





Capacity from 720 portions per hour

Cycle **5 sec / 1 piece** 

Permissible workpiece weight from 120 to 600 g

Power consumtion **from 1,1 kW** 

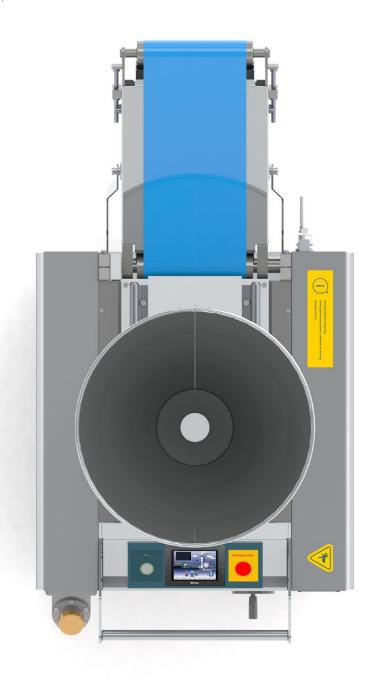
Power supply parameters 230 V, 50 Hz

Overall dimensions (Length x Width x Height)
1524 x 717 x 1364 mm

Weight 361 Kg



## UTF GROUP



Built-in vacuum pump

Food grade stainless steel vacuum cylinder and piston

Digital regulation of cycle time and number of portions

Ability to work with batter with a water content of up to 34 liters per 50 kg of flour

The vacuum system divides the dough into portions with high precision and weight stability

Excellent quality of the finished product due to technology that eliminates squeezing of the dough





Quick change of types of dough, as it does not remain in the vacuum chamber, which together with the fastening of the hopper 4 bolts for easy and quick cleaning of work surfaces

High mobility due to the use of locking swivel wheels

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## Possible to install:

- · Large feed hopper
- · Compressor vacuum system
- Flour sprinkler
- · Dough pieces rounder
- Unloading conveyor of various lengths including:
- $\boldsymbol{\cdot}$  additional switch at the exit of the conveyor,
- · belt scraper,
- · waffle belt

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For more than 25 years of the operation on the market of food equipment manufacturing UTF GROUP became one of the leaders and received lots of prestigious domestic as well as international awards for technology and quality.

Hundreds of lines and thousands of equipment units operate successfully all around the world. Most of customers turn to UTF GROUP repeatedly in order to expand the range of products, increase production or for improved versions of the equipment.

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