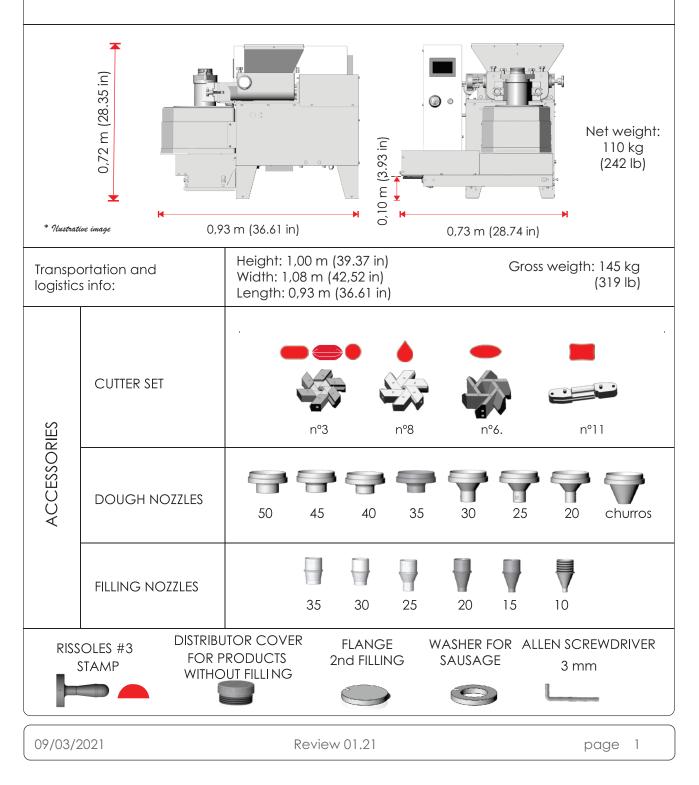
## nr**12**



## Description:

The Maxx 1 Forming Machine forms and fills varied products, sweet and savories. Robust and with cutting edge technology, it is perfect for the entrepreneur who is in search of growth.

It has a digital panel for easy handling, access to dough regulation, and filling of your product. Product uniformity, productivity, economy and operational safety for your business.



Electrical data:       Power       current       gauge       gauge       Pugge       pugge       pugge       pugge       pugge       pugge       pugge       pugget								
220 v     1.3 kW     IDA     2.5 mm     2.5 mm     padrão 20A     Bipodrá 20A       Power card length = 1.7 m (67 in)     ** The MCI forming music be installed with adequate grounding according to the information above.     Filling thread     1/2 CV       Roltor potency     Dough thread     1/2 CV     Cutter     1/3 CV       Cutter     1/3 CV     Cutter     1/3 CV       Cutter     1/3 CV     Cutter     1/3 CV       Conveyor     46W       Product format     Image: Consection of the dough.       **Above 150g (5.10 az) the format can be stretched depending on the texture of the dough.       **Above 150g (5.10 az) the format can be stretched       Product size :     *Above 120g (4.23 az) the format can be stretched       Products:     Cooked dough, pot pie (Puff Pastry), churros and sweets.       **Does not format with manioc dough.       Conditions for sweet     Airconditioned environment, as the extrusion of the dough worms it, making the formating difficult. For product like worigadeiron use chocolate with a minimum of 50% cocoa       Productive capacity of 130 kg/h (287 lb/h) or unit according to the weight of the product with ageneration of 28 in the productive capacity of 130 kg/h (287 lb/h) or unit according to the weight of the product with a minimum of 50% cocoa       Product weight (oz)     0.28     0.71     1.59     2.12     2.82     4.23     5.29     6.35       Product weight (oz)	Electrical data:	Power				Plug	exclusive circuit breaker	
*The MCI torming must be installed with adequate grounding according to the information above.         Motor potency       Filling thread       1/2 CV         Dough thread       1/2 CV         Cutter       1/3 CV         Conveyor       46W         Product format       Image: Conveyor         & g (0.28 oz) up to 180g (6.35 oz)         *Above 150g (1.10 oz) the format can be stretched depending on the texture of the dough.         **Above 150g (1.20 oz) the format can be stretched         Product size :       *Above 150g (1.20 oz) the format can be stretched         Pusher       Don't have pusher         Products:       (ndicated formulation of dough with manioc dough.         **Does not format with manioc dough.       **Does not format with manioc dough.         **Does not format with manioc dough.       **Does not format with manioc dough.         **Does not format with manioc dough.       Air-conditioned environment, as the extrusion of the dough warms it, making the formatting difficult. For products like wirgadeirow use chocolate with a minimum of 50% cocoa         Productive capacity of 130 kg/h (287 lb/h) or unit according to the weight of the product weight (oz)       0.28 0.21 45 g 6.0 g 80 g 120 g 150 g 180 g         Product weight (oz)       0.28 0.71 1.59 2.12 2.82 4.23 5.29 6.35       *There may be avariation of 2% in the productive capacity. more or less, depending of conditions of dough etexture, temperature and unidity.	220 V	1,3 kW	10 A	2,5 mm <sup>2</sup>	2,5 mm <sup>2</sup>		Bipolar 20A	
