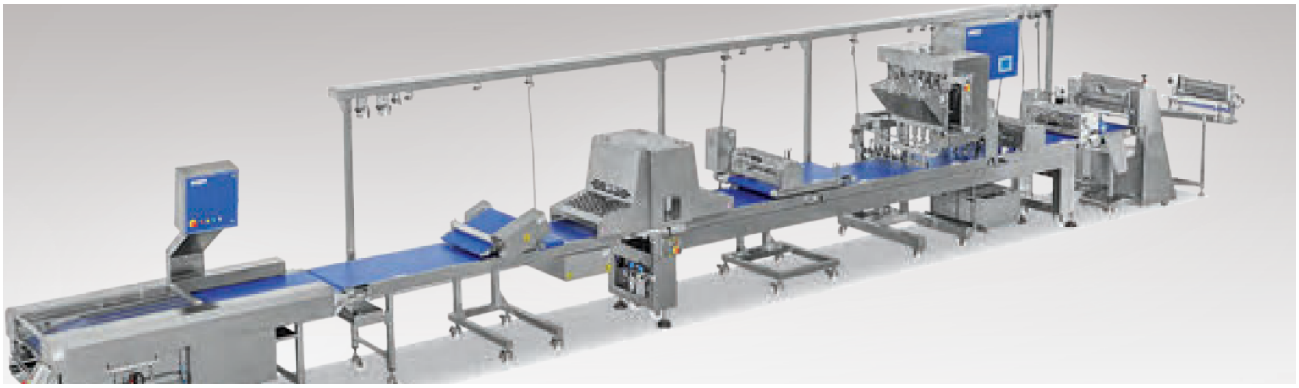
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Equipment set for laminated products CANOL — CANOL-LINE 7500/600 working table and LAMI-TOUCH 2000 sheeter

Canol S.r.l. (Italy) · useful working width 580 mm · crescents, strudels, double-fold products



The CANOL-LINE working table as part of the line — photo by the manufacturer Canol S.r.l.

Application

A set for the industrial production of laminated products: plain crescents (croissants) in three sizes, strudels from two dough sheets and products with a double fold. The dough is rolled into a sheet by the automatic sheeter, calibrated to the required thickness, cut into strips and blanks, filled by a screw depositor and rolled up by a rod group. The product format is set by interchangeable tooling — the longitudinal cutting shaft, the rolling group and the cutting die of the guillotine.

What the set includes

— LAMI-TOUCH 2000 automatic dough sheeter;
— independent calibrator with inverter speed control, mod. T.CA-I;
— upper flour duster, mod. SF/S;
— CANOL-LINE 7500/600 V.S. working table with an extra 1 m section after the guillotine;
— drip moistener, mod. U/8;
— electric screw depositor with 6 outlets, mod. V/6F-S-IE;
— interchangeable tooling for the product formats — see the next page.

The set does not include an air compressor: the compressed air is provided by the customer.

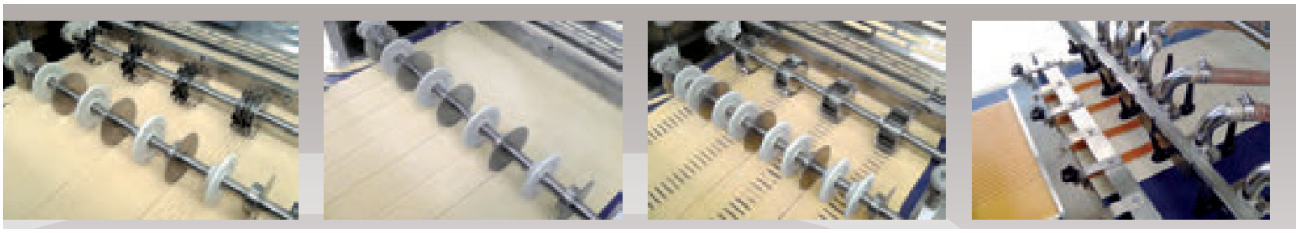
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Technical data of the working table

Parameter	Value
Working width	580 mm (belt 650 mm)
Table belt length	about 8000 mm — 7500/600 plus a 1 m section after the guillotine
Belt speed	variable, inverter
Calibrator	independent, inverter speed control · infeed belt 1400 mm · infeed rocker and outfeed photocell · 0.37 kW · mod. T.CA-I
Flour duster	upper, 600 mm · 0.18 kW · mod. SF/S
Cutting	double cutting station · cutting shaft with six Ø 94 mm wheels · ploughs deflecting the side trimmings
Guillotine	pneumatic · electronic cut setting 10–999 mm · blade lift 80 mm
Moistener	drip type, 24 V, 8 adjustable nozzles · mod. U/8
Depositor	electric screw type, 6 outlets · hopper 50 l · 1.5 hp · mod. V/6F-S-IE
Control	Siemens touch screen, Siemens PLC · 100 recipes · multilingual
Materials	AISI 304 stainless steel and aluminium

Control functions

100 working recipes; control of the table speed; programming of the pump step and of the guillotine cutting delay; spot, intermittent and continuous depositing; programming of a stop at the cutting and/or at the depositing; system diagnostics; multilingual interface.



