

# CROISSANT LINE

## USE

- The CROY 2000 machine moulds croissants at high rates
- Working width: 440 mm

## CONSTRUCTION

- On pivoting castors
- Epoxy painted (food-grade) structure
- Recovery of scrap
- Synchronised in-feed belt
- Synchronised loading of the moulder by photocell
- Interchangeable rolls
- Moulder at right or left
- 230/400 V 50 Hz motor

## HOURLY OUTPUT

Weight	Number of pieces
85 - 65 g	1500
65 - 45 g	2000
45 - 25 g	2500
25 - 12 g	3000

## ACCESSORIES

Description	Raw product weight	Dimensions B x H
4 croissants	50 - 80 g	178 x 110 mm
5 mini croissants	20 - 27 g	90 x 88 mm
4 squares	50 - 80 g	110 x 110 mm
4 smooth edged rounds	40 - 60 g	Diameter 110 mm
4 scallop edged rounds	50 - 80 g	Diameter 110 mm
4 oval shapes	50 - 80 g	180 x 90 mm

