

FLAVORING LINES

Smart flavour System SFS (600-1000-1350)

RE PIETRO in collaboration with TAV for all the requirements of aromatization and horizontal transport.

The **SMART FLAVOR SYSTEM SFS** is used for the aromatization of products in medium-high production lines.

MAIN FEATURES:

- It's an equipment designed for medium and large-scale production due to its robustness and size, allows to apply sprayed liquids, flavours and salt simultaneously
- It consists of two main parts, what facilitates the extraction of the components of the equipment for its cleaning
- Each equipment analyses the amount of the product it conveys by the continuous weighing system, applying only the previously programmed in the software percentage of flavour. The software guarantees an adequate amount of the flavour, protecting this way recipes of the client with different types of seasoning, and provides all the information about the equipment

Other characteristics:

Tumble drum: made in one piece with specific grooves to rotate the product and at the same time to mix the flavours. Its shape avoids dead zones and accumulation of the product residues; easily dismantled for cleaning and maintenance.

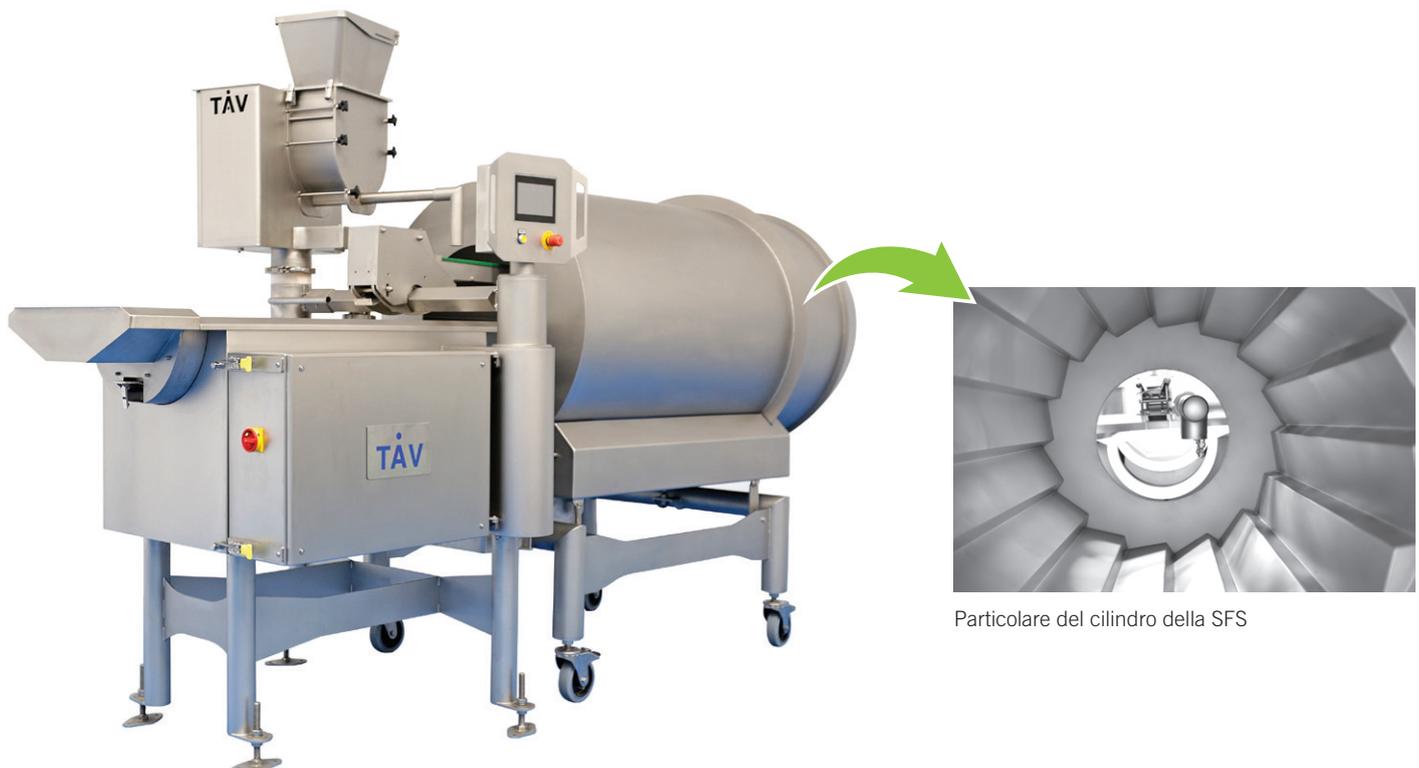
Dispenser comb: designed with specific movement to generate homogeneous curtain of flavours. Has a flavour detection system and a non-stick surface.

Dispenser: the system equipped with a stirrer and endless screw for flavour dosing; easily dismantled for cleaning. Its weighing method allows to measure the quantity of the flavour applied during the whole process.

Main tray: receives the product coming from the input tray, it is interchangeable and contains a weighing system that allows us to apply the proportional amount of the flavour.

Liquids spray system: It is equipped with adjustable liquid atomization system, which is proportionally controlled by the weighing system.

Advantages: 1. Designed in stainless steel both outside and inside, soft curved equipment, without corners. 2. Completely dismantled and washable. 3. Each process can be customized, due to the electrical panel, display and dispenser, which can be adapted to the customer needs. 4. The equipment has two homologated and interchangeable engines, what facilitates the repair.



Particolare del cilindro della SFS

 **RePietro**

Via G. Galilei, 55 - 20083 Gaggiano (MI) - Italy - T: +39.02.9085025 - F: +39.02.90842014 - info@repietro.com - www.repietro.com