Motor potency       Dough thread       1/2 CV Cutter       1/3 CV U/3 CV Conveyor         Product format       Image: Conveyor       46W         Product format       Image: Conveyor       46W         Product size :       *Above 150g (5.10 oz) the format can be stretched depending on the texture of the dough.         **Above 120g (4.23 oz) the format can be stretched       Portunes         Product size :       *Above 120g (4.23 oz) the format can be stretched         Pusher       Don't have pusher         Products:       Cooked dough, pot pie (Puff Pastry), churros and sweets.         "*Does not format with manioc dough.       **Does not format with manioc dough.         Conditions for sweet production:       Air-conditioned environment, as the extrusion of the dough warms it, making the formatting difficult. For products like ubrigadelions use chocolate with a minimum of 50% coccoa         Productive capacity of 130 kg/h (287 lb/h) or unit according to the weight of the product UNITS*/ hour       6.500       2.860       2.145       1.650       1.105       845       715         Product weight       8 g       20 g       45 g       60 g       80 g       120 g       150 g       180 g         Product weight (az)       0.28       0.71       1.59       2.12       2.82       4.23       5.29       6.35         * There may be a vari		* The MC information	forming mus	t be installed w			-	
Bg (0.28 oz) up to 180g (6.35 oz)         Product size :       * Above 150g (5.10 oz) the format can be stretched depending on the texture of the dough.         Pusher       Don't have pusher         Products:       Cooked dough, pot pie (Puff Pastry), churros and sweets.         (indicated formulation of dough with margarine 80% of lipids       Cooked dough, pot pie (Puff Pastry), churros and sweets.         **Does not format with manioc dough.       Cooked dough, pot pie (Puff Pastry), churros and sweets.         products:       (indicated formulation of dough warms it, making the formatting difficult. For products like (ubrigadeiro) use chocolate with a minimum of 50% cocoa         Production:       Air-conditioned environment, as the extrusion of the dough warms it, making the formatting difficult. For products like (ubrigadeiro) use chocolate with a minimum of 50% cocoa         Productive capacity of 130 kg/h (287 lb/h) or unit according to the weight of the product UNITS*/ hour       6.500       2.860       2.145       1.650       1.105       845       715         Product weight       8 g       20 g       45 g       60 g       80 g       120 g       180 g         * There may be a variation of 2% in the productive capacity, more or less, depending of conditions of dough texture, temperature and umidity.       Electric panel:       Electric panel:       Electric panel:       Electric panel:       Electric be applied with or be applied withe governon multipe applied with or be applied and acti	Motor potency	Dough thread Cutter		1/2 CV 1/3 C V				
Product size :       *Above 150g (5.10 oz) the format can be stretched depending on the texture of the dough.         **Above 120g (4.23 oz) the format can be stretched         Pusher       Don't have pusher         Products: (indicated formulation of dough with margarine 80% of lipids       Cooked dough, pot pie (Puff Pastry), churros and sweets.         **Does not format with manioc dough.       Air-conditioned environment, as the extrusion of the dough warms it, making the formatting difficult. For products like (ubrigadeirow) use chocolate with a minimum of 50% cocoa         Productive capacity of <b>130 kg/h (287 lb/h)</b> or unit according to the weight of the product UNITS*/ hour       6.500       2.860       2.145       1.650       1.105       845       715         Product weight Product weight (oz)       0.28       0.71       1.59       2.12       2.82       4.23       5.29       6.35         * There may be a variation of 2% in the productive capacity, more or less, depending of conditions of dough texture, temperature and umidity.       Electric panel: <ul> <li>PESET BUTON - used to resure production. The sensor of the equipment when pushing the ON / OFF button.</li> <li>GENERAL DISCONNECT SWICH - umit the aggipment on [positioned on the reary pot of the pone]</li> </ul> Electric panel:     The ROBOCCOPY MAXX has safety features that fully comply wit the Work Safety Regulatory Standard, NR 12, including fixed guards, moving guards, and interconnected devices, to ensur	Product format	• •						
