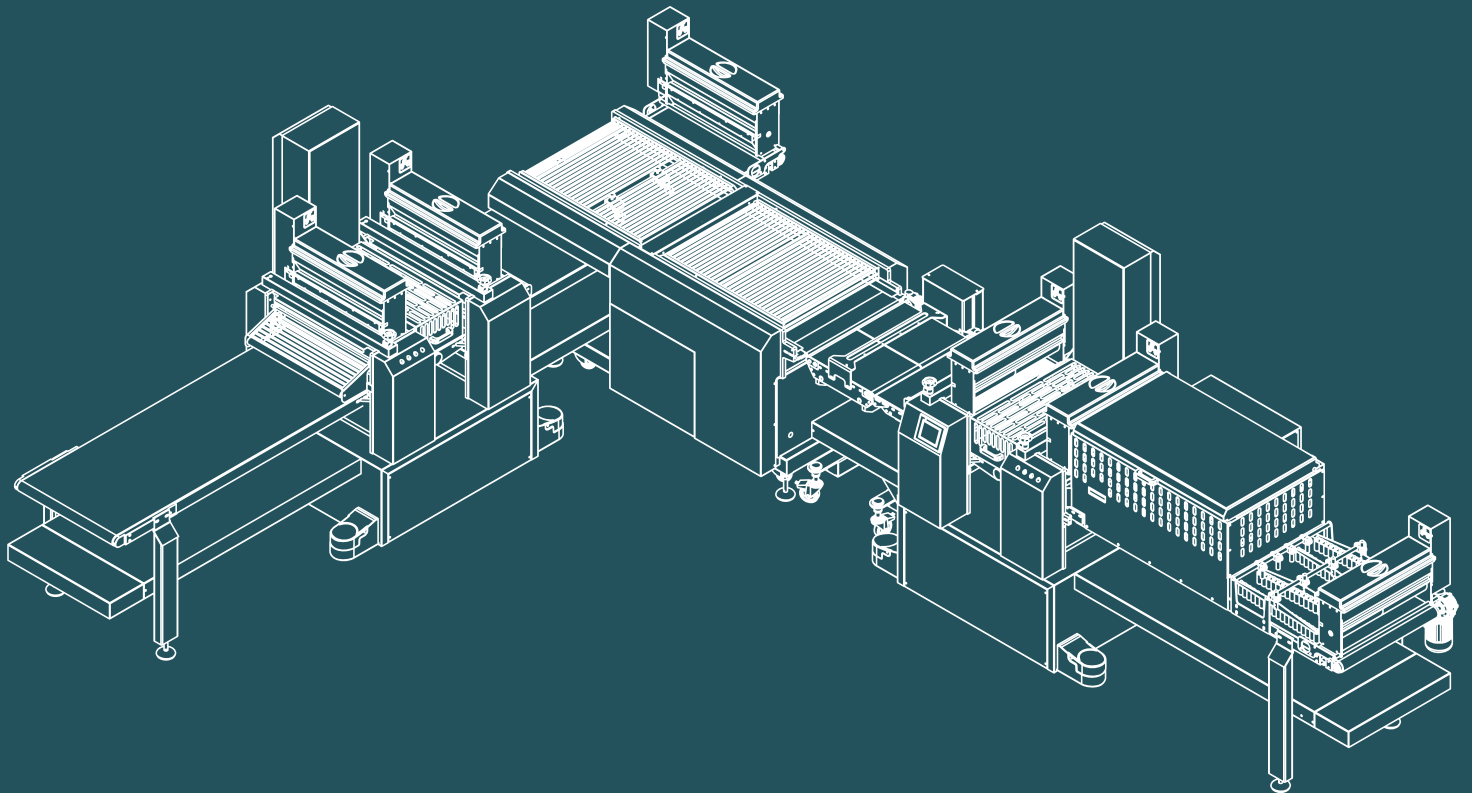


Industrial Line

Industrial machines

MADE IN ITALY



Tekno Stamap

www.teknostamap.com

Technology boosting creativity

Industrial Line

Croymat 3000-6000	p.2
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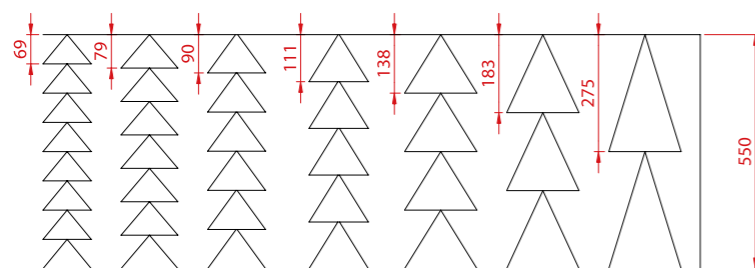
Croymat 3000 - 6000

Croissant Maker

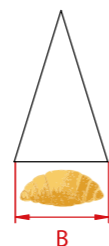
SOFT AND FRAGRANT

Our Croymat 3000-6000 is the ideal companion for all professional laboratories that need exceptional help in croissant production. Thanks to our experience and the continuous needs of a moving market, our priority is building the most suitable Croymat to the needs of each customer.

In fact, thanks to the extensive customization reserved for each machine, there is the possibility to create croissants from 25 grams up to 150 grams, in according to your needs, coming to produce up to 7000 pieces per hour.



B = 68 - 75 - 90 - 100 - 110 - 120 - 130 - 140 - 150 - 160 - 170 - 180 - 180 - 190 - 200 - 240 - 300 (mm)



The differentiated speed of the conveyor belts allows a regular conveyance of the triangles in the wrapping machine always ensuring the same measures up to 7000 pieces per hour.

The doughs is cut in two stages preventing it from sticking to the mold. The rollers can be changed in a few seconds without using tools

Wrapping belts easily replaceable for quick cleaning



Input calibrator to calibrate the dough at the desired thickness and eliminate the spaces between the several croissants

The texture of wrapping is regulated by the closing or opening of the carpets in a way to get any kind of wrapped product

Croymat 3000-6000

Technical sheet Croymat 3000-6000

	U. M.	Croymat 3000	Croymat 6000
External dimensions with by-pass	mm	3000x2200	3000x2200
External dimensions without by-pass	mm	2150x2200	2150x2200
Net weight	kg	665	700
Electrical absorption	Kw	2	2,5
Voltage	V	220/380	220/380
Production per hour			
	On 3 raw	1800 pcs from gr80 to gr100	3000 pcs from gr80 to gr100
	On 4 raw	2400 pcs from gr75 to gr85	4000 pcs from gr75 to gr85
	On 5 raw	3000 pcs from gr45 to gr65	5000 pcs from gr45 to gr65
	On 6 raw	3600 pcs from gr25 to gr45	6000 pcs from gr25 to gr45
	On 7 raw	4200 pcs from gr12 to gr25	7000 pcs from gr12 to gr25

