

PNEUMATIC CUTTER T-CN



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USE

This machine is designed to produce nougat bars from moulded blocks of Jijona (soft), "yema" (almond and egg yolk soft nougat) and "nieve" (marzipan-like) nougat, etc.

CONSTRUCTION

The machine is constructed of 18/8 AISI-304 standard stainless steel throughout. It works only with compressed air.

OPERATION

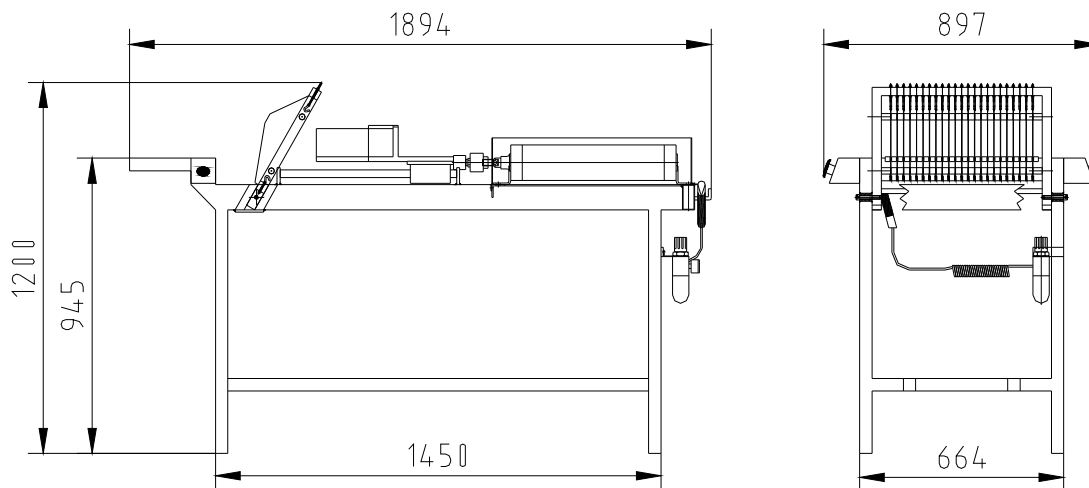
This is a semi-automatic machine. An operator places the nougat block on the tray and then activates the two advance buttons simultaneously. The pneumatic cylinder starts pushing the tray, which forces the block to pass through the metal bands or wires (depending on the product) and produces the block of bars. Finally, the operator collects the bars from the tray, and pushes the reverse button, which sets the machine back to its original state, ready to perform another cycle.

In order to ensure the maximum performance of the machine, one operator will place the blocks and another will collect the bars. The speed of advance and return of the tray can be adjusted.

NOTE

The dimensions of the tray pushing the block, and the frame (wires and metal brands) can vary depending on the initial block and the thickness of the bar that the client wishes to obtain.

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	T-CN
COMPRESSED AIR SUPPLY (kg/cm²)	6 - 8
PRODUCTION (nougat blocks/hour)	30 (illustrative)
NET WEIGHT (kg)	130

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