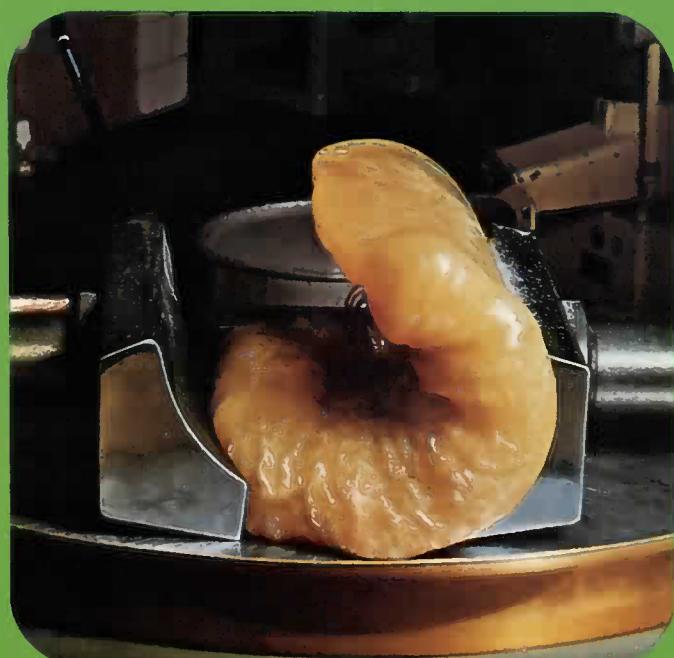


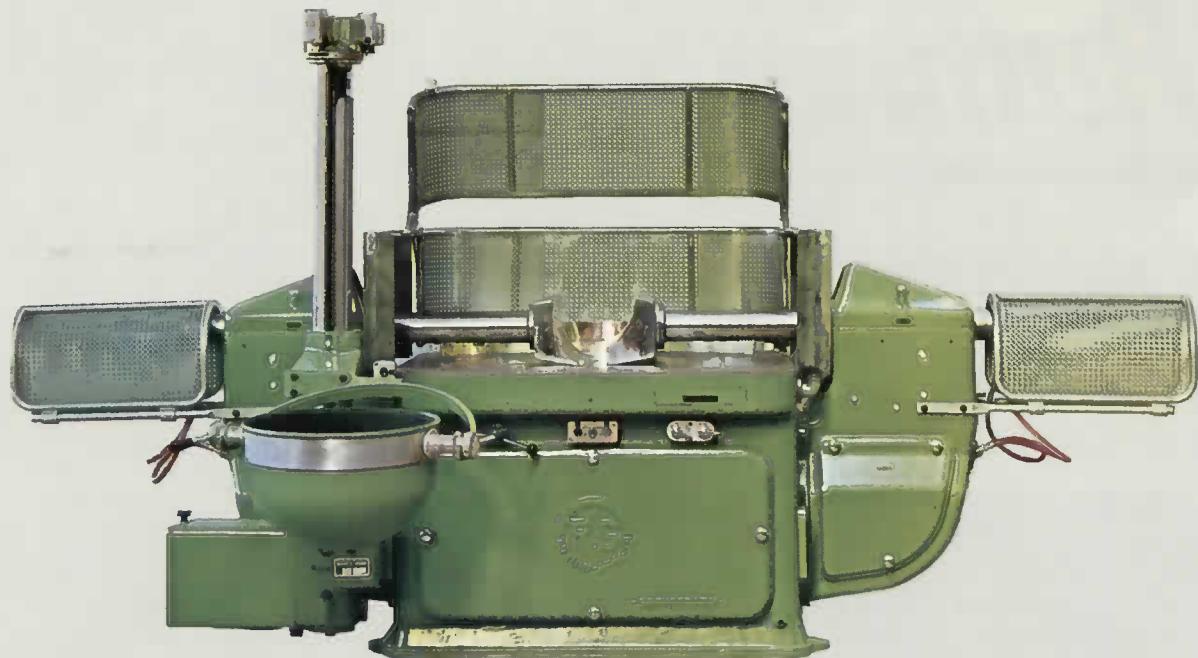
Ruffinatti

IM-30

Impastatrice
Kneading machine

Knetmaschine
Mélangeur

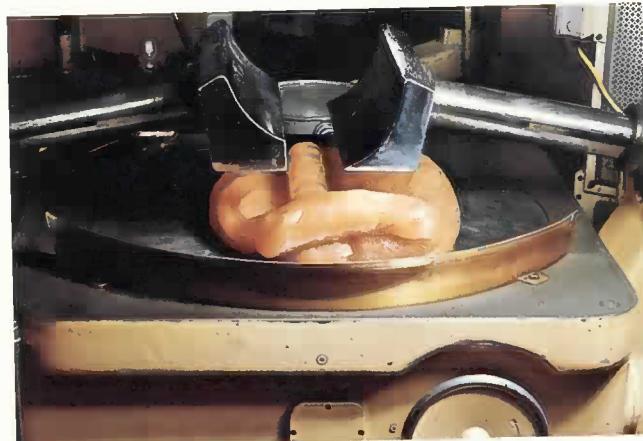




Kneading Machine for boiled sugar, type IM.30

The IM.30 boiled sugar kneader has for many years played a role of primary importance in conventional sweet manufacturing plants.