Croymat 10000

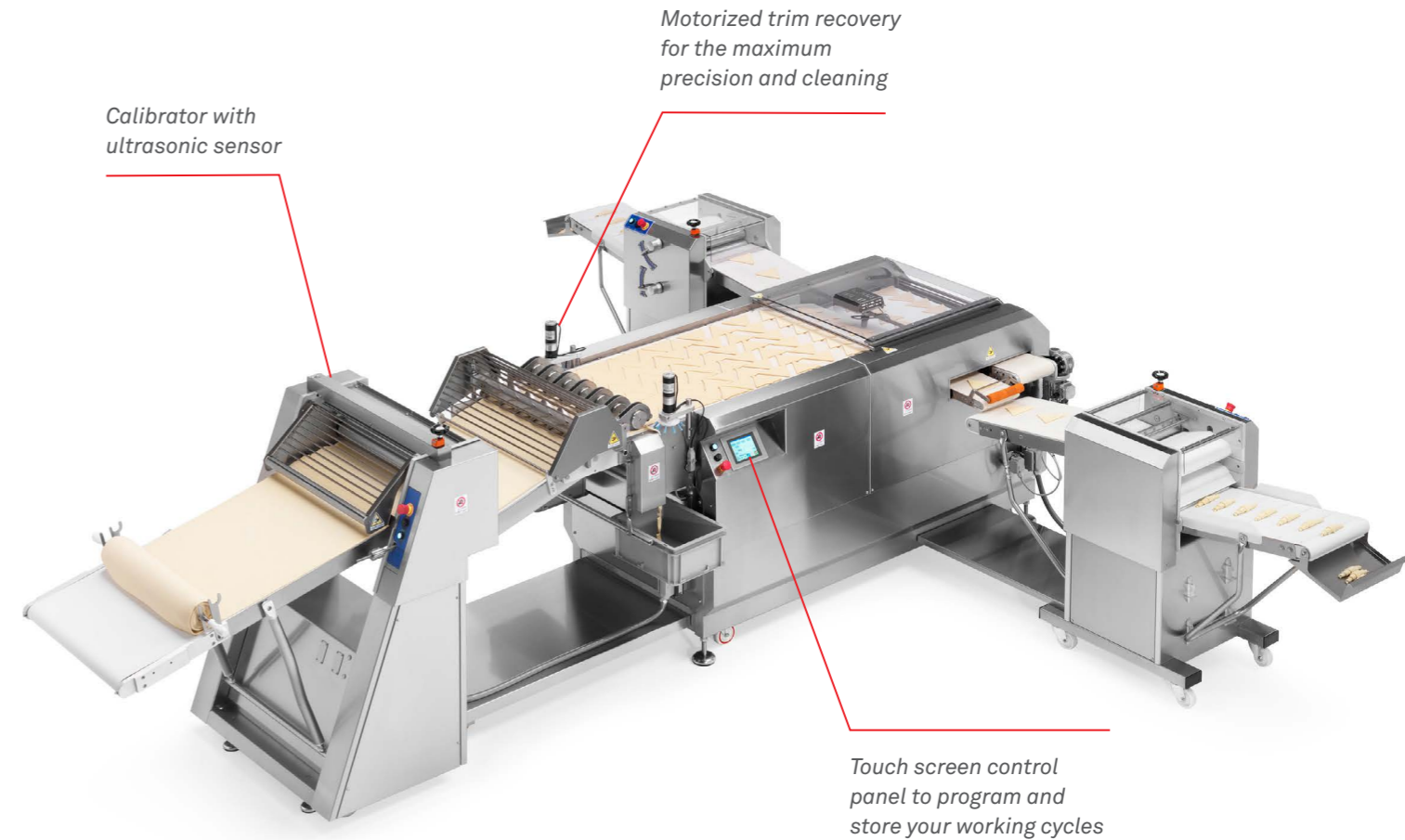
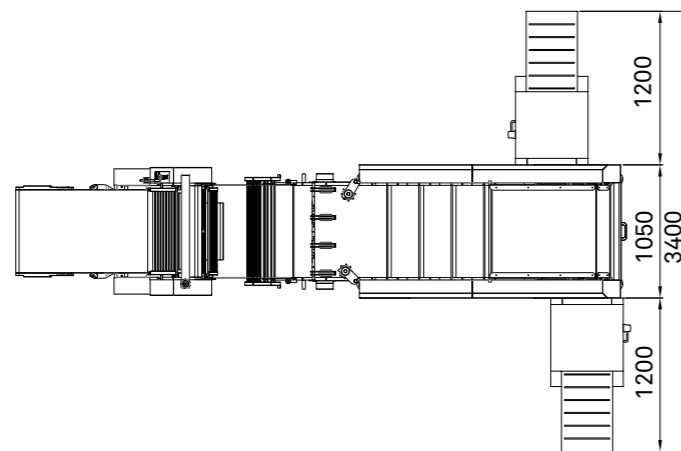
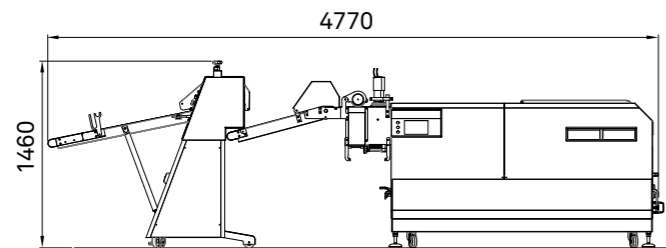
Croissant Maker

