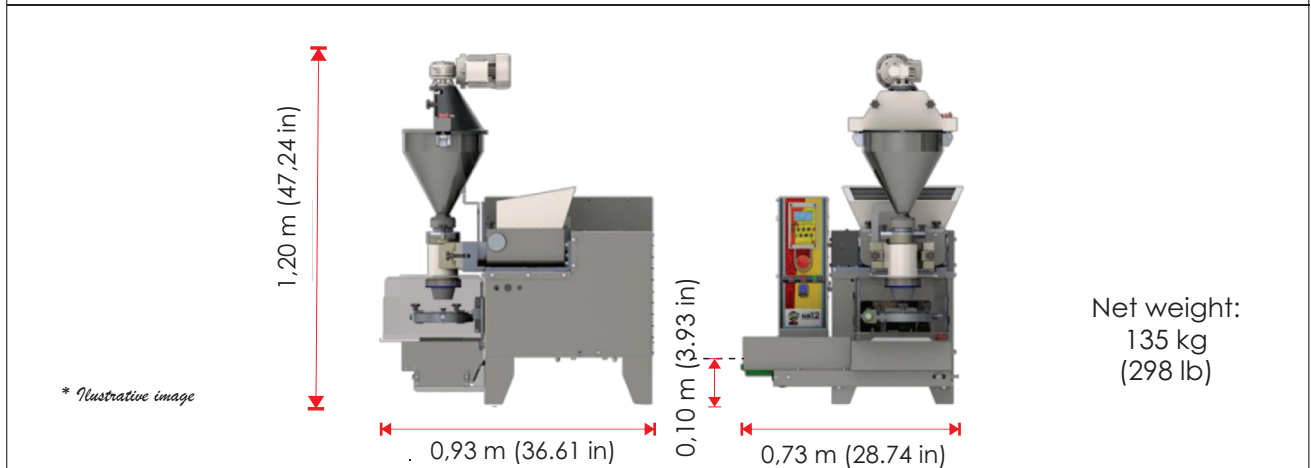


Description:

The Formadora Maxx 2 formats and stuffs varied products, sweet and savory, with option of the 2nd filling.


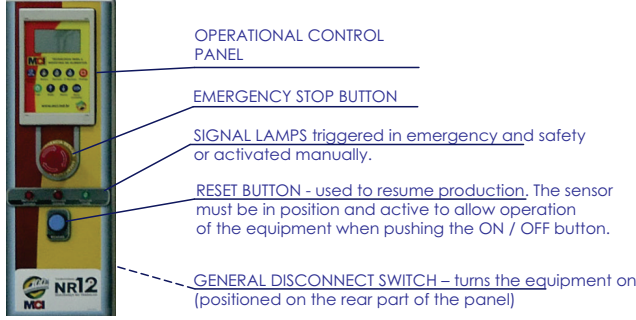

Robust and cutting edge technology, it is perfect for the entrepreneur who is looking for growth. It has a digital panel of easy handling, access to the mass regulation and filling of your product. Product uniformity, productivity, economy and operational safety for your business.



Transportation and logistics info:	Height: 1,00 m (39.37 in) Width: 1,08 m (42.52 in) Length: 0,93 m (36.61 in)	Gross weight: 173 kg 381 lb
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ACCESSORIES	CUTTER SET	 n°3 n°8 n°6. n°11
	DOUGH NOZZLES	 50 45 40 35 30 25 20 churros
	FILLING NOZZLES	 35 30 25 20 15 10
	2nd FILLING NOZZLES	 12.5 9

RISSOLES #3 STAMP 	DISTRIBUTOR COVER FOR PRODUCTS WITHOUT FILLING 	FLANGE 2nd FILLING 	WASHER FOR SAUSAGE 	ALLEN SCREWDRIVER 3 mm
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<p>Electrical data:</p> <p>220 V</p>	<table border="1"> <thead> <tr> <th>Power</th> <th>Total current</th> <th>Phase ware gauge</th> <th>Earth ware gauge*</th> <th>Plug</th> <th>exclusive circuit breaker</th> </tr> </thead> <tbody> <tr> <td>1,5 kW</td> <td>12,5 A</td> <td>2,5 mm²</td> <td>2,5 mm²</td> <td>Tomada padrão 20A</td> <td>Bipolar 20A</td> </tr> </tbody> </table> <p>Power cord length = 1.7 m (67 in) * The MCI forming must be installed with adequate grounding according to the information above. Failure to do so may cause electrical damage and consequent loss of MCI warranty.</p>	Power	Total current	Phase ware gauge	Earth ware gauge*	Plug	exclusive circuit breaker	1,5 kW	12,5 A	2,5 mm ²	2,5 mm ²	Tomada padrão 20A	Bipolar 20A															
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<p>Product format</p>																												
<p>Product size :</p>	<p>8g (0.28 oz) up to 180g (6.35 oz)</p> <p>-----</p> <p>* Above 150g (5.10 oz) the format can be stretched depending on the texture of the mass</p> <p>**Above 120g (4.23 oz) the format can be stretched</p>																											
<p>Pusher</p>	<p>There are dough and filling pushers</p>																											
<p>Products: (Indicated formulation of dough with margarine 80% of lipids)</p>	<p>Cooked dough, manioc dough, pot pie, Puff pastry, churros and sweets.</p>																											
<p>Conditions for sweet production:</p>	<p>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</p>																											
<p>Productive capacity of 130 kg/h (287 lb/h) or unit according to the weight of the product:</p> <table border="1"> <tbody> <tr> <td>UNITS*/ hour</td> <td>6.500</td> <td>6.500</td> <td>2.860</td> <td>2.145</td> <td>1.650</td> <td>1.105</td> <td>845</td> <td>715</td> </tr> <tr> <td>Product weight</td> <td>8 g</td> <td>20 g</td> <td>45 g</td> <td>60 g</td> <td>80 g</td> <td>120 g</td> <td>150 g</td> <td>180 g</td> </tr> <tr> <td>Product weight (oz)</td> <td>0.28</td> <td>0.71</td> <td>1.59</td> <td>2.12</td> <td>2.82</td> <td>4.23</td> <td>5.29</td> <td>6.35</td> </tr> </tbody> </table> <p>* There may be a variation of 2% in the productive capacity, more or less, depending of conditions of dough texture, temperature and umidity.</p>		UNITS*/ hour	6.500	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
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	<p>The ROBOCOPY MAXX2 has safety features that fully comply with the Work Safety Regulatory Standard, NR 12, including fixed guards, moving guards, and interconnected devices, to ensure operator safety for prevention of accidents.</p>																											