

**CROISTAR**  
**AUTOMATIC MACHINE FOR PLAIN CROISSANT**  
Lay-out 0070000001/B



*DESCRIPTION:*

**N.1 GAUGING UNIT**

Cylinder width 600 mm;

Cylinder diameter 80 mm;

Opening 0-22 mm;

Self adjusting cylinder and belt speed by means of sensors recording dough quantity

**N.1 CUTTING UNIT**

In-feed belt;

Cutting station with double phase;

Easy and fast blocking and releasing of the guillotine;

Max. useful cutting belt 560 mm;

Lateral scraps removal;

Synchronized unloading belt ;

Cross belt synchronized with the curling unit

## **N. 1 UNIVERSAL CURLING UNIT FOR PLAIN CROISSANT**

In-feed belts

Gauging roller manual lifting with reading on indicator

Upper and lower curling belts manual adjust with reading on indicator

Snap on system to remove easily the curling belts

Out feed unloading belt

Compressed air consumption: 50 lt/hour – 6 BAR

## **PRODUCTION**

- 7.000 pcs for croissant 10-15 g
- 6.000 pcs for croissant 15-25 g
- 5.000 pcs for croissant 25-40 g
- 4.000 pcs for croissant 40-60 g
- 3.000 pcs for croissant 60-90 g