SOFT AND FRAGRANT

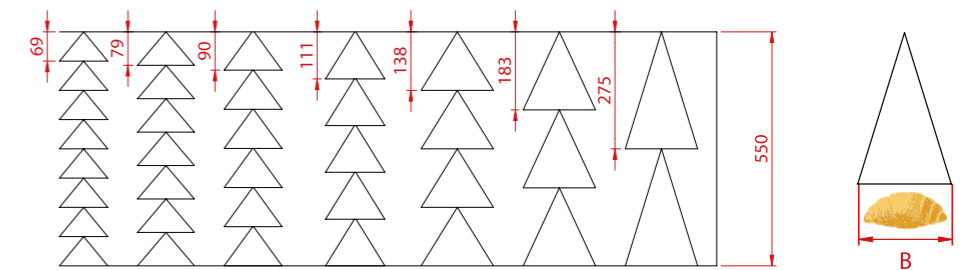
The Croymat 10000 has been designed for industrial production and for a continue efficiency and reliability. Thanks to the high automation controlled by the programmable touch screen control panel, it is possible to recall the pre-saved programs that will change

belt speed, speed of output from the rewind and retractable belts, decide how many pieces/hour to produce.

Furthermore, thanks to the double wrapper, the production will exceed 12,000 pieces per hour.



Croymat 10000



B = 68 - 75 - 90 - 100 - 110 - 120 - 130 - 140 - 150 - 160 - 170 - 180 - 180 - 190 - 200 - 240 - 300 (mm)

Technical sheet
Croymat 10000

U.M.

	U.M.	
External dimensions	mm	4770x3440x1460
Electrical absorpion	Kw	3,5
Voltage	V	220/380
Production per hour	On 3 raws	6000 pcs from gr 80 to gr 100
	On 4 raws	8000 pcs from gr 75 to gr 85
	On 5 raws	10000 pcs from gr 45 to gr 65
	On 6 raws	12000 pcs from gr 25 to gr 45
	On 7 raws	14000 pcs from gr 12 to gr 25



CUTTING DEVICE

Stainless steel cutting tools with an easy disassembly and cleaning, completely customizable according to each need

Pizza Line

Dough for pizza, round bread and wraps

THE ART OF PIZZA

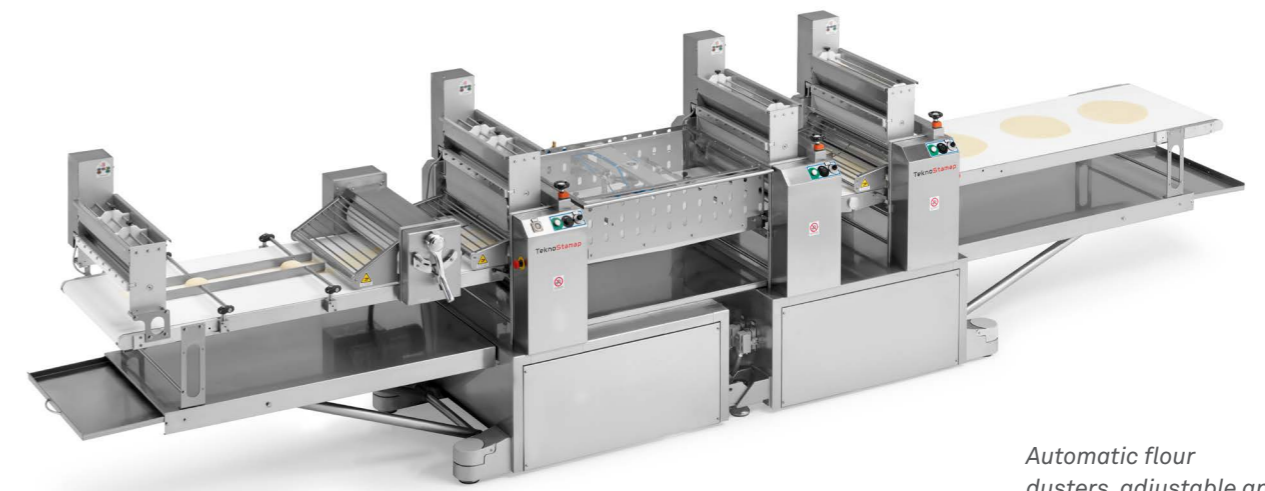
Pizza Line from Tekno Stamap has been designed to adapt to different uses. It can be used to laminate pizza dough, but also round bread (like arab type) or wraps.

