

Moulding machine mod. STK 600 V2



Industrial machine to produce cones made of traditional pizza dough naturally leavened.

STK600 V2 moulds and pre-bakes 20 leavened dough-balls per time, in continuous operation, without modifying leavening process thanks to computer controlled fine positioning system.

Dough loading and cones downloading are fully automated and integrated with the machine.

STK600 V2 has touch screen and dedicated software able to manage up to 10 different recipes: for each recipe it is possible to set both different dimensional parameters (cones size, re-positioning cycle, product downloading positioning) and baking parameters (moulds temperature, baking time).

STK600 V2 has been developed to be highly flexible in its application: it can be used standing alone into a homemade bakery production or it can be used in set into an automated line to produce industrial quantities.

The machine can be integrated with a pre-existent production plant doing proper fittings, or it can be integrated in a new one: E.C.engineering is able to study both solutions and to supply all equipments for a complete production line.

Moderate sizes and movement easiness allows the optimization of any kind of production facilities: homemade productions, automatized productions and flexible productions.

Installation, production start-up and machine functioning test are supplied together with the machine.

General information

Upper mould unit	Composite mobile mould with 20 interchangeable male cones, ceramic Teflon coating, built-in cones extractor system out of female moulds, cones download on mobile device, 20 heating elements
Lower mould unit	Fixed single block aluminium female mould with 20 cavity, ceramic Teflon coating, built-in air vents automatic cleaning system; high efficiency thermal insulation, 30 elements heating set
Upper mould movement system	On precision linear guide with balls re-circulation; precision brushless gearmotor; PLC micrometric positioning control system (resolution: +/- 0,1mm)
Temperature control system	Independent adjustment of upper and lower moulds temperature trough computer control with PID system and semiconductor switch devices
Dough loading/cones downloading hopper	Automatic dough loading through special translating hopper/Automatic product downloading on dedicated grill/Already fitted for product downloading on conveyor belt (optional)
Loading/downloading hopper handling	On precision linear guide with balls re-circulation; asynchronous gearmotor; movement controlled by PLC, (positioning resolution: +/- 0,1mm)
Managing system	Managing software with graphic interface; touch screen control board; 10 recipes managing system covering different products characteristics and parameters (dough thickness, mould temperature, cooking time, leavening compensation, moulding speed)
Range of products sizes	Cone height from 70 to 180 mm. Cone thickness from 4 to 10 mm
Interface	RS 232 interface allowing machines to be connected in-line and data transfer
Productivity (cones x hour):	800 (with a standard 90sec baking time)
External case material	Ral 9010 White coated steel (other colors available on request)
Sizes LxDxH	1.05m / 2.08m / 2.34m
Weight:	350 Kg

Electric features:

Heating element	21.4Kw
Auxiliary components	400W
Max electric power	22Kw (at 400V)
Supply voltage (50Hz)*	400V - 3PH + N – 50/60Hz

Special versions for Japanese and U.S. market available on request