Forming the products on the working table — photo by the manufacturer Canol S.r.l.

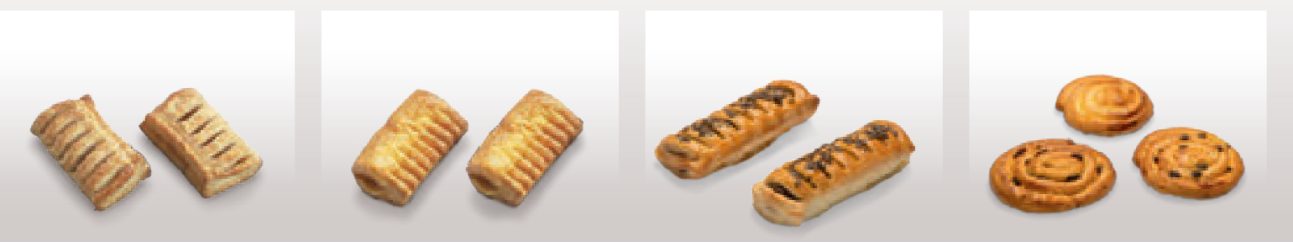
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Product formats

Each format is served by its own interchangeable tooling: a longitudinal cutting shaft with the appropriate number of wheels and markers, a rod rolling group and a guillotine cutting die with aluminium extractors with a Teflon coating. Removing the dough trimmings and taking off the finished product are manual operations.

Format	Tooling and data
A · crescent 70×30 mm	1 fold · 6 rows · pitch 90 mm · wavy cutting profile
B · crescent 85×40 mm	1 fold · 5 rows · pitch 110 mm · wavy cutting profile
C · crescent 160×72 mm	1 fold · 3 rows · pitch 170 mm · wavy cutting profile
D · strudel from two dough sheets 60×180 mm	TS/O upper conveyor · cutting and closing shaft · removable cutting station
E · strudel from two dough sheets 70×180 mm	4 rows · on the tooling of product D
F · double fold	pitch 175 mm · 2 folds underneath · 3 rows
G · double fold	pitch 160 mm · 2 folds underneath · 3 rows

Formats D and E on the one hand and F and G on the other are mutual alternatives: part of their tooling is common.



Examples of the finished products — photo by the manufacturer Canol S.r.l.

Options

— electric tray loader, mod. A-90/E — extending stroke up to 870 mm with adjustment, belt width 700 mm, drive 1.5 kW, variator 0.37 kW, trays 40×60 and 60×80 cm;
— electric depositor with 6 inclined independent screws, mod. V/6IMB-S — an alternative to the V/6F-S-IE depositor for thicker fillings: minimum dose about 6–7 g, hopper 40 l.

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LAMI-TOUCH 2000 automatic dough sheeter

A latest-generation sheeter for laminating a wide range of doughs down to a very small thickness. It is designed for intensive work and for rolling large volumes every day. Programming is from a colour touch screen: up to 50 rolling programs with different working cycles, with the phases of starting, stopping, lowering and raising the calibrating rollers all programmed. The flour dusting and sheet winding devices shorten the processing time.



The V/6F screw depositor — photo by the manufacturer Canol S.r.l.

Parameter	Value
Calibrating roller gap	0.2–60 mm
Roller diameter	84 mm
Conveyor width	650 mm
Conveyor length	2000/2200 mm
Belt speed	20–85 cm/s
Programs	50 · 4 consecutive working cycles
Control	colour touch screen · automatic and manual mode
Flour duster	automatic, with quantity adjustment
Winding	automatic, onto a rolling pin in the winding device
Materials	AISI 304 stainless steel and aluminium

Supply and service

Delivery, supervised installation and commissioning, staff training, warranty and post-warranty service, spare parts and interchangeable tooling. Unloading and positioning the machines in the room and the electrical and pneumatic connections are carried out by the customer. The equipment and the set of formats are selected for the customer’s production.

The data are indicative; the exact equipment is agreed when ordering.