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IMPERATOR CT II SHORTFACTS

THE APPRECIATED DOUGH DIVIDER IS A "MUST-HAVE" IF YOU TALK ABOUT THE PRODUCTION OF UNIQUE BREAD. DUE TO THE HYDRAULIC SPRING & THE MULTI-MEASURING CHAMBER, THE IMPERATOR IS THE OPTIMAL COMBINATION OF GENTLE DOUGH PROCESSING & WEIGHT ACCURACY.

Optimum processing of mixed rye doughs.



Easy adaption to local operating conditions due to height adjustment (machine body and belt), belt length and hopper size.

BENEFIT

- Hygiene
 - Easy to clean due to CleanTec System
 - Large doors provide easy access
 - Removable components like discharge conveyor, measuring piston and flour duster simplify cleaning
 - Separation of production area and drive area
- Quality: gentle dough processing of small and high weights with a high weight accuracy and adjustment of the preset dough quantity
- Reliability: constant weights due to weight monitoring and durable Ni-Resist-Chamber

OPTIONS

- Program control
- Electrical scale
- Hopper oiling
- Several hopper sizes
- Expandable to the Compact Bread Line

TECHNICAL SPECIFICATION

Products		
 Wheat dough Mixed wheat dough Mixed rye dough Rye dough Grain dough 	 600 - 1,500 pcs./h Absorption rate up to 75%* *depending on dough 	■ 150 - 2,900 g (0.33 - 6.4 lb) (depending on execution)

Machine width	850 mm (33.5")
Machine length Machine height	1,685 mm (66") 1,790 mm (70")
Outlet height Ground clearance	770 - 860 mm (30-34") 100 mm (4")
Height adjustability	+25 mm / + 50 mm / + 75 mm (+1" / +2" / +3")
Power requirement	16 A

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