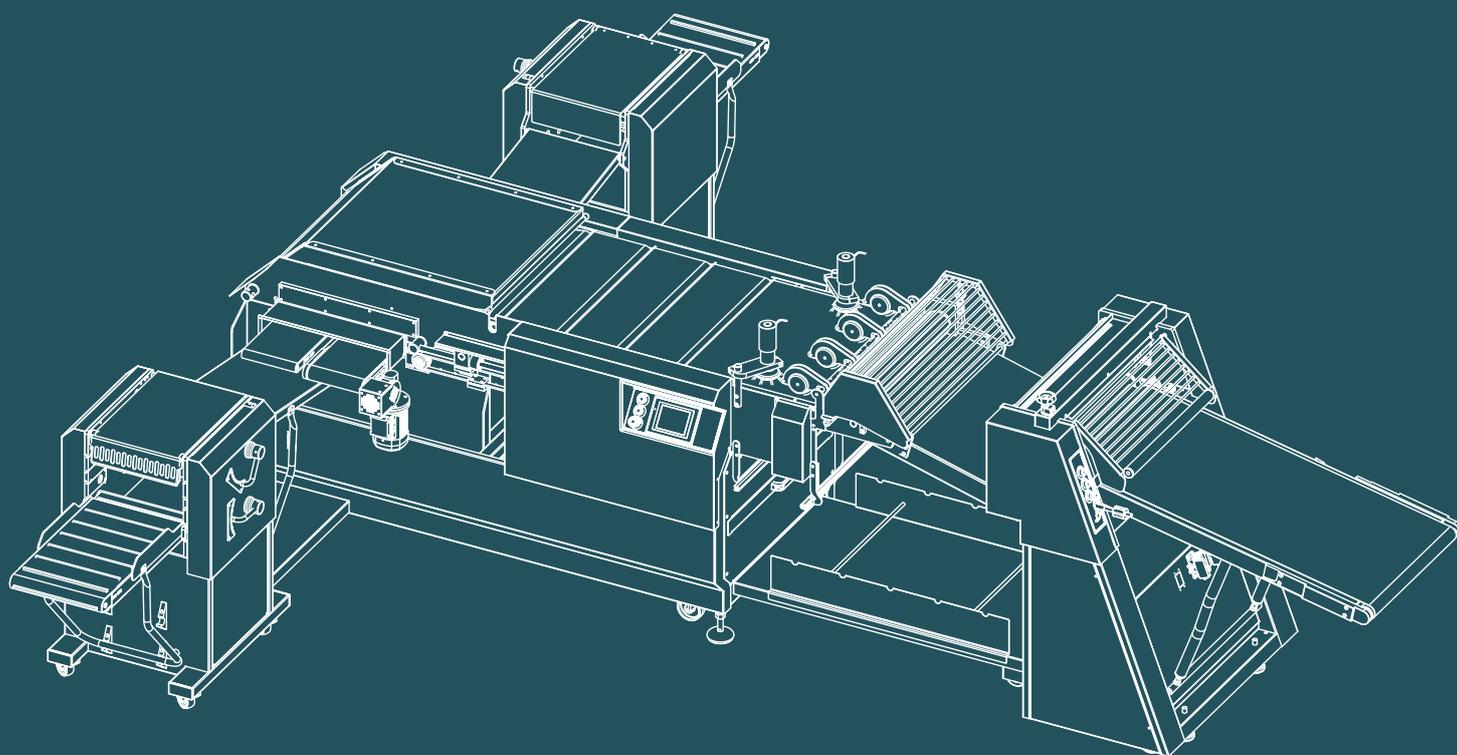


Industrial Line

Industrial machines

MADE IN ITALY



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Technology boosting creativity

Industrial Line

Croymat 3000-6000 p.2

Croymat 10000 p.4

Make up Line p.6

Tables T series p.8

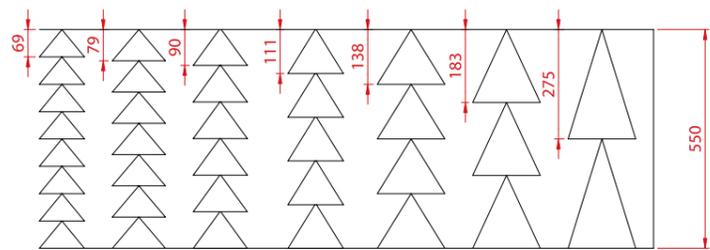
Croymat 3000 - 6000

Croissant Maker

SOFT AND FRAGRANT

Our Croymat 3000-6000 is the ideal companion for all professional laboratories that need exceptional help in croissant production. Thanks to our experience and the continuous needs of a moving market, our priority is building the most suitable Croymat to the needs of each customer.

