



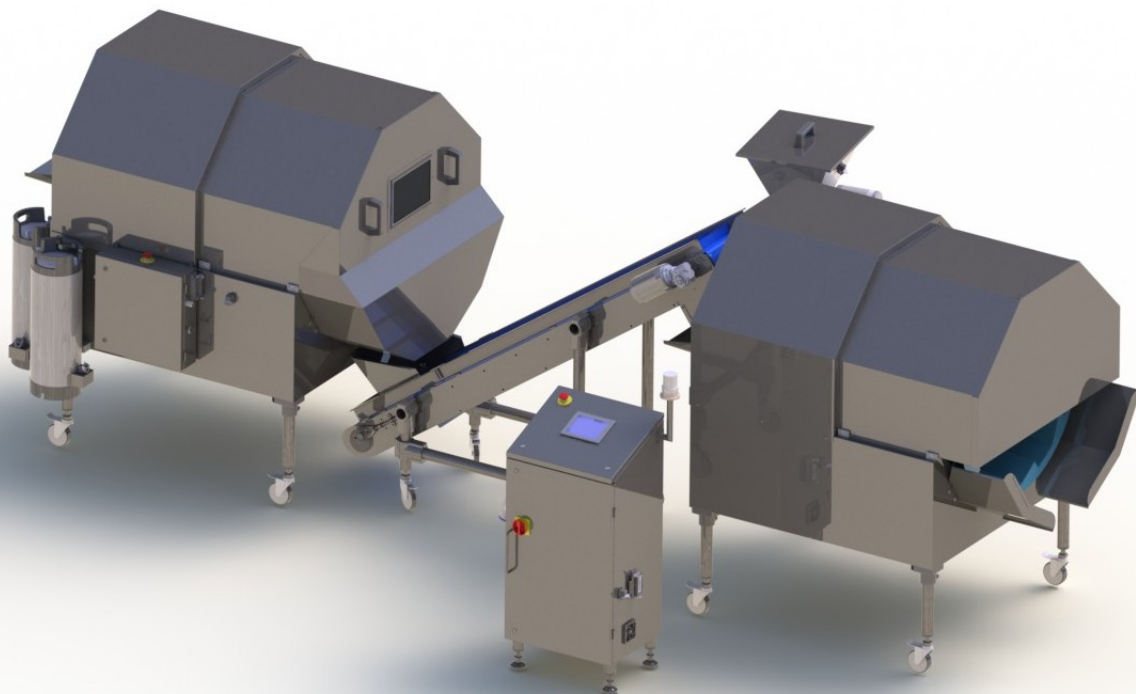
**Linee Automatiche di Frittura,
Bollitura e Aromatizzazione**

**Automatic Lines for
Frying, Boiling and Flavoring**

Esperienza e qualità dal 1981



INDUSTRIAL AROMATIZATION LINE



The flavoring line is the ideal solution for flavoring products such as peanuts, chips, cakes, pellets, snacks, etc ...

Thanks to the two conical rotating drums and the elevator belt that divides the two work phases, an excellent result is obtained and easy cleaning is guaranteed.

The first drum is dedicated solely to the spraying of liquid oil on the product while the second drum is used for dosing and mixing the salt / aroma.

CARATTERISTICHE:

- Overall dimensions of the entire line: 481.5 x 160.5 x 167.5 cm;
- Height of product loading and unloading upon customer request;
- Structures and parts made of AISI 304 stainless steel, all parts in contact with the salt made of AISI 316 stainless steel;
- Each component built entirely with materials suitable for contact with food;
- Possibility to choose between two types of drums:
 - 316 stainless steel drum weight \pm 55 kg
 - Food blue plastic drum weight \pm 18 Kg;
- Rotating drum with customizable cycle for spraying the nebulized liquid, to ensure excellent absorption of the aroma on the product;





**Linee Automatiche di Frittura,
Bollitura e Aromatizzazione**

**Automatic Lines for
Frying, Boiling and Flavoring**

Esperienza e qualità dal 1981



- 18 liter tank hooked onto the side of the spray drum with level sensor and warning on the control screen when the tank is empty;
- Pocket elevator belt to transport the product from one drum to another;
- Rotating drum complete with salt / aroma dispenser that discharges the powders into a vibrating chute which distributes them evenly inside the drum;
- Salt / flavorings dispenser equipped with a loading hopper of approximately 20 liters with inspection window for the level of the powders;
- Separate control panel equipped with 7 "touchscreen panel:
 - Possibility of recording 8 customizable recipes that can be recalled with a click;
 - Adjustment of speed and direction of rotation of the drums;
 - Adjustment of times and intensity of spraying;
 - Adjustment of the amount of salt / aroma to be dosed;
 - List of alarms present on the control screen;
 - Signal lamp on the machine.
- Door opening sensors in the drums for emergency stop;
- All machines are equipped with swivel wheels with brakes, adjustable in height;
- All parts easily removable for easy cleaning even with a pressure washer;
- Power supply voltage 230V, electric power of the entire line 650 W;
- Machines with CE mark.

OPTIONAL:

- Additional 18 liter tank;
- Automatic switching between the two tanks: when the tank in use is empty, the system automatically exchanges the power supply in the second tank so as to allow continuous work and allow the filling of the empty tank;
- Vibrating hopper of the aroma dispenser to facilitate the descent of the powders;
- Additional salt level sensor in the dispenser hopper and warning on the control screen when the salt is low;
- Vibrating chute at the inlet of the drum to avoid product accumulation.





**Linee Automatiche di Frittura,
Bollitura e Aromatizzazione**

**Automatic Lines for
Frying, Boiling and Flavoring**

Esperienza e qualità dal 1981



DIMENSIONI:

