. Value of +/- correction shown on display.
- Double start/stop controls of the divider placed at the exit of second moulder.





Control panel

- Stainless steel structural frame and outer paneling.
- Electrical and mechanical controls of machine head and moulders on the opposite side (referring to the technical sheet). Second moulder turnable from the opposite side.
- Long loaf moulding belt with pressing device, tipping or fixed drawer to collect pieces and pre-arranged to place first moulder on conveyor belt delivery to extend dough pieces previously rolled up and make long rolled loaves up to 480 mm.
- Configuration without second moulder, but pre-arranged for a future installation
- PMT- PM COMPACT dividing head, on a base with casters, and without moulders.



Long loaf moulder option



The machine head of PM Compact, thanks to two counterposed delivery conveyor belts, is very suitable to the combination with other machines, allowing meanwhile the alternative manual delivery: on the left, matching with a FOR/3C Esmach moulder.

PRESTAZIONI/PERFORMANCES	Peso min.*/ Min. weight *	Peso max.*/ Max. weight *	Produzione max. (*)/ Max. production (*)	* Le pezzature min/max vengono fornite a titolo puramente indicativo e possono variare a seconda del metodo di lavorazione e del peso specifico della pasta/ * Min/max weight of dough pieces are purely approximate and may vary depending on the processing method and the specific weight of the dough
Pezzature singole/Single dough pieces	100 g	800 g	1700 pz-pcs/h	
Pezzature doppie/Double dough pieces	50 g	400 g	3400 pz-pcs/h	
Pezzature triple/Triple dough pieces	30 g	250 g	5100 pz-pcs/h	(*) riferita alle pezzature minime/referred to min. dough piece weight

MODELS

	PM Compact STD	Automatic group for rolled bread and slack dough with FIRST and SECOND MOULDER
	PM Compact F1	Automatic group for rolled bread and slack dough with FIRST MOULDER only
	PM Compact T	PM Compact group head unit with double delivery and without moulders

ACCESSORIES

Control panel side	
STD	Left-hand side control panel
OPP	Right-hand side control panel
Finishing	
VERN	Painted
INOX	Stainless steel
Long loaf moulder	
F	With long loaf moulder
N	Without long loaf moulder (for STD and F1 models only)



Stainless steel structure

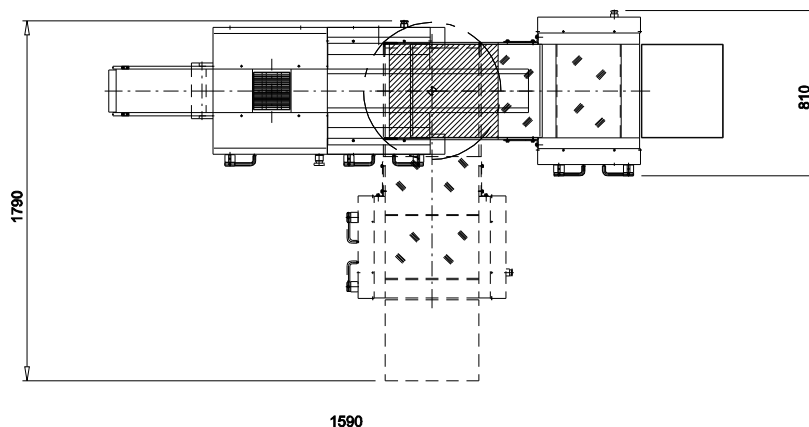
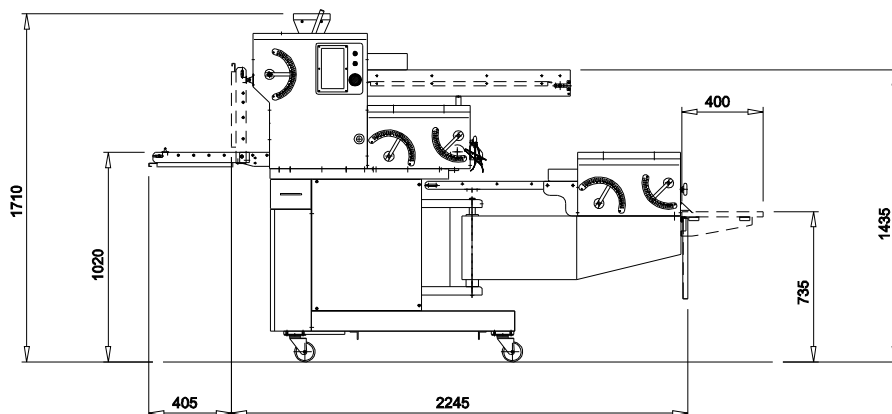
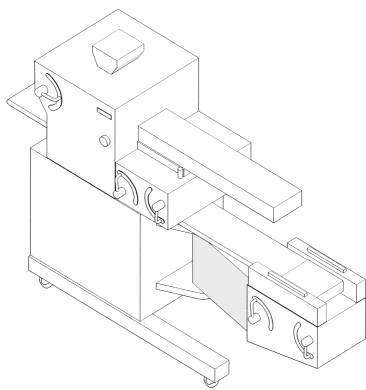