In fact, thanks to the extensive customization reserved for each machine, there is the possibility to create croissants from 25 grams up to 150 grams, in according to your needs, coming to produce up to 7000 pieces per hour.



B = 68 - 75 - 90 - 100 - 110 - 120 - 130 - 140 - 150 - 160 - 170 - 180 - 180 - 190 - 200 - 240 - 300 (mm)



The differentiated speed of the conveyor belts allows a regular conveyance of the triangles in the wrapping machine

The doughs is cut in two stages preventing it from sticking to the mold. The rollers can be changed in a few seconds without using tools

Wrapping belts easily replaceable for quick cleaning



Input calibrator to calibrate the dough at the desired thickness and eliminate the spaces between the several croissants

The texture of wrapping is regulated by the closing or opening of the carpets in a way to get any kind of wrapped product

Croymat 3000-6000

Technical sheet
Croymat 3000-6000

	U. M.	Croymat 3000	Croymat 6000
External dimensions with by-pass	mm	3000x2200	3000x2200
External dimensions without by-pass	mm	2150x2200	2150x2200
Net weight	kg	665	700
Electrical absorption	Kw	2	2,5
Voltage	V	220/380	220/380
Production per hour			
	On 3 raw	1800 pcs from gr80 to gr100	3000 pcs from gr80 to gr100
	On 4 raw	2400 pcs from gr75 to gr85	4000 pcs from gr75 to gr85
	On 5 raw	3000 pcs from gr45 to gr65	5000 pcs from gr45 to gr65
	On 6 raw	3600 pcs from gr25 to gr45	6000 pcs from gr25 to gr45
	On 7 raw	4200 pcs from gr12 to gr25	7000 pcs from gr12 to gr25