The endless possibilities of customization of the machine according to each need, makes it a needful instrument for medium and big industrial productions.



Production in one row until 450 mm in diameter, or in two rows up to 300mm

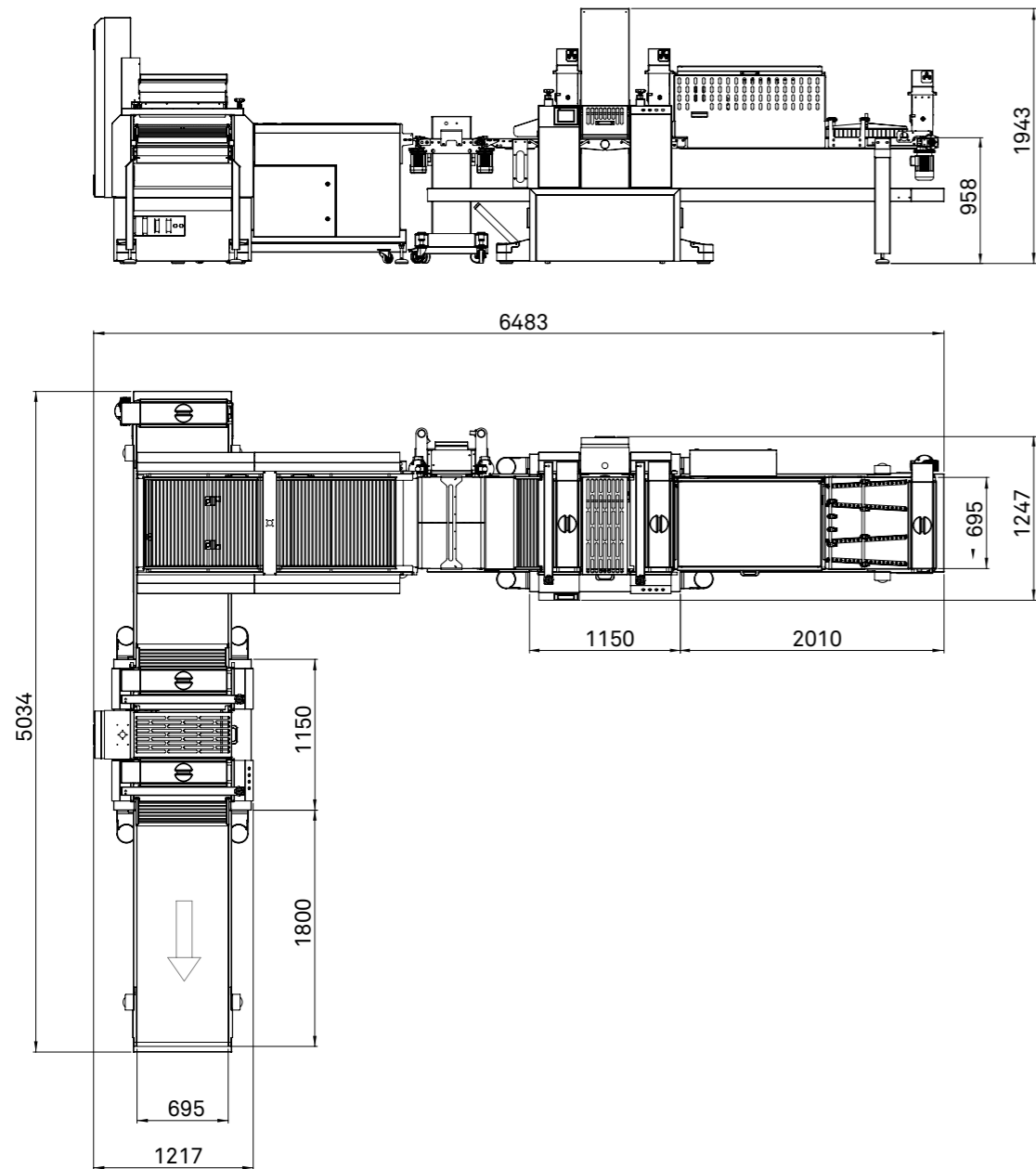
90° Pizza Line



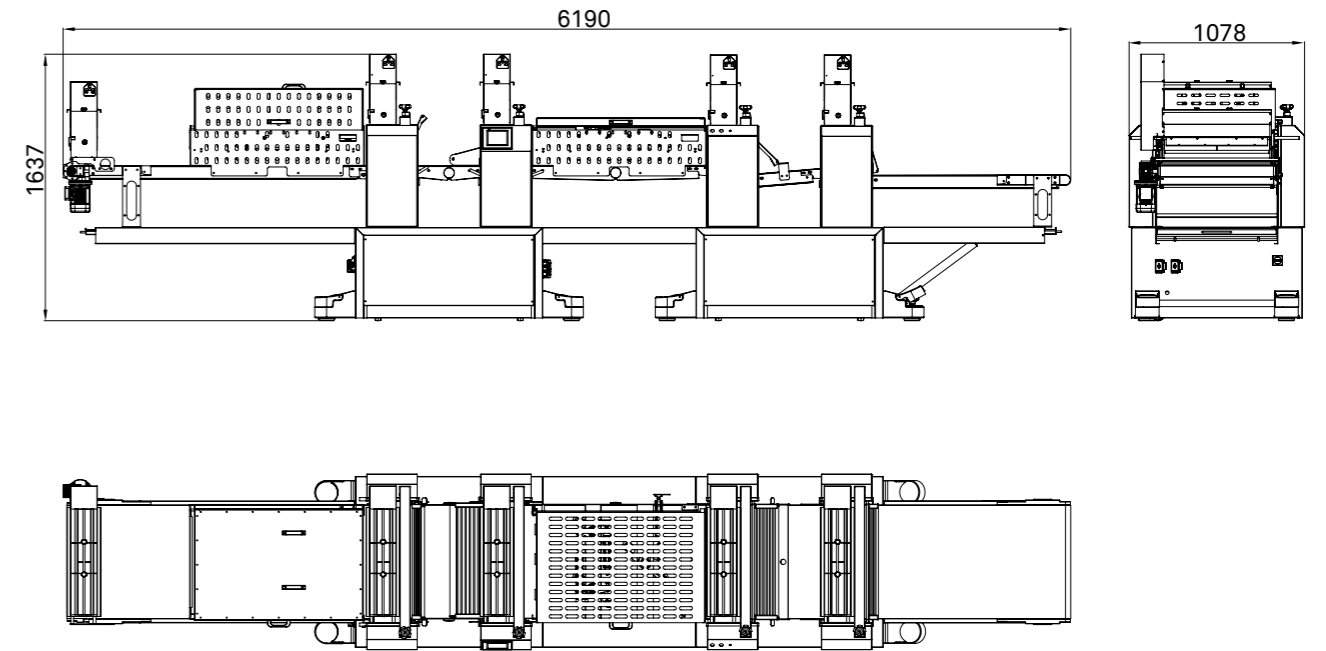
Automatic flour dusters, adjustable and programmable belt speed

Images only have a demonstration purpose, contact our dealer to have a customized offer

