GREEN PUFF

POWERED BY IDEALMAC

MADE IN ITALY

FOOD TECHNOLOGY SOLUTIONS

A SINGLE ONE MACHINE FOR CEREAL CAKES AND SNACKS

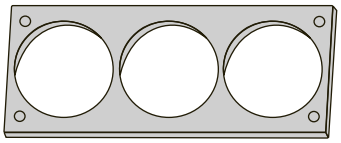
Green Puff is composed by 2 independent presses, powered by compressed air and electricity, which are placed on a structure with pivoting wheels and a drawer in the lower part to collect production waste.

All the movements of the machine are pneumatic and ensure the necessary power to expand a lot of variety of cereals and/or pellet with a high expansion quality and texture.

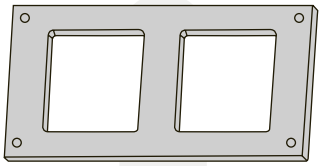
Each machine is managed by a PLC and from the touch control panel you can set all the working parameters, save the recipes, check cycle data and warnings thanks to an efficient diagnostic system.

The installed Software includes the possibility to choose what to produce between CAKES or SNACKS just setting the parameters on the control panel before starting the cycle.

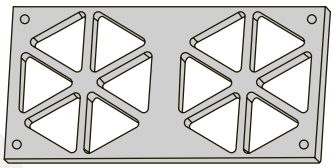
MOULDS



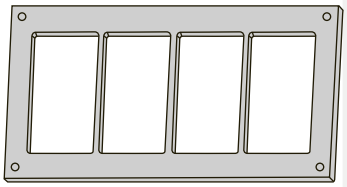
Shape: Ø 90 mm
Cakes/cycle: 6 (4-10 g)
Capacity: up to 2700 pcs/h



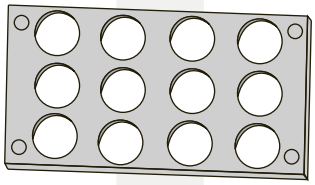
Shape: 80x80 mm
Cakes/cycle: 4 (4-10 g)
Capacity: up to 1800 pcs/h



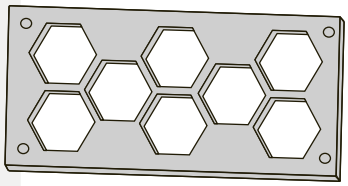
Shape: 55x55x55 mm
Cakes/cycle: 24 (0,8-1,3 g)
Capacity: up to 10800 pcs/h



Shape: 110x55 mm
Cakes/cycle: 8 (4-10 g)
Capacity: up to 3600 pcs/h



Shape: Ø 40-45 mm
Cakes/cycle: 24 (0,8 - 2 g)
Capacity: up to 10800 pcs/h



Shape: 60x60 mm
Cakes/cycle: 16 (0,8-2 g)
Capacity: up to 7200 pcs/h

The material used for the forming mould is the tempered steel, coated with titanium nitride (TIN or Tinite), in order to ensure a long life and to reduce fouling during production. The moulds, as all the other parts which are in contact with food, are realized with food-grade certified materials.

The heating of the moulds is carried out using special heaters and temperature is controlled through to a PLC. On request we can install separate temperature regulators.

SOME OF OUR INSTALLATIONS

MODEL	ELECTRICAL DATA	AIR CONSUMPTION	DIMENSIONS	WEIGHT
GREEN PUFF	from 6,4 to 9 kW 400V - 50Hz	from 350 to 650 l/min	Length 1000 mm Width 1000 mm Height 2150 mm	650 Kg

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