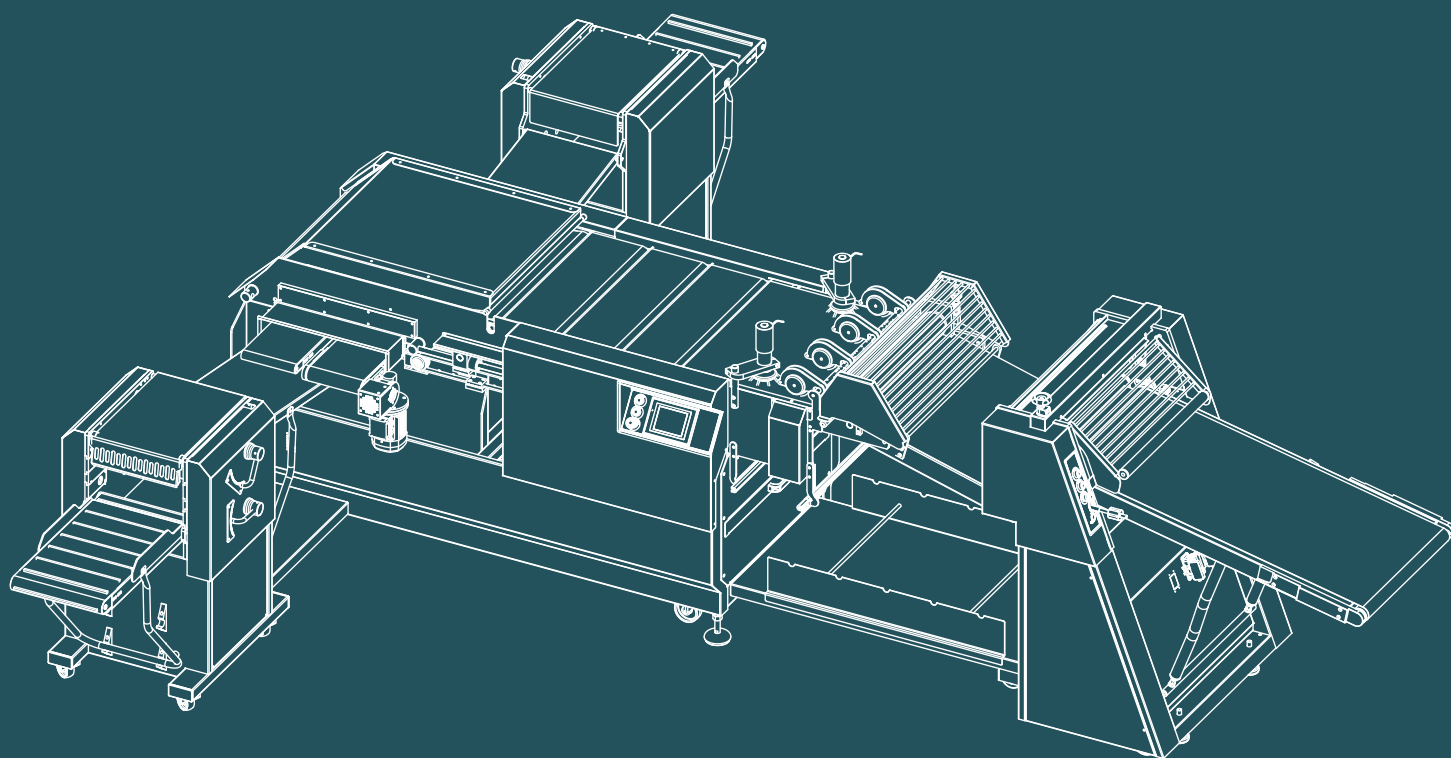


Industrial Line

Industrial machines

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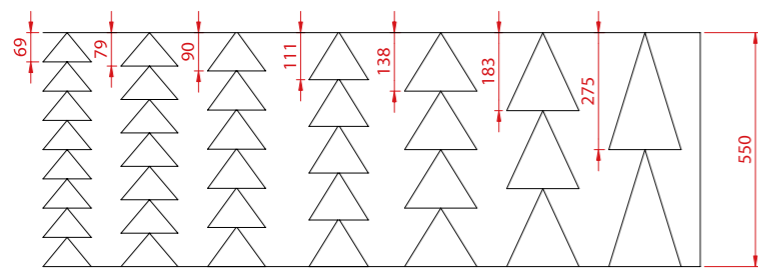
Croymat 3000 - 6000

Croissant Maker

SOFT AND FRAGRANT

Our Croymat 3000-6000 is the ideal companion for all professional laboratories that need exceptional help in croissant production. Thanks to our experience and the continuous needs of a moving market, our priority is building the most suitable Croymat to the needs of each customer.

