



CROY 3000



Automatic group for croissants

The CROY-3000 croissant group is a modern and versatile automatic machine that allows you to produce croissants of any size and also, through the special by-pass belt, to perform only the cut of the dough to obtain slices of the most varied shapes and sizes to be processed later.

Standard features

- Steel carpentry structure mounted on wheels.
- Partially painted and partly stainless steel coverings.
- Cutting width mm 550.
- Dough calibrator to give uniformity to the thickness of the sheet and to weld the crayons together, eliminating waste between the heads and tails of the crayons themselves.
- Diameter of calibrating cylinders 60 mm, opening $0 \div 15$ mm.
- Cutting head of the sheet in 2 stages to avoid sticking to the mold.
- Differentiated speed of the conveyor belts to regularly convey the slices into the wrapping machine.
- Predisposition for the application of interchangeable, easily replaceable cutting rollers.
- Scrap collection device with container positioned under the cutting head.
- Croissant wrapping machine with levers for adjusting the opening of the cylinders and carpets, in order to form products of the desired size and consistency.

Option and cutting rollers

- Stainless steel execution
- T / U-3000: Motorized belt to pick up the cut slices, by-passing the wrapping.
- CUTTING ROLLS equipped with discs to produce triangular (croissant), square, rectangular, round, oval shaped slices of pasta, with discretionary measures depending on the needs.



detail cutting head



detail option T / U-3000

MODELS

CROY-3000

Croissant unit with cutting belt useful width 550 mm

OPTIONS

T/U-3000

Motorized by-pass belt option

R/T-3000

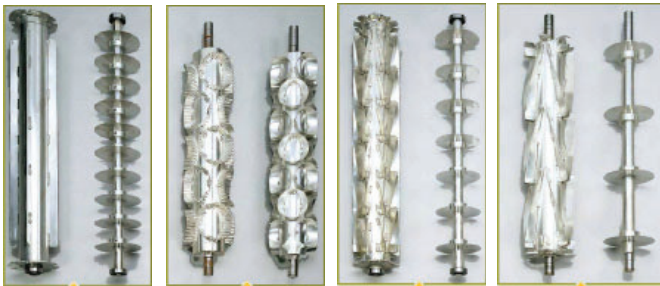
Cutting rollers with discs included, customized measures



Misure rulli di taglio/Cutting-rollers sizes

Forma/Shape	Dimensioni minime mm / Min. dimensions mm	Dimensioni massime mm / Max. dimensions mm
ammissibili tutte le misure comprese tra min e max/all sizes between min. and max. allowed		
T/C - TRIANGOLO-base x h/TRIANGLE-base x h	60x69	300x275
T/Q - QUADRATO-lato **/SQUARE-side **	60x60	275x275
T/RE - RETTANGOLO-lati **/RECTANGLE-sides**	60	275
T/RO - ROTONDO-diametro **/ROUND-diameter**	60	550
T/RC - ROTONDO "CAPETTATO"-diametro **/ ROUND WITH A JAGGED EDGE-diameter**	60	550
T/O - OVALE -diametri **/OVAL-diameters**	60	550

