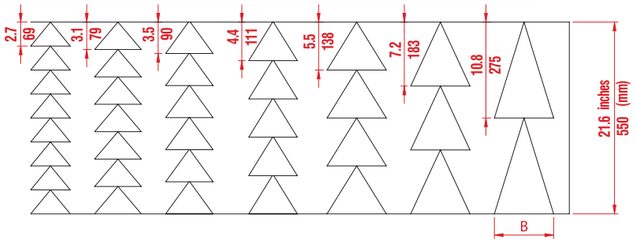
CG/CRO-3000/6000/10000

Automatic Production Line for Croissant - TECHNICAL DATA

		CG/CRO 3000	CG/CRO 6000	CG/CRO 10000
Net weight		1,325 lb (600 Kg)	1,765 lb (800 Kg)	1,985 lb (900 Kg)
Electrical absorption		Kw 2.0	Kw 2.0	Kw 3.5
Voltage		220 - 3 - 60	220 - 3 - 60	220 - 3 - 60
Hourly production*	3 rows	1,800 pcs. from 2.8-3.5 oz. (80 to 100 gr)	3,600 pcs. from 2.8-3.5 oz. (80 to 100 gr)	4,500 pcs. from 2.8-3.5 oz. (80 to 100 gr)
	4 rows	2,400 pcs. from 2.6-3 oz. (75 to 85 gr)	4,800 pcs. from 2.6-3 oz. (75 to 85 gr)	6,000 pcs. from 2.6-3 oz. (75 to 85 gr)
	5 rows	3,000 pcs. from 1.5-2.3 oz. (45 to 65 gr)	6,000 pcs. from 1.5-2.3 oz. (45 to 65 gr)	7,500 pcs. from 1.5-2.3 oz. (45 to 65 gr)
	6 rows	3,600 pcs. from 1-1.6 oz. (25 to 45 gr)	7,200 pcs. from 1-1.6 oz. (25 to 45 gr)	9,000 pcs. from 1-1.6 oz. (25 to 45 gr)
	7 rows	4,200 pcs. from 0.4 - 1 oz. (12 to 25 gr)	8,400 pcs. from 0.4 - 1 oz. (12 to 25 gr)	10,500 pcs. from 0.4 - 1 oz. (12 to 25 gr)

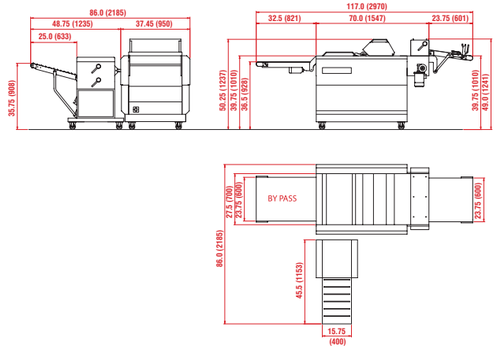
*Adjustable speed. All data not binding reserves the right to effect changes without prior notice.

CROISSANT CONFIGURATION AND SIZE EXAMPLES

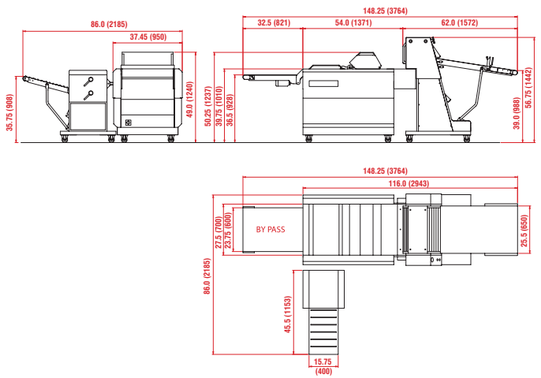


B =
2.6 (68) - 3.5 (75) - 3.9 (90) - 4.3 (100) - 4.75 (110) - 5.1 (120) - 5.5 (130) - 5.9 (140) - 6.3 (150)
6.7 (160) - 7 (180) - 7 (180) - 7.5 (190) - 7.9 (200) - 9.4 (240) - 11 (300) inches (mm)

CG/CRO 3000



CG/CRO 6000



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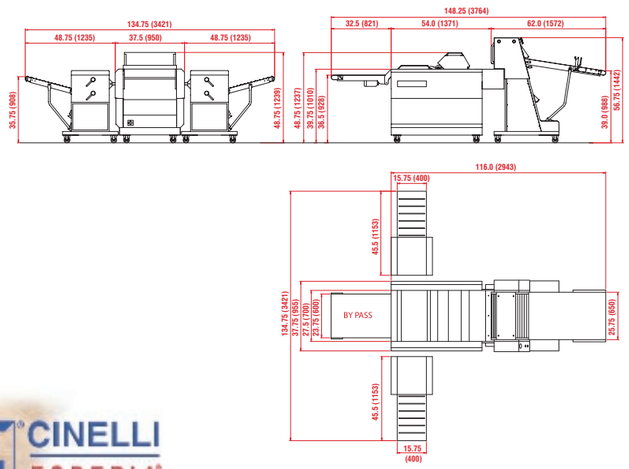