In fact, thanks to the extensive customization reserved for each machine, there is the possibility to create croissants from 25 grams up to 150 grams, in according to your needs, coming to produce up to 7000 pieces per hour.



B = 68 - 75 - 90 - 100 - 110 - 120 - 130 - 140 - 150 - 160 - 170 - 180 - 180 - 190 - 200 - 240 - 300 (mm)



The differentiated speed of the conveyor belts allows a regular conveyance of the triangles in the wrapping machine

The doughs is cut in two stages preventing it from sticking to the mold. The rollers can be changed in a few seconds without using tools

Wrapping belts easily replaceable for quick cleaning



Input calibrator to calibrate the dough at the desired thickness and eliminate the spaces between the several croissants

The texture of wrapping is regulated by the closing or opening of the carpets in a way to get any kind of wrapped product

Croymat 3000-6000

Technical sheet
Croymat 3000-6000

	U.M.	Croymat 3000	Croymat 6000
External dimensions with by-pass	mm	3000x2200	3000x2200
External dimensions without by-pass	mm	2150x2200	2150x2200
Net weight	kg	665	700
Electrical absorption	Kw	2	2,5
Voltage	V	220/380	220/380
Production per hour			
	On 3 raw	1800 pcs from gr80 to gr100	3000 pcs from gr80 to gr100
	On 4 raw	2400 pcs from gr75 to gr85	4000 pcs from gr75 to gr85
	On 5 raw	3000 pcs from gr45 to gr65	5000 pcs from gr45 to gr65
	On 6 raw	3600 pcs from gr25 to gr45	6000 pcs from gr25 to gr45
	On 7 raw	4200 pcs from gr12 to gr25	7000 pcs from gr12 to gr25

Croymat 10000

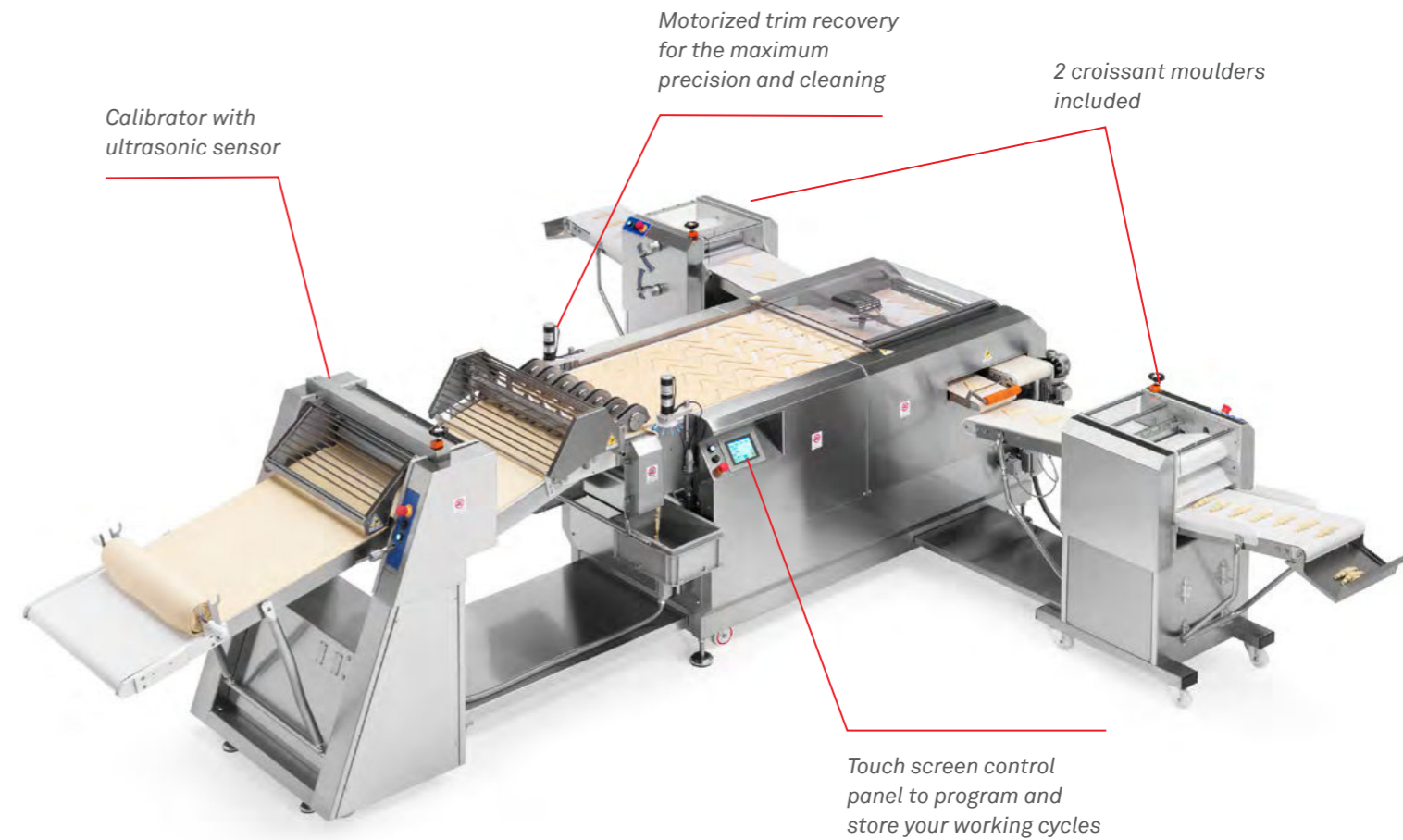
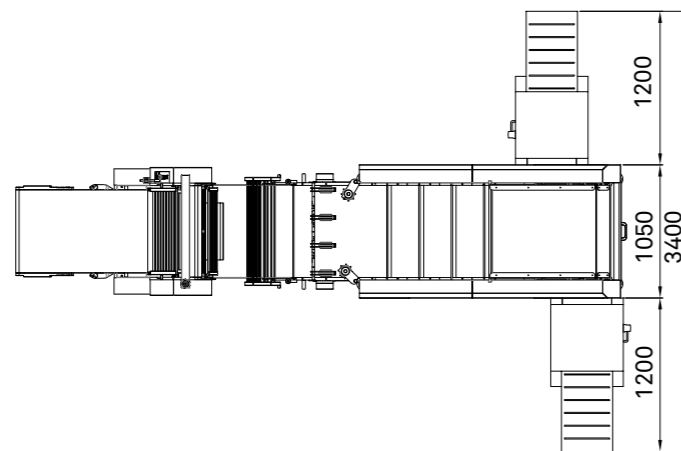
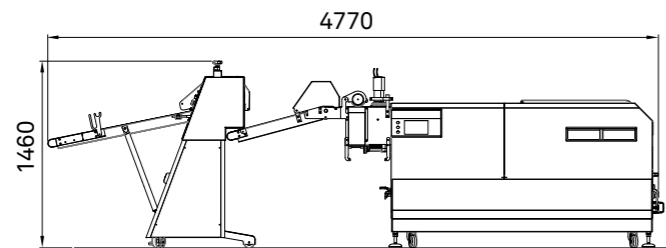
Croissant Maker