90° Pizza Line



With rotating arm



Technical Sheet Pizza Line

	U.M.	90° Pizza Line	With rotating arm
External dimensions	mm	6483x5034x1247x1217mm	6190X1078
Table height	mm	958	958
Table width	mm	695	695
Diameter pizza (min-max)	mm	120-350	120-350
Production per hour	on one row	1200	1200
	on 2 row	2400	2400



TECHNICAL DETAILS

Rotation of the pizza with manipulator to reduce the overall dimensions of the machine in the laboratory

Lamination Line

Laminated dough

GREAT DOUGH

Our multiple lamination line allows the production of a continuous stripe of laminated dough at the desired thickness. The number of the lamination heads and the length of the line depend on the final thickness of the dough to be obtained and from the needs of each of our individual customer. The extensive customization allows you to choose between 2, 4 or 6 lamination heads and automatic flour dusters above each head.

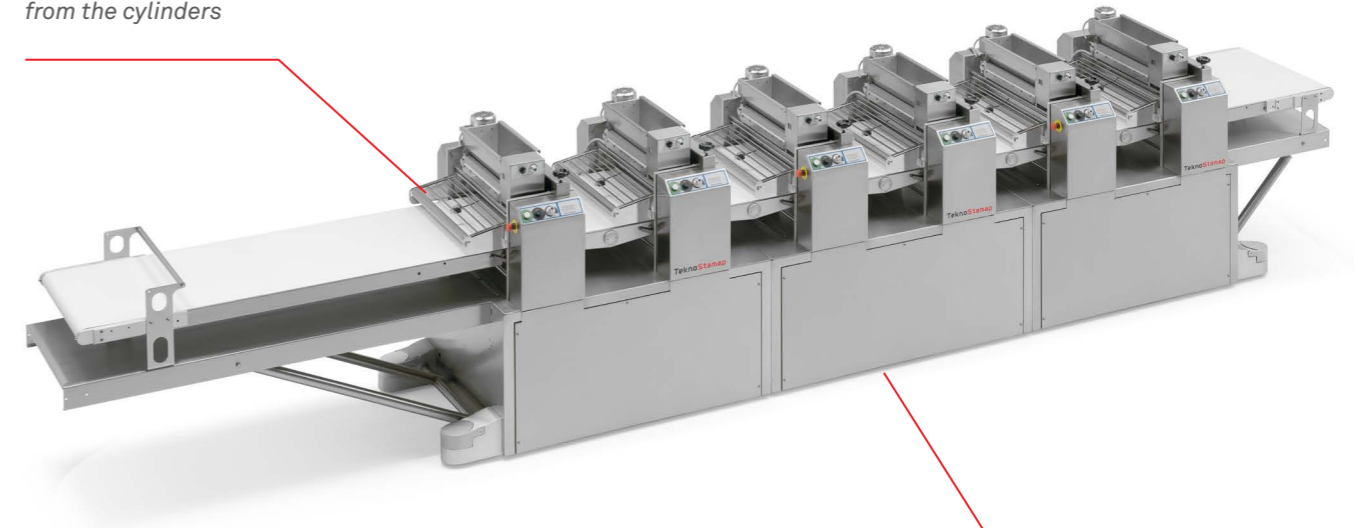
The TOUCH SCREEN module allows you to schedule your working cycles in order to be able to recall them based on the type of processing you want to do, just setting the opening dimensions of each cylinder head, the possible activation of the flour duster and the carpet speed to always get a great result.



Ideal for medium and large productions that need a tool to laminate without stress the dough in precision and speed, with the possibility of laminating the dough up to very thin thicknesses, reaching 0.5mm.

Lamination line

Input and output photocell of the dough from the cylinders



Images only have a demonstration purpose, contact our dealer to have a customized offer

Every two heads powerful 2.2 kW engine and 123 mm cylinders of diameter, to laminate without ruining the dough

Technical features Lamination Line

U.M.

