



- The machine is reliable, sturdy and practical, thanks to design technology that makes it highly flexible for the production of ciabatte, french sticks, zoccoletti, loaves, mantovane, bocconcini, etc., guaranteeing excellent quality products starting from the pre-mixed dough in the hopper.

The machine is composed of:

- a hopper, which contains the dough,
 - a divider, which serve to establish the quantity by weight of the individual dough pieces,
 - a moulder, which can be adjusted to produce different product types,
 - a long loaf moulder.
- 8 production speeds to 1-2 or 3 rows
 - Servocontrolled weight adjustment with display of the parameter on the control panel
 - Large capacity hopper
 - Electrically adjustable sheeting rollers
 - Knives store incorporated in the machine for easy change of production and number of rows
 - Divider with pre-rolling device, that allows to load the hopper with a big quantity of dough, independently of the rolling cylinders opening
 - The moulder has 4 cylinders with 400 mm working width; possibility to exclusion the moulder
 - A fixed loaf moulder plate located on the belt of the bridge. It is possible to adjust the in-feed and out-feed heights by means of two independent levers
 - Accident-prevention protection of Plexiglas divider; of the stainless steel moulder; electric system with protection class IP 55, motors class IP 54
 - On request: outlet belt with or without motorized moulding plate; kipfel device; 2nd 2-cylinder moulder
 - **The machine is built to comply with the accident prevention, hygiene and electric standards in force**

Use other than those envisaged by the manufactured are forbidden without the latter's authorization

RIDA 1.3 M

AUTOMATIC GROUP WITH 1+3 ROWS
WITH SERVOCONTROLLED
WEIGHT ADJUSTMENT

pietrobeto
BAKERY AND PASTRY EQUIPMENT

TECHNICAL FEATURES

Installed power:	kW 1.9
Voltage:	230/50/3+N+E 400/50/3+N+E 220/60/3+N+E
Weight:	kg 725
Weight range:	from gr 25 (to 3 rows) to gr 800 (to 1 row)
Production (variable):	of 600 to 2000 pieces/hour per row
Dough width:	mm 120 (1 row), mm 60 (2 rows), mm 40 (3 rows)

FUNCTIONING

Once the knife has been positioned to work at 1-2 or 3 rows and select the production speed, the dough is fed onto the hopper. The hopper will automatically feed the dough strip between the sizing cylinders. A feeler cylinder controls conveyor belt feed or pause to supply constant feed to the divider. Two buttons ensure an easy adjustment of the sizing cylinders of the divider.

The cutting speed can be regulated by means of an electric device.

These will then be processed by moulder (they will be used unmoulded or shaped into long loaves) to produce the desired shapes.

Dimensions in millimeters