** consigliata adozione dell'opzione tappeto by-pass/ ** by-pass conveyor belt option recommended

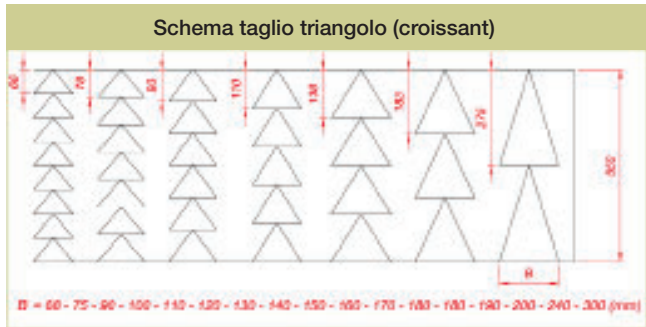


Taglio rettangolo

Taglio tondo, bordo liscio o dentellato

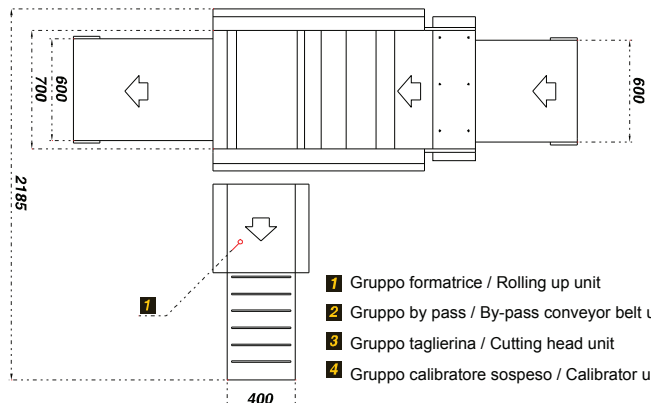
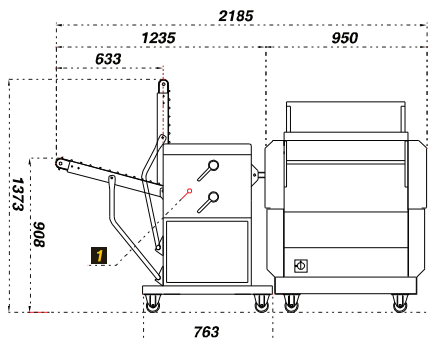
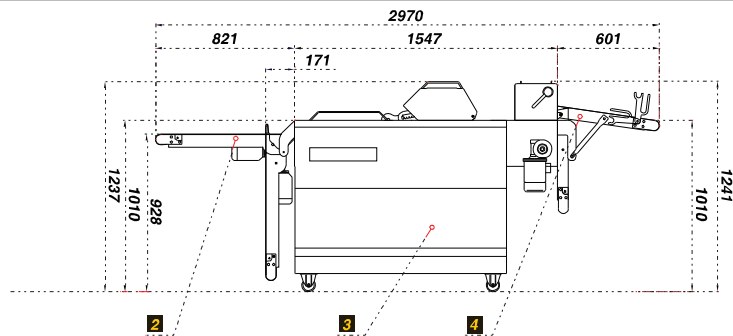
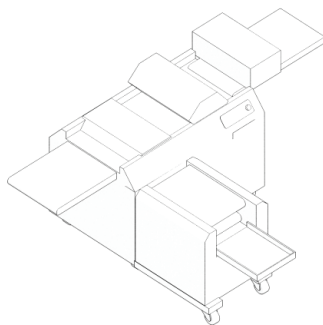
Taglio triangolo a 6 file

Taglio triangolo a 3 file



CARATTERISTICHE TECNICHE - DIMENSIONALI/TECHNICAL FEATURES AND DIMENSIONS

Massa netta/Net mass - kg	600
Assorbimento elettrico/Absorbed power - kW	2
Produzione oraria indicativa/Approximate hourly output	
- su tre file/on three rows	1800 pz. da 80 a 100 g/1800 pcs from 80 to 100 g
- su quattro file/on four rows	2400 pz. da 75 a 85 g/2400 pcs from 75 to 85 g
- su cinque file/on five rows	3000 pz. da 45 a 65 g/3000 pcs from 45 to 65 g
- su sei file/on six rows	3600 pz. da 25 a 45 g/3600 pcs from 25 to 45 g
- su sette file/on seven rows	4200 pz. da 12 a 25 g/4200 pcs from 12 to 25 g



- 1 Gruppo formatrice / Rolling up unit
- 2 Gruppo by pass / By-pass conveyor belt unit (option)
- 3 Gruppo taglierina / Cutting head unit
- 4 Gruppo calibratore sospeso / Calibrator unit