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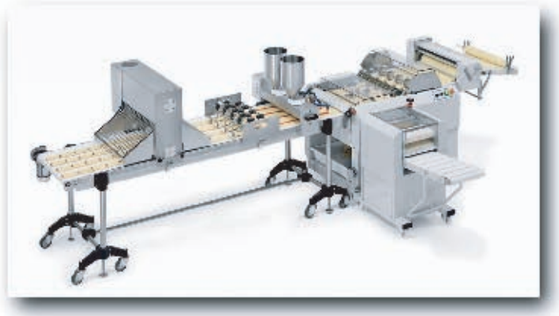


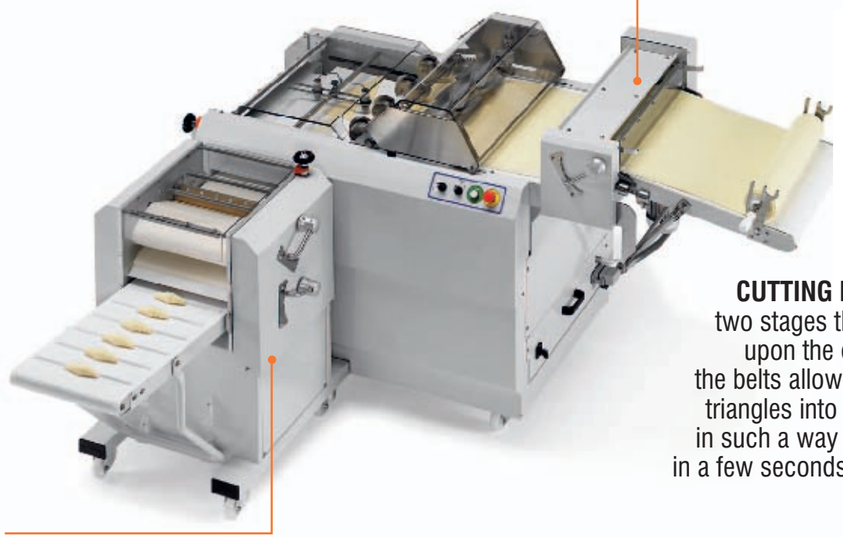
CG/CRO 3000/6000/10000
INTEGRIS

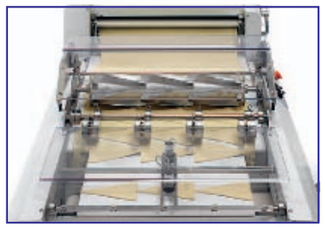
CG/CRO-3000/6000/10000

Automatic Production Line for Croissant

The CG/CRO Series enables automation of croissant production ranging in size from 12 to 150 grams (0.4 to 5.25oz.).

CALIBRATING UNIT: This segment of the machine enables a final gauging of the dough prior to cutting and in addition, joins subsequent segments thus eliminating waste.





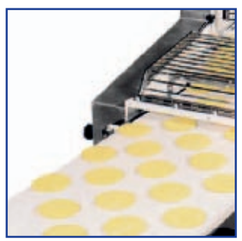
CUTTING DEVICE: The unit cuts dough in two stages thus avoiding adhesion of dough upon the dies. The differentiated speed of the belts allows a consistent transfer of dough triangles into the Moulder. The dies are made in such a way that they can be easily replaced in a few seconds for quick product change over.

The scrap recovery device conveys the excess dough into a collection tray located beneath the cutting station, making dough recovery simple and fast.

