



RICE CAKE MACHINES

RP SERIES



The Rice Cake Machines **RP Series** are high functional and solid machines capable to transform cereals and mix of cereals in crispy and tasty puffed cakes or crunchy and healthy snacks.

The hydraulic pressing system allows the expansion of different cereals like as rice, corn, wheat, spelt with addition of buckwheat, millet, oats, barley, etc. to make your product even more tasty and attractive.

FEATURES:

The Rice Cake Machine is equipped with a hydraulic unit for the movement of the mould by generating the necessary pressure for the expansion of the raw materials.

The feeding plate, which provides the loading of the raw materials and, the central plate of the mould are pneumatically operated.

Both hydraulic and pneumatic components along with the machines are equipped are of prime quality (Bosch-Rexroth, SMC, Vesta).

The forming mould is made of hardened steel and coated with titanium nitride in order to grant its long life and prevent the sticks of the raw material during the production. The entirely mould as well as all parts getting in contact with raw materials (food) are manufactured with suitable materials for the processing of food products and obtained the Hygienic Quality Certificate according to the EC Directive 1935/2004.

The heating of the moulds (upper and lower) is carried out by using high density cartridge heaters and the temperature of the same is separately controlled by two OMRON temperature controllers.

The machine is managed by a SIEMENS PLC interfaced to a SIEMENS touch screen control panel. Each single machine is equipped with an its own PLC and control panel. From the control panel it is possible to set up all the production phases, save the recipes and check the process failures thanks to an efficient diagnostic system.

INSTALLED POWER	AVERAGE HOURLY CONSUMPTION	AIR CONSUMPTION	DIMENSION AND WEIGHT
14,2 Kw (220/400 V - 50/60 Hz)	7/8 Kw/h	120 NI/min 6 bar	1530x1150x1980 mm 1015 Kg



CARBON STEEL STRUCTURE COATED WITH CHEMICAL NICKEL CERTIFIED FOR USE WITH FOOD, ELECTRICAL PANEL IN STAINLESS STEEL WITH SIDE CONTROL PANEL FOR A HEIGHT MAN



The Rice Cake Machines **RP Series** has 9 different shape on hand to give unique shapes and features to your puffed cakes or snacks.

RP3/115C		<table border="1"> <thead> <tr> <th>FORMAT</th> <th>CAKES/CYCLE</th> <th>CAPACITY*</th> </tr> </thead> <tbody> <tr> <td>Ø 115 mm</td> <td>3</td> <td>up to 1080 pcs/h</td> </tr> </tbody> </table>	FORMAT	CAKES/CYCLE	CAPACITY*	Ø 115 mm	3	up to 1080 pcs/h
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*the hourly capacity is strictly related to:
cereal/micro-pellets type used, final weight of the puffed caks/chips, shape/aspects of the final product.