SOFT AND FRAGRANT

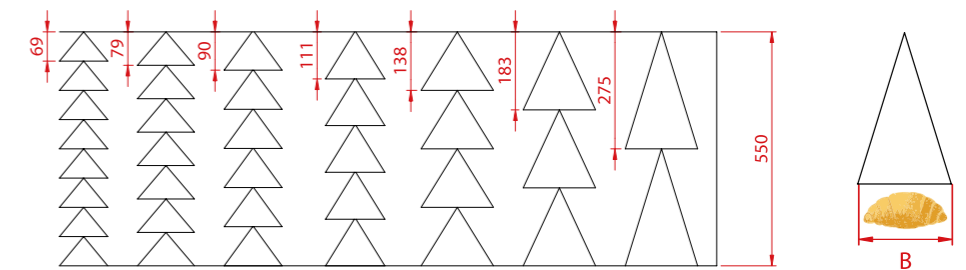
The Croymat 10000 has been designed for industrial production and for a continue efficiency and reliability. Thanks to the high automation controlled by the programmable touch screen control panel, it is possible to recall the pre-saved programs that will change

belt speed, speed of output from the rewind and retractable belts, decide how many pieces/hour to produce.

Furthermore, thanks to the double wrapper, the production will exceed 12,000 pieces per hour.



Croymat 10000



B = 68 - 75 - 90 - 100 - 110 - 120 - 130 - 140 - 150 - 160 - 170 - 180 - 180 - 190 - 200 - 240 - 300 (mm)

Technical sheet
Croymat 10000

U.M.

	U.M.	
External dimensions	mm	4770x3440x1460
Electrical absorpion	Kw	3,5
Voltage	V	220/380
Production per hour	On 3 raws	6000 pcs from gr 80 to gr 100
	On 4 raws	8000 pcs from gr 75 to gr 85
	On 5 raws	10000 pcs from gr 45 to gr 65
	On 6 raws	12000 pcs from gr 25 to gr 45
	On 7 raws	14000 pcs from gr 12 to gr 25



CUTTING DEVICE

Stainless steel cutting tools with an easy disassembly and cleaning, completely customizable according to each need

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