EN

Croymat 10000

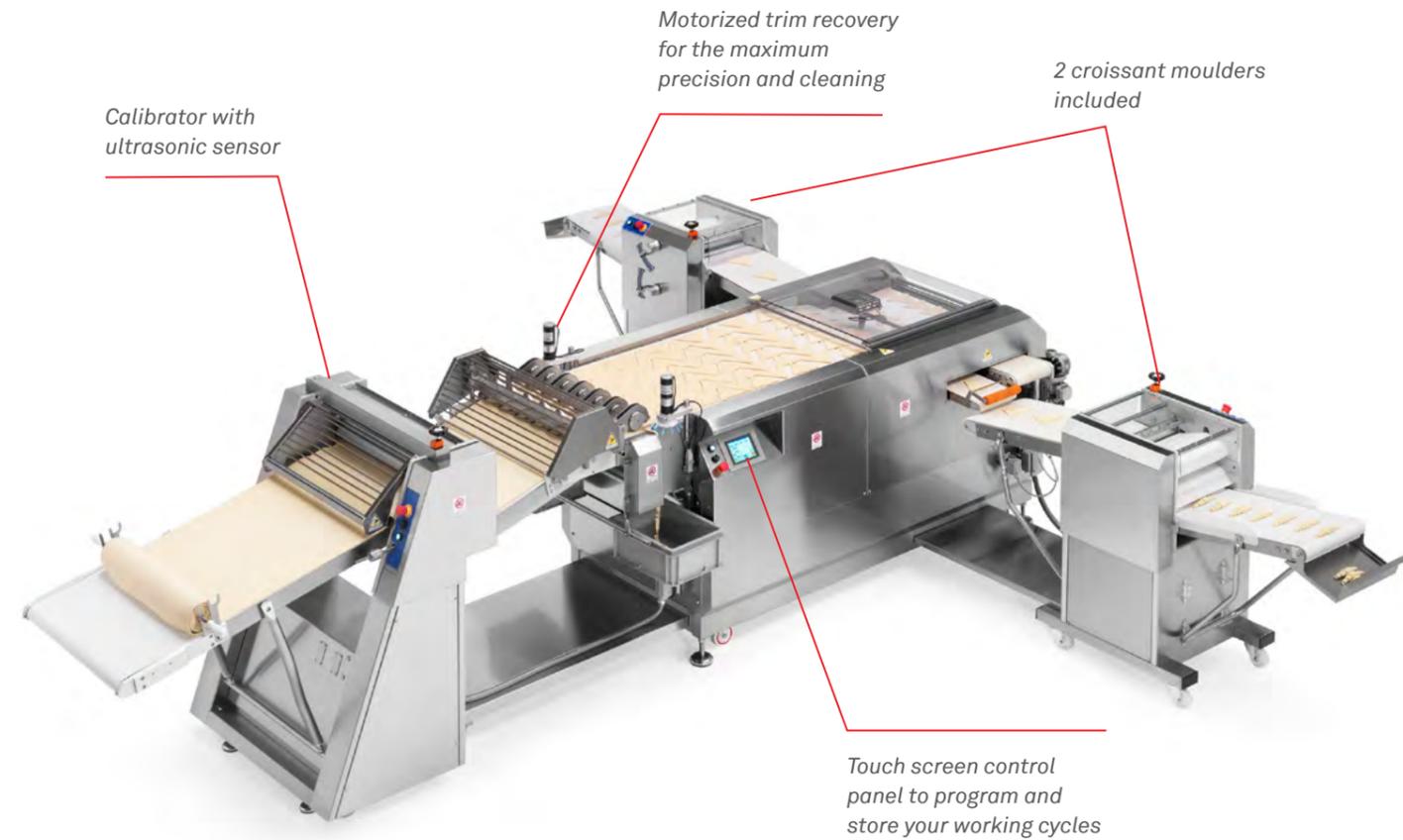
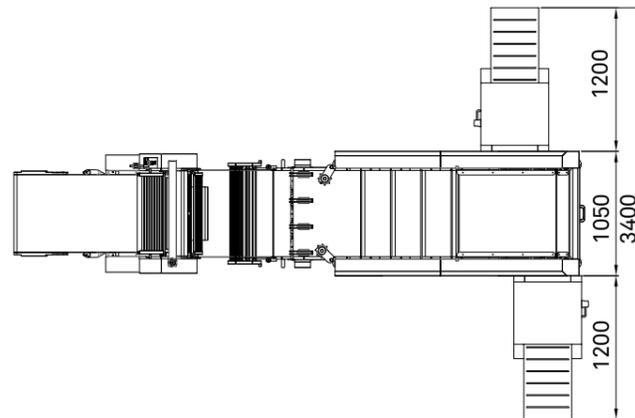
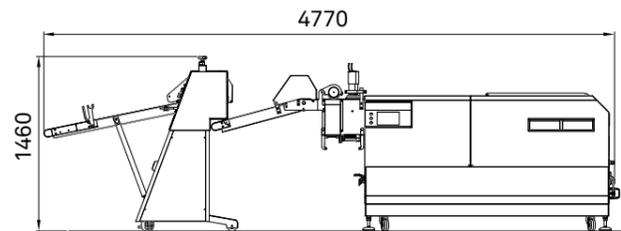
Croissant Maker

SOFT AND FRAGRANT

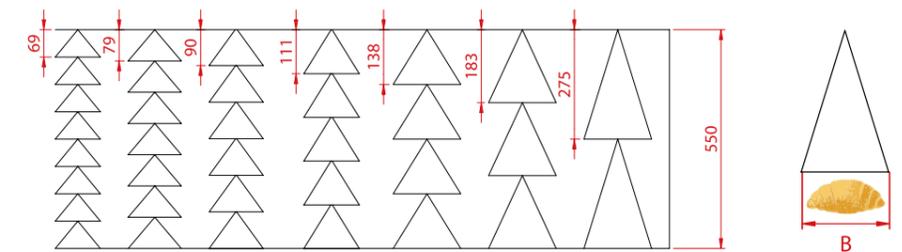
The Croymat 10000 has been designed for industrial production and for a continue efficiency and reliability. Thanks to the high automation controlled by the programmable touch screen control panel, it is possible to recall the pre-saved programs that will change

belt speed, speed of output from the rewind and retractable belts, decide how many pieces/hour to produce.

Furthermore, thanks to the double wrapper, the production will exceed 12,000 pieces per hour.



Croymat 10000



B = 68 - 75 - 90 - 100 - 110 - 120 - 130 - 140 - 150 - 160 - 170 - 180 - 180 - 190 - 200 - 240 - 300 (mm)

Technical sheet
Croymat 10000

U.M.