Products: (Indicated formulation of dough with margarine 80% of lipids       Cooked dough, pot pie (Puff Pastry), churros and sweets. **Does not format with manioc dough.         Conditions for sweet production:       Air-conditioned environment, as the extrusion of the dough warms it, making the formatting difficult. For products like «brigadeiro» use chocolate with a minimum of 50% cocoa         Productive capacity of 130 kg/h (287 lb/h) or unit according to the weight of the product UNITS*/ hour       6.500       2.860       2.145       1.650       1.105       845       715         Product weight       8 g       20 g       45 g       60 g       80 g       120 g       180 g         Product weight (oz)       0.28       0.71       1.59       2.12       2.82       4.23       5.29       6.35         *There may be a variation of 2% in the productive capacity, more or less, depending of conditions of dough texture, temperature and umidity.         Electric panel:         Corecterized and colve to allow operation of the equipment when pushing the 0N OFF button. Upositioned on the rear part of the panel)         The ROBOCOPY MAXX has safety features that fully comply wit the Work Safety Regulatory Standard, NR 12, including fixed guards, moving guards, and interconnected devices, to ensure	Product size :	*Above 15 of the do	*Above 150g (5.10 oz) the format can be stretched depending on the texture of the dough.					
Indicated formulation of dough with margarine 80% of lipids       ***Does not format with manioc dough.         Conditions for sweet production:       Air-conditioned environment, as the extrusion of the dough warms it, making the formatting difficult. For products like (brigadeirow) use chocolate with a minimum of 50% cocoa         Productive capacity of 130 kg/h (287 lb/h) or unit according to the weight of the product UNITS*/ hour       6.500       2.860       2.145       1.650       1.105       845       715         Product weight       8 g       20 g       45 g       60 g       80 g       120 g       150 g       180 g         Product weight (oz)       0.28       0.71       1.59       2.12       2.82       4.23       5.29       6.35         * There may be a variation of 2% in the productive capacity, more or less, depending of conditions of dough texture, temperature and umidity.         Electric panel:         Productive capacity of Display (PV MAXX has safety features that fully comply with the Work Safety Regulatory Standard, NR 12, including fixed guards, moving guards, and interconnected devices, to ensure	Pusher	Don't h	Don't have pusher					
Conditions for sweet production:       warms it, making the formatting difficult. For products like (brigadeirow) use chocolate with a minimum of 50% cocoa         Productive capacity of 130 kg/h (287 lb/h) or unit according to the weight of the product         UNITS*/ hour       6.500       2.860       2.145       1.650       1.105       845       715         Product weight       8 g       20 g       45 g       60 g       80 g       120 g       150 g       180 g         Product weight (oz)       0.28       0.71       1.59       2.12       2.82       4.23       5.29       6.35         * There may be a variation of 2% in the productive capacity, more or less, depending of conditions of dough texture, temperature and umidity.         Electric panel:         COPERATION- used to resume production. The sensor must be in position and active to allow operation of the equipment when pushing the ON / OFF button.         CENTRE CONTROL PAREL         Image: Control of the equipment on (position and active to allow operation of the equipment on the rear part of the panel)         The ROBOCOPY MAXX has safety features that fully comply wit the Work Safety Regulatory Standard, NR 12, including fixed guards, moving guards, and interconnected devices, to ensure	(Indicated formulation of doug h							
