



- Features

- Stainless Steel Construction.
- A gear-driven movement.
- Saves space with a spiral construction.
- Single Unit 155 m. long.

- All specifications can be controlled easily with the PLC Unit.
- Heat and humidity level is adjusted automatically.
- Enables to supply bread from ovens continuously.
- No need to use canvas loader racks or trolleys.
- High-grade plastic belts.
- Saves energy thanks to polyurethane filled panels.
- Saves from labor cost.
- Machine dimensions are calculated according to the requested fermentation time and capacity.

Technical Specifications	Data
Model	CT 155
Width	4434 mm.
Length	8652 mm.
Height	4359 mm.
Weight $\pm 5$ kg	13200 kg.
Warranty Period	2 Years
Type of Electricity	380 V 50 Hz, N+PE Phase
Electric Power (Total) kW	3 kW.
Belt Gearbox Current Amp x2	1,2 A.
Main Drive Gearbox Current Amp x2	2,6 A.
Belt Gearbox Rpm & Power x2	18 rpm & 0,37 kW.
Main Drive Gearbox Rpm & Power x2	3,9 rpm & 1,1 kW.
Entrance Height	745 mm.
Exit Height	3900 mm.
Floor Distance Min.	118 mm.
Floor Angle	2°
Drum Diameter	1855 mm.
Belt Width	610 mm.
Standards	TSE - ISO 9001



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