

F-BG DRUM TO MAKE DRAGEES





F-BG DRUM TO MAKE DRAGEES: SMALL SWEETS, CHOCOLATE DROPS AND SUGARED ALMONDS

USE

This machine is designed to make dragées, namely, to cover almonds, pine nuts, hazelnuts, and nuts in general, mainly in sugar or chocolate. It is also used in making baking products, for example, to polish sprinkles and chocolate drops.

CONSTRUCTION

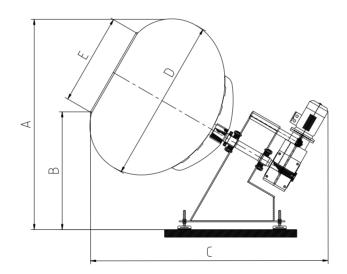
The most important elements of the machine are: a stand constructed of F-111 standard carbon steel sheeting and coated with cream coloured paint. It is provided with four feet with rubber buffers, which are adjustable in height, the foot acts as a counterbalance by shifting the centre of gravity of the machine to prevent it from tipping over when it is full. It also consists of a drum constructed of AISI-304 standard stainless steel, and is assembled on the stand by support ball bearings. The drum is driven by a gear motor located on the back of the stand, which is assembled directly onto the axle of the drum, a control panel with a frequency inverter is attached to the stand, and there is a small control panel on the front of the machine so that the operator can control the machine from here.

OPERATION

A good finish on the product is achieved by regulating the speed of the drum. This will depend on the type of product to be covered, the amount of product and the desired finish.

NOTE

The manufacturer reserves the right to make partial or total modifications to the measurements or design of this machine without such changes forming grounds for complaint.



CHARACTERISTICS

MODEL		F-BG 60	F-BG 100	F-BG 250	F-BG 400.11
MEASUREMENTS (mm)	Α	1.450	1.570	1.725	1.990
	В	900	900	935	1110
	С	1.225	1.550	1.875	2.250
	D	825	1.000	1.275	1.550
	E	550	550	700	850
MOTOR POWER (kW)		0'74	1'1	2'2	3
VOLTAGE AT 50 Hz. (Volts)		230 / 400 (three-phase)			
CAPACITY (kg)		60	100	250	400
NET WEIGHT (kg)		147	177	563	653