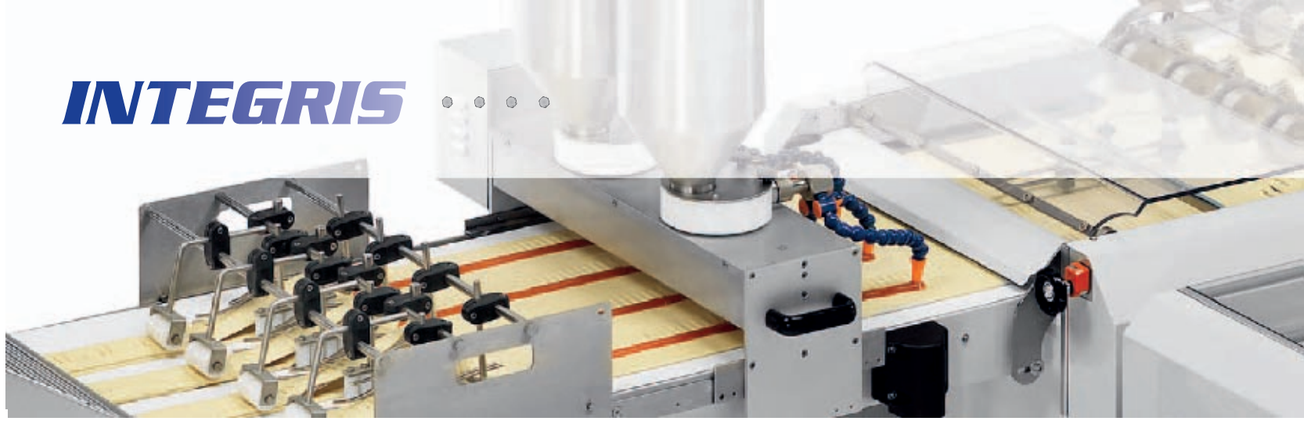
MOULDER: An integral part of the success this machine possesses over competitive models. With the adjustment of the lower and upper calibrating cylinders, the moulder allows one to increase or decrease the number rolls the croissant contains as a finished product. So effective it is that many different types of dough recipes will function flawlessly.

The rolling consistency (tightening) is adjusted by closing or opening the forming belts to obtain desired end result. With unique quick change and ease of removal, sanitation is very simple.

With the optional By-Pass Table, the machine can be transformed into an almost infinitely flexible line for other products. With additional cutting dies, it not only gives you many types of croissants but you can also have any almost any other type of bakery product. The dies can be customized to suit your needs.

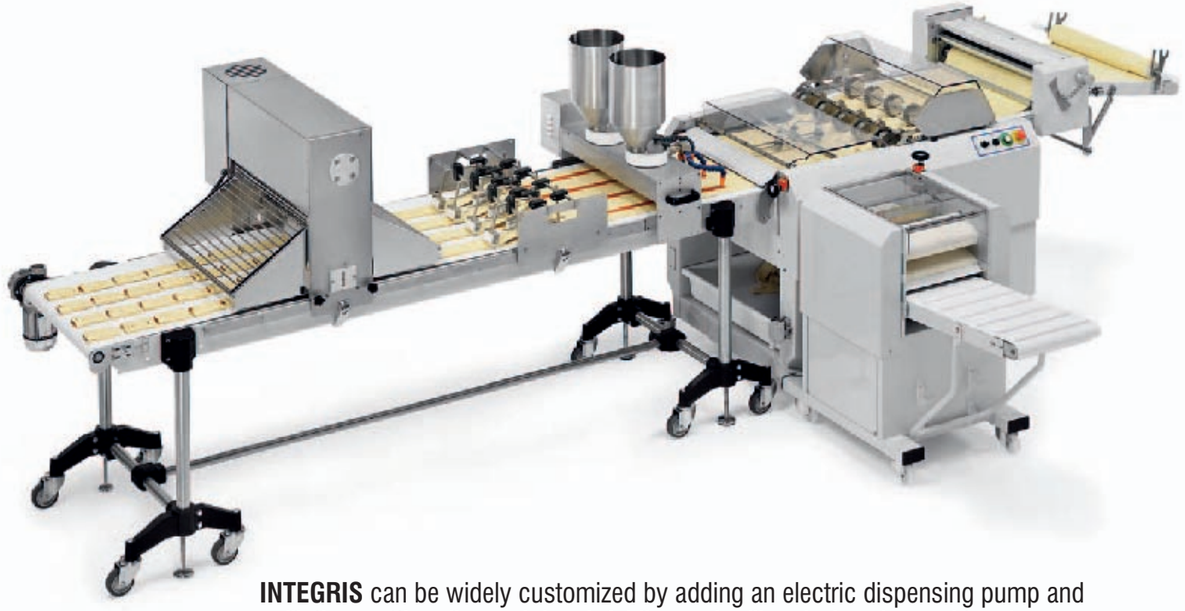


INTEGRIS



INTEGRIS includes use of the dough calibrating and cutting station of the CG/CRO Croissant machine while the additional component itself being physically integrated as part of the machine in lengths between 3 to 5 meters (10' - 16') - product dependent. Thus the machine with Integris now becomes a full make up line.

It represents a solution extremely flexible for the automatic production not limited to croissants but extended to a large range of filled, fold, cut or stamped products.



INTEGRIS can be widely customized by adding an electric dispensing pump and guillotine, cutting dies and dough folding and rolling devices beyond to a large range of other accessories.