

Cake and Cookie Depositor
Series

DSM 600 E





Cake and Cookie Depositor DSM 600 E/S

The machine for the small bakery













General:

- * The Cake and Cookie Depositor is designed for the small and medium sized bakery
- * Table lifting system
- * The selection of different dosing rollers and numerous types of nozzles makes the DSM 600 E/S a very flexible universal production machine
- * All components on the machine are hygienic and approved for food use
- * When the machine is not in use the conveyor extension can be vertically positioned to save space
- * Cut-off system for special products available
- * Employment of the machine is flexible due to its mobility
- * Mechanically robust construction

Operation:

- * Easy interchangeable dosing rollers for different production requirements
- * Easy interchangeable nozzle bars for different product forms
- * The dosing system is easily dismantled for quick and easy cleaning

Machine controller:

- * Microprocessor controller with 64 programme memory space
- * User friendly menu to control machine
- * Individual programmes can be stored under product names
- * Multi-functions that can be pre-installed for various types of programmes (for example: dots, sponge layers, stripes, pastry tongue, foam kisses and other)

Technical details:

Length: 1850mm

Width: 850mm

Heigth: 1450mm

Weight: app. 180 kg

max. sheet pan width: 600mm

Electr.power: 230/400V

50 Hz 3 Ph

Power consumption: 0,8 kW

Control voltage: 24V DC

Cake and Cookie Depositor DSM 600 E/IV

The Industrial Version...













- * The Cake and Cookie Depositor designed for industrial production
- * Lifting system for dosing unit
- *The selection of different dosing rollers and Numerous types of nozzles makes the DSM 600 E/IV a very flexible universal production machine
- * This robust machine is designed to encompass speed and precision through modern drive systems
- * Through an optional twin-axis conveyor belt (X+Y) it is possible to form a wide range of shapes and configerations (for example: "flaming hearts", "ox-eye", regular hearts and so on)
- * The machine can suitably deposit a wide range of other products into various shapes and sizes
- With the removal of the conveyor the machine can be positioned over a production line
- Because of its mobility the machine can be employed at various stages of production

Operation:

- * Easy interchangeable dosing rollers for different production requirements
- * Easy interchangeable nozzle bars for different product forms
- * Simple dismantling for the dosing system guarantees an unproblematic cleaning (cleaning into the dish washer possible)

Machine controller:

- Microprocessor controller with 64 programme memory space
- * User friendly menu to conrol machine
- Individual programmes can be stored under product names
- * Multi-functions that can be pre-installed for various types of programmes (for example: dots, sponge layers, stripes, pastry tongue, foam kisses and other)

Technical details:

Length: 1660mm

Width: 1000mm

Heigth: 1600mm

Weight: app. 340 kg

max. sheet pan width: 600mm

Electr.power: 230/400V

50 Hz 3 Ph

Power consumption: 1,6 kW

Control voltage: 24V DC

Cake and Cookie Depositor DSM 600 E/LIV









General:

- * The Cake and Cookie Depositor can be used over a pastry line or production line
- * Lifting system for dosing unit
- * This machine is equiped with an linear drive for the dosing unit.

The dosing unit is synchronised with the conveyor speed of the production line ensuring that the machine continuously deposits without any interruptions to the production line. (online operation)

- * This machine has the versitility to deposit different forms of products individually or en masse
- * This robust machine is designed to encompass speed and precision through modern drive systems
- * The options include the possibility of a pneumatic system to drive different types of close-dosing-bars
- * All the other machine features are similar to the DSM 600E/IV

Technical details:

Length: 1200mm Width: 1390mm Height: 1950mm

Weight: app. 480 kg

max. working width: 600mm

Electr.power: 230/400V

50 Hz 3 Phases

Power consumption: 2,0 kW

Control voltage: 24V DC

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