

TECHNICAL SPECIFICATION

Description of machine : Construction of the machine will be in Mild steel powder coated. All contact parts will be made of food grade SS 304 duly buffed.

- 1) The machine will be designed as per International Standards.
- 2) Construction of the machine will be sturdy, square pipe frame, and MS coverings
- 3) Operator's safety precautions will be followed.
- 4) Hydraulic system operations are linked with door limit switches. Opening the door for changing die or any cleaning it will automatically stops the hydraulic motion.
- 5) Very précised and efficient control is possible using latest controls for logic and speed control.
- 6) Docking wheel will be protected with acrylic cover.
- 7) Stainless Steel guards on conveyer to prevent entry of foreign material.
- 8) Accurate temperature control resulting consistent quality of production.
- 9) Accurate temperature control also increase production rate.
- 10) The logic of Pizza Press machine will be loaded to Allen Bradley PLC and service can be provided worldwide service.
- 11) Operator can access important parameters for machine operation through MMI.
- 12) Time for pressing the Pizza through hydraulic press can be adjusted by the operator.
- 13) Waiting time for hydraulic press is also adjustable operation.
- 14) These values are directly linked to Allen Bradley PLC.
- 15) Very efficient machine operation using PLC control.
- 16) The conveyer speed is controlled using Allen Bradley AC Drive. Very fine speed control is possible due to this mechanism.

All the gadgets used of the machine will be purchased from reputed manufacturers.

Capacity : 8 to 9 Pizza Base Per Minute

Pizza Diameter : Maximum for 12 inches diameter

Pizza Thickness : Suitable for 2 mm thickness of thin crust

Machine Size : 2200 X 780 x 1550 mm (LXWXH) approx.

Power Supply : 3 Phase, 440 Volt neutral connected & earthing

Machine control : PLC operated with electrical panel

Hydraulic Motor : Bharat Bijalee make

Conveyer motor : Vario or Bonfoglioli Make

Temp. Controller : Delta or Selectron or Omron

Electrical : L& T and Polycab/ OEN Make

PLC with MMI : Allen Bradley

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Power Supply : 3 Phase, 440 Volt neutral connected & earthing

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THIN CRUST PIZZA PRESS MACHINE

DESCRIPTION OF OPERATION:

This machine is designed specially to make pizza thin crust base from dough. Dough automatically carried up to pressing station. With Hydraulic mechanism, dough is pressed in between two heating plates. Due to expected die, dough takes exact size and thickness and thin crust is made. Crust then automatically transferred to this docking station. S. S. Pin Rollers, make perforation of desired depth and fixed gap.