GRUPPO AUTOMATICO PER PANE PM COMPACT

Macchine NOR04S004_02

PM COMPACT AUTOMATIC GROUP FOR BREAD

Properties of Esmach SpA - reproduction prohibited



DATI TECNICI - TECHNICAL FEATURES

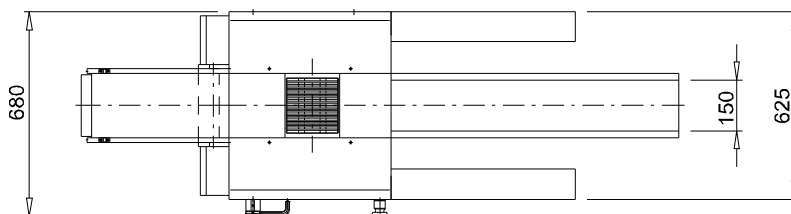
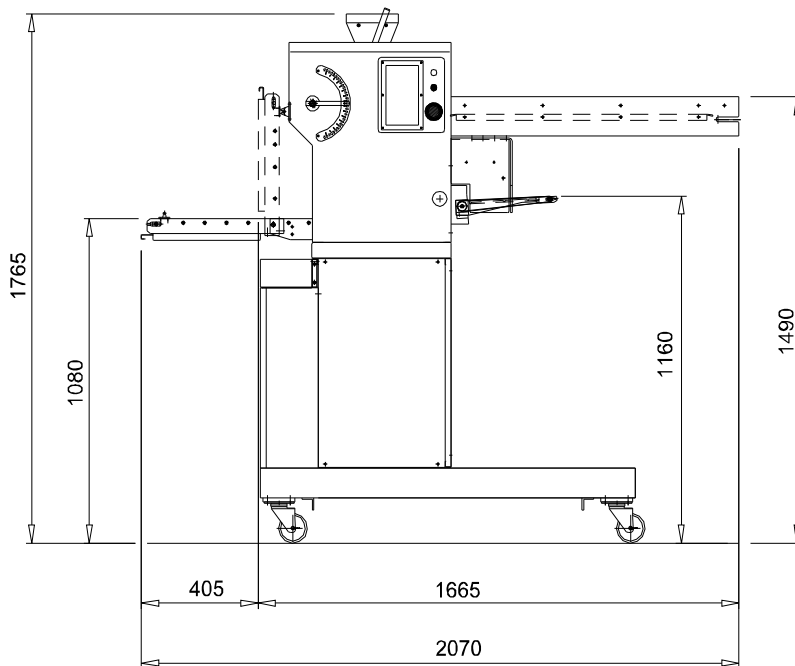
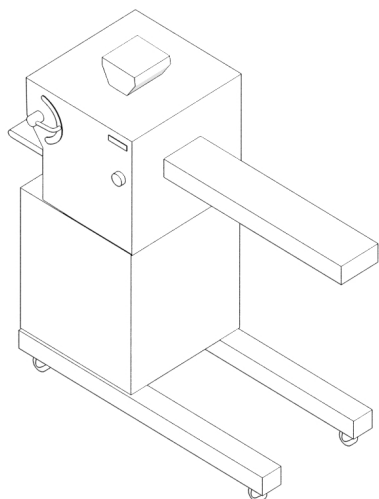
POTENZA INSTALLATA/INSTALLED POWER	kW	3,6
POTENZA MAX ASSORBITA/MAX. ABSORBED POWER	kW	3,6
CORRENTE ASSORBITA/ ABSORBED CURRENT	A	21
MASSA GRUPPO TESTATA / HEAD UNIT MASS	kg	580
MASSA 2 FORMATRICE / MOULDER MASS	kg	210
VOLUME IMBALLO/PACKING VOLUME	m ³	4,1
CONNESSIONE ELETTRICA/PLUG COUPLING		3PH+N+Gr



TESTATA PM COMPACT - PMCT

Macchine NOR06S001

PMCT - PM COMPACT HEAD PART



Properties of Esmach SpA - reproduction prohibited

DATI TECNICI - TECHNICAL FEATURES

POTENZA INSTALLATA/INSTALLED POWER	kW	2,5
POTENZA MAX ASSORBITA/MAX. ABSORBED POWER	kW	2,5
CORRENTE ASSORBITA/ABSORBED CURRENT	A	13
MASSA GRUPPO TESTATA/HEAD UNIT MASS	kg	370
VOLUME IMBALLO/PACKING VOLUME	m ³	2,1
CONNESSIONE ELETTRICA/PLUG COUPLING		3PH+N+Gr