



The Maxiform Big X was designed to produce in a medium to large scale, as it produces up to 6000 units per hour.

Produces a variety of products from 10 to 180g in 5 different shapes. You are able to adjust the size and the circumference of the product as well as if it's filled or not and the quantity of filling

- 2 AC motors, built for larger production, heavier dough and longer production time.
- Roller In: Exclusive system built to work with heavier dough.



Optional half-moon stamp



Solid filling



Churros

All equipment is built in Stainless Steel AISI 303.

Complete: Includes treadmill (belt), 4 molds, 9 dough nozzles and 3 filling nozzles.

Precision: Electronic system, with potentiometer that controls the velocity speed of the dough and filling, shutters, molds stopping time and treadmill (belt).

Easy to clean: Only 10 minute to assemble and disassemble. All parts that have direct contact with the product being produced are made of stainless steel or plastic for food use (approved by FDA).

Weight x length x height: 980 x 800 X 1250mm

Machine Height: 115Kg

Electricity: *220v - 60Hz - 0,70Kw

Production per hour 30g: ** 6.000 pçs

Production per hour 180g: 1.500pçs

Product weight: de 6g à 180g

Products without filling: Yes

Products with 1 filling: Yes

Sausage stuffed roll : Optional

Solid Filling: *** Optional



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