

## **BABY 2800 SUPER AUTOMATIC CROISSANT MACHINE**



### **N° 1 CUTTING UNIT**

In-feed belt;  
Double cutting station to reduce sticking;  
Control of the cutting section by tensors with adjustable spring;  
Simple hooking and unhooking of the cutting rollers;  
Useful width max. 440 mm.;  
Lateral scraps removal;  
Triangles setting belt;  
Discharge synchronized with the cutting roller.

### **N° 1 CURLING UNIT**

In-feed belt;  
Gauging rollers;  
Opposed curling belts;  
Adjustment of the number of coils;  
Adjustment of the curling amplitude;  
Adjustment of the curling pressure.



ALBA BAKERY AND PASTRY EQUIPMENT

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**EQUIPPED WITH:**

Nr. 2 rolling pins  
Nr. 1 set of cutters for one size of croissant  
Support trolley in stainless-steel with wheels  
Nr. 1 scraps remover box

**PRODUCTION:**

Croissants from 10 to 150 g.  
Hourly capacity:  
Roller 3 rows 1400 pcs.  
Roller 4 rows 1900 pcs.  
Roller 5 rows 2350 pcs.  
Roller 6 rows 2800 pcs.

**CONSTRUCTION:**

Stainless-steel carpentry  
Conveyor belts in polyurethane resin in conformity with FDA standards

**CONTROL PANEL:**

Integrated in the carpentry;  
Siemens components;  
Power: 1,8 Kw