	U.M.	
External dimensions	mm	4770x3440x1460
Electrical absorpion	Kw	3,5
Voltage	V	220/380
Production per hour	On 3 raws	6000 pcs from gr 80 to gr 100
	On 4 raws	8000 pcs from gr 75 to gr 85
	On 5 raws	10000 pcs from gr 45 to gr 65
	On 6 raws	12000 pcs from gr 25 to gr 45
	On 7 raws	14000 pcs from gr 12 to gr 25



CUTTING DEVICE

Stainless steel cutting tools with an easy disassembly and cleaning, completely customizable according to each need

Make Up line

For every shape products

PRODUCTION LINES FOR ALL TASTES

Calibrator with automatic flour duster

Cutting station with rollers

Humidifier

Folding unit

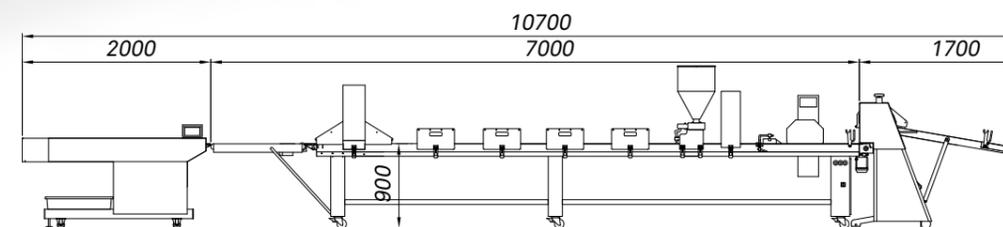
Electric or pneumatic guillotine with the possibility of been positioned anywhere on the table

Device for trims collection

Panning unit with touch screen panel

Pneumatic volumetric dosing machine with valves for suction control and product dosage

Images only have a demonstration purpose, contact our dealer to have a customized offer



Technical features
Make Up line

	U.M.	
Length according to customer info	mm	4000-5000-6000
Table height	mm	900
Belt width	mm	650
Belt speed	m/min	1-6
Engine power	Kw	0,37
Electrical supply	V	220/380
	HZ	50/60
Control supply	V DC	24
Max speed guillotine	Tagli/mm	100

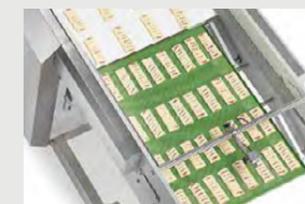
Tekno Stamp reserves to make technical changes in any moment and without notice



The new lines allow the production of an extremely wide range of product shapes.



Electric dosing machine for homogenized and creamy products



Optional: Electrical panning with pan movement for double discharge products. Programmable speed and product discharge

EN

Tables T series

Production of croissant, pain au chocolat, mini strudel and puff pastry products

The T series tables are developed on the needs of small and medium-sized workshops, which need a simple and effective tool to speed up the production of croissants, pain au chocolat, mini strudel and puff pastry products generally. Thanks to the input calibrator, available as an option, the

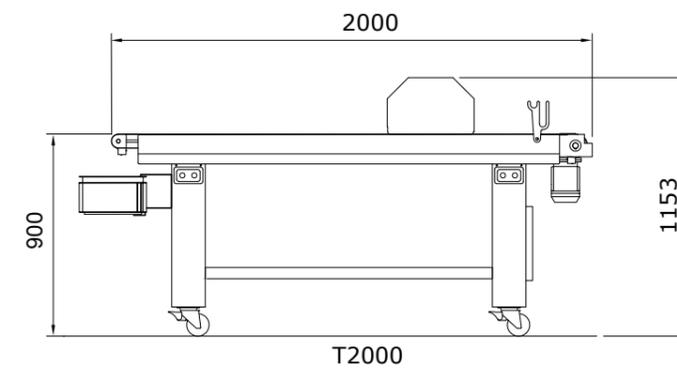
maximum precision of the sheet thickness is ensured to maintain a standard weight piece after piece. Thanks to the customization of any component of the table, each customer can get maximum efficiency for his own laboratory.



Images only have a demonstration purpose, contact our dealer to have a customized offer

Technical sheet
Tables T series **U.M.**

Table length	mm	2000/3000/4000/5000/6000
Belt length	mm	650
Electrical absorption	Kw	0,25
Voltage	V	220/380



Ideal for manual filling or wrapping of puff pastry products.

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