Cylinder diameter	mm	123
Belt width	mm	700
Variable speed with inverter	mt	from 1 to 9
Engine power each 2 lamination heads	Kw	2,2

Make Up line

For every shape products

PRODUCTION LINES FOR ALL TASTES

Calibrator with automatic flour duster



Humidifier

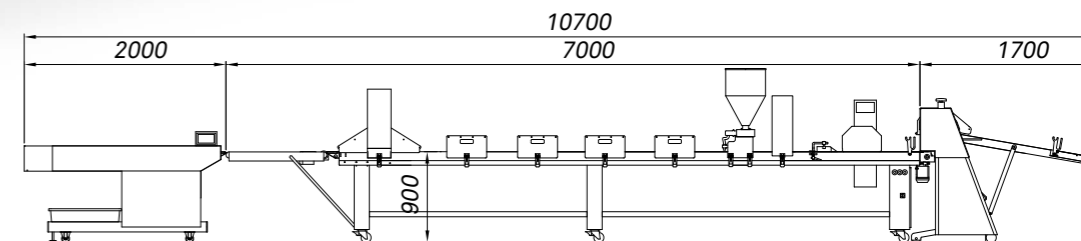
Electric or pneumatic guillotine with the possibility of been positioned anywhere on the table

Device for trims collection

Touch-screen control panel for speed control of belt, dispenser, guillotine and auxiliary accessories

Images only have a demonstration purpose, contact our dealer to have a customized offer

Pneumatic volumetric dosing machine with valves for suction control and product dosage. Possibility of use very dense products with particles of max 5 mm



The new lines allow the production of an extremely wide range of product shapes.

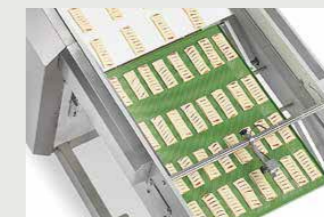
Technical features Make Up line

	U.M.	
Length according to customer info	mm	4000-5000-6000
Table height	mm	900
Belt width	mm	650
Belt speed	m/min	1-6
Engine power	Kw	0,37
Electrical supply	V	3 x 200-420
	HZ	50/60
Control supply	V DC	24
Max speed guillotine	Tagli/mm	100

Tekno Stamp reserves to make technical changes in any moment and without notice



Electric dosing machine for homogenized and creamy products



Electrical panning with pan movement for double discharge products. Programmable speed and product discharge

Tables T series

Production of croissant, pain au chocolat, mini strudel and puff pastry products

The T series tables are developed on the needs of small and medium-sized workshops, which need a simple and effective tool to speed up the production of croissants, pain au chocolat, mini strudel and puff pastry products generally. Thanks to the input calibrator, available as an option, the

maximum precision of the sheet thickness is ensured to maintain a standard weight piece after piece. Thanks to the customization of any component of the table, each customer can get maximum efficiency for his own laboratory.

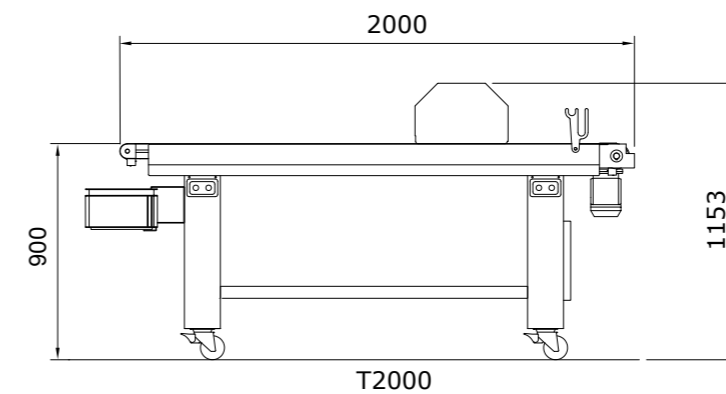


Images only have a demonstration purpose, contact our dealer to have a customized offer

*Technical sheet
Tables T series*

U.M.

Table length	mm	2000/3000/4000/5000/6000
Belt length	mm	650
Electrical absorption	Kw	0,25
Voltage	V	220/380



*Optional:
input
calibrator*



Ideal for manual filling or wrapping of puff pastry products.