It kneads and cools single batches of sugar. These may be automatically loaded onto its working surface by the EIM.30 lifting device, an extremely useful optional supplied on request.

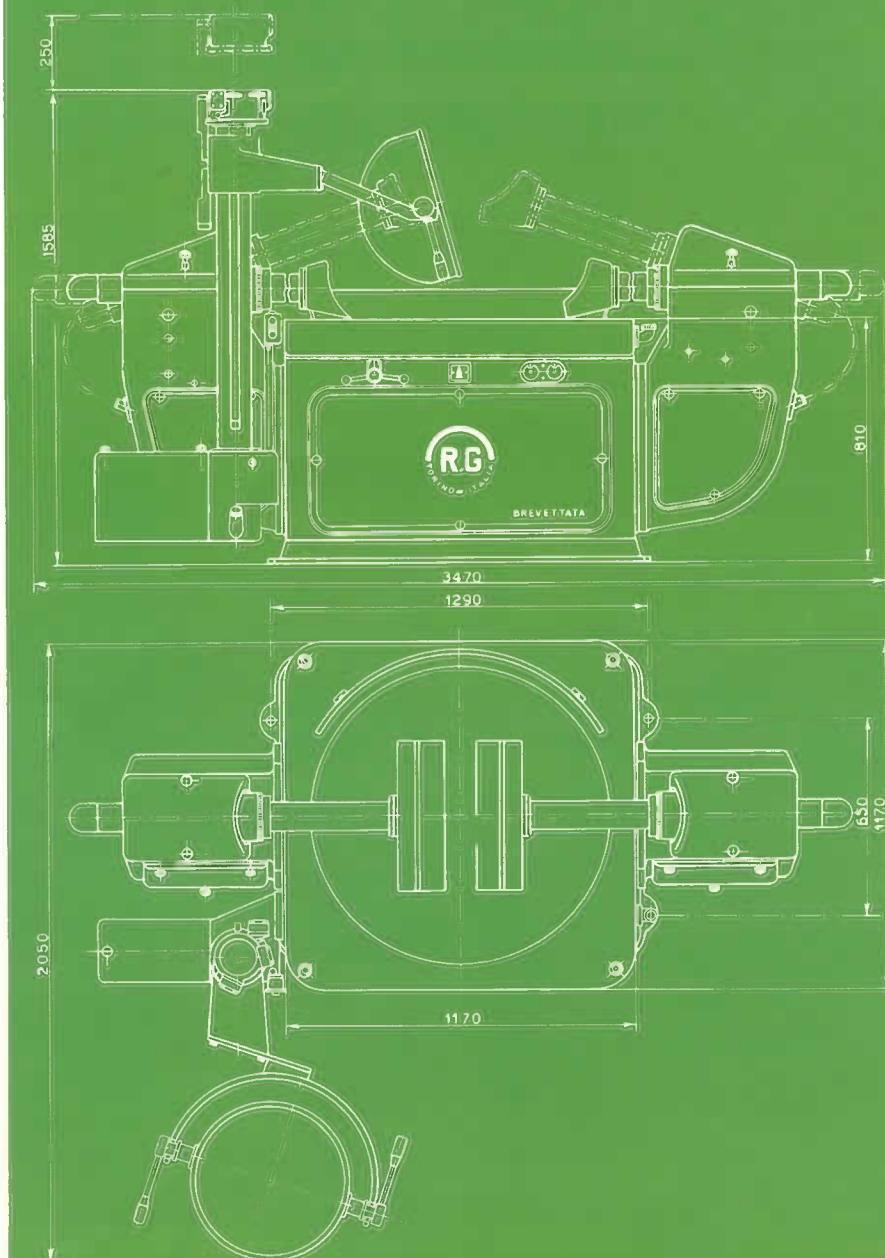


The working surface consists of a cooled rotating table, on which the sugar mass is kneaded by two opposed blades. These are also cooled. They fold and crush the sugar mass as the table makes regular 90° turns.

The kneading cycle runs for 3-5 minutes per batch, depending on the temperature of the cooling water and the weight of the batch (from 25 to 45 Kg.). This means that an hourly production of about 500 Kg. can be expected.

After kneading and cooling, the sugar mass is completely free of air bubbles. It is highly plastic and transparent, qualities that are of essential importance in the manufacture of first-class hard or filled sweets.

In addition to the EIM.30 lifting device, the IM.30 can also be fitted, on request, with a special protection grill. This guarantees 100% safe operation.



Technical data

Kneading Machine type IM.30

Capacity: 25 to 50 Kg per batch.

Time: 3 to 5 min. per batch.

Drive:

One 5,5 HP, 935 rpm motor.

Overall dimensions:

Width 2610 x 1170 mm.
(closed).

Width 3470 x 1170 mm.
(open).

Net weight: about 2000 Kg.

Lifting Device type EIM.30

Drive:

One 0,70 HP, 1400 rpm motor.

Overall dimensions:

Width 960 mm.

Length 1060 mm.

Height 1835 mm.

Net weight:
180 Kg. approx.

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