

AUTOMATIC DOUGH BREAKER 360

STAINLESS STEEL AUTOMATIC DOUGH BREAKER WITH
SAFETY GUARD ROLLER AND EMERGENCY STOP



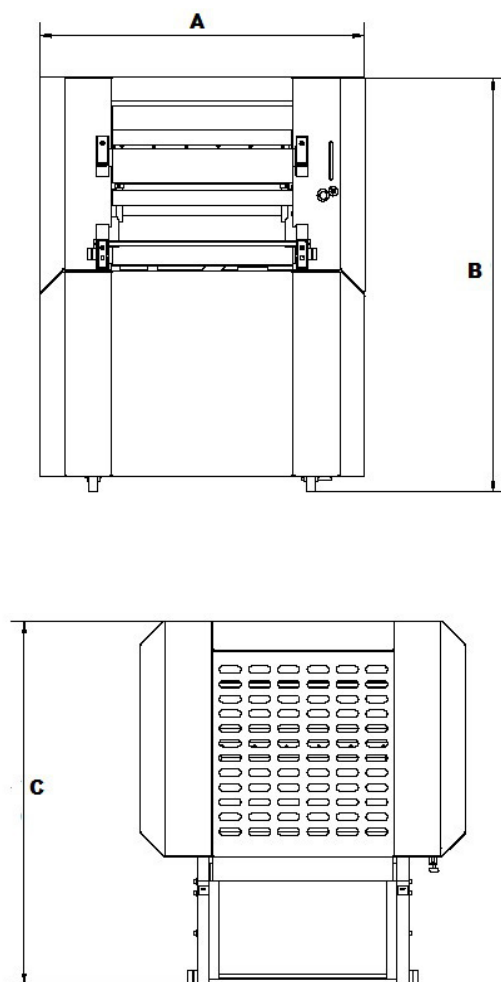
TECHNICAL SPECIFICATIONS AND INSTALLATION REQUIREMENTS

Model	360
Intended Use	Dough sheeting and strengthening
Production Capacity	This unit is designed for all types of dough, sweet or savory, starting at 50% moisture, and batches may range from 8 kg to 15 kg. Minimum sheeting thickness: 8 mm.
Recommended Operating Hours	10 hours/day.
Power Supply	Three-phase
Voltage	220 V / 380 V
Frequency	50 Hz / 60 Hz
Installed Power	4 kW (50 Hz) / 5.5 kW (60 Hz)
Total Weight	557 kg
Width (Ref. A)	1110 mm
Height (Ref. B)	1480 mm
Length (Ref. C)	1390 mm
Work Area	A work area meets the required production needs (in-line processing with other equipment, sufficient space to handle finished product, distances to areas associated with use of the equipment, etc.).
Acceptable Environment	Temperature: 5 to 40 ° C Humidity: 30 to 95%
Floor in the processing area	Preferably concrete, level, with a minimum area of 1.5 x 2 meters, and able to support the equipment's weight with an appropriate safety margin. Make sure all four wheels are resting on the floor to prevent vibration or movement during operation.

AUTOMATIC DOUGH SHEETER 360

Minimum access width (uncrated)	1120 mm
PACKAGING DIMENSIONS (+/- 10 mm)	
Crate width	1250 mm
Crate height	1750 mm
Crate length	1450 mm

DIMENSIONAL DIAGRAM



While providing the necessary guidance for proper installation, ARGENTAL assumes no responsibility if the installation site and adjacent areas do not meet the requirements for the equipment to operate correctly.