



- Reliable, sturdy and easy to use thanks to the application of technologies that make it versatile in production, ensuring an excellent quality product
- 8 production speeds to 1-2-3-4-5 or 6 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
- Two 4-cylinder moulders with 550 mm working width, the second of which can be rotated; this allows the dough to come out at the side without any extra bulk
- Exclusion of the 1st moulder, possibility of combination with other machines such as chute rounder or conical rounder, ect.
- 2nd moulder with output bench
- Dual START-STOP push-button panel with selector to stop just the divider
- Produces various shapes of loaves and rolls (ciabatte, baguettes, zoccolotti, filoni, mantovane, banane, bocconcini, etc.)
- Accident-prevention protection of Plexiglas divider; of the stainless steel moulders; 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 manufacturer are forbidden without the latter's authorization

GAM 1.6 M

AUTOMATIC GROUP WITH 1÷6 ROWS
WITH SERVOCONTROLLED
WEIGHT ADJUSTMENT

pietrobeto

BAKERY AND PASTRY EQUIPMENT

TECHNICAL FEATURES

Installed power:	kW 2.75
Voltage:	230/50/3+N+E 400/50/3+N+E 220/60/3+N+E
Weight:	kg 996
Weight range:	from gr 25 (to 6 rows) to gr 1300 (to 1 row)
Production (variable):	of 600 to 2000 pieces/hour per row
Dough width:	mm 200 (1 row), mm 100 (2 rows), mm 66 (3 rows) mm 50 (4 rows), mm 40 (5 rows), mm 33 (6 rows)

FUNCTIONING

Once the knife has been positioned to work at 1-2-3-4-5 or 6 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 two moulders (they will be used unmoulded, or processed by the second moulder, or shaped into long loaves) to produce the desired shapes.

Dimensions in millimeters