UNITS*/ hour       6.500       2.860       2.145       1.650       1.105       845       715         Product weight       8 g       20 g       45 g       60 g       80 g       120 g       150 g       180 g         Product weight       (oz)       0.28       0.71       1.59       2.12       2.82       4.23       5.29       6.35         * There may be a variation of 2% in the productive capacity, more or less, depending of conditions of dough texture, temperature and umidity.         Electric panel:       OPERATIONAL CONTROL PANEL       Electric requipment on double of the position and active to allow operation of the position and active to allow operation of the position of the posi		warms i	warms it, making the formatting difficult. For products like					
Product weight       8 g       20 g       45 g       60 g       80 g       120 g       150 g       180 g         Product weight (oz)       0.28       0.71       1.59       2.12       2.82       4.23       5.29       6.35         * There may be a variation of 2% in the productive capacity, more or less, depending of conditions of dough texture, temperature and umidity.         Electric panel:       OPERATIONAL CONTROL PANEL       EMERGENCY STOP BUTTON       Emergence of a condition of the sensor must be in position and active to allow operation of the panel)       Control of the panel         The ROBOCOPY MAXX has safety features that fully comply with the Work Safety Regulatory Standard, NR 12, including fixed guards, moving guards, and interconnected devices, to ensure	Productive capacity of 13	) kg/h (28	<b>7 lb/h)</b> or	unit accord	ding to the v	veight of th	e product:	
Product weight (oz)       0.28       0.71       1.59       2.12       2.82       4.23       5.29       6.35         * There may be a variation of 2% in the productive capacity, more or less, depending of conditions of dough texture, temperature and umidity.         OPERATIONAL CONTROL PANEL         Electric panel:         Electric panel:         The ROBOCOPY MAXX has safety features that fully comply with the Work Safety Regulatory Standard, NR 12, including fixed guards, moving guards, and interconnected devices, to ensure	UNITS*/ hour	6.500 6.5	2.860	2.145	1.650 1.1	05 845	715	
* There may be a variation of 2% in the productive capacity, more or less, depending of conditions of dough texture, temperature and umidity.	Product weight	8g <b>20</b>	<b>g</b> 45 g	1 60 g	80 g 120	)g 150 g	180 g	
texture, temperature and umidity.         Electric panel:         Image: state	Product weight (oz)	0.28 <b>0</b> .	<b>71</b> 1.59	2.12	2.82 4.2	23 5.29	6.35	
Electric panel: Electric panel: Electr			ctive capacit <sup>*</sup>	y, more or less,	depending of	conditions of	dough	
Electric panel:       EMERGENCY STOP BUTTON         RESET BUTTON - used to resume production. The sensor must be in position and active to allow operation of the equipment when pushing the ON / OFF button.         GENERAL DISCONNECT SWITCH - turns the equipment on (positioned on the rear part of the panel)         The ROBOCOPY MAXX has safety features that fully comply with the Work Safety Regulatory Standard, NR 12, including fixed guards, moving guards, and interconnected devices, to ensure								
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the Work Safety Regulatory Standard, NR 12, including fixed guards, moving guards, and interconnected devices, to ensure								
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