

# POPPING MACHINE

## RP-EVO SERIES

### GENERAL FEATURES:

Flexible and easy to use the RP-EVO popping machine can produce both puffed cakes as well as crunchy and healthy snacks with a low-fat content because of popped and not fried.

Create your own recipe using rice, corn, wheat, cereal mix and/or micropellets. Add a percentage of pulses to make cakes/popped chips high in protein.

### PROCESS DESCRIPTION:

- Mixing the raw materials with water (for some recipes it is necessary also to add a minimum percentage of lecithin).
- Wait few hours to allow the raw materials to absorb the added water.
- Load the raw materials into the machine hopper.
- Start the machine to load the raw materials inside the mould. There the raw materials will be compressed and cooked for few seconds. By starting the next processing cycle, the loading plate push out on the chute the finished product and load the further raw materials to be processed.



 **RePietro®**

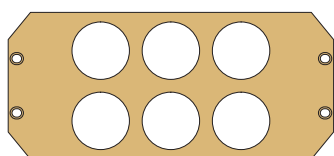
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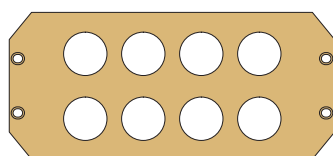
## TECHNICAL FEATURES:

- Dimensions: 1200x1490x2005 mm (LxWxH).
- Weight: 1015 kg.
- Required Power: 14,5kW - 230/400V – 50/60Hz (3Ph+N+G) average consumption: 8/9 kWh
- Pneumatic Air: 120÷150 NI/min - 6 bar - average consumption: 80/90 NI/min.
- Frame coated with chemical nickel.
- Stainless steel electric panel with a side rotating and swivelling HMI 7" set at eye's level for easier use.
- Machine managed by Siemens PLC S7 1200.
- Moulds made by hardened steel, coated with titanium nitride to guarantee solidity, long-lasting life and to prevent sticking.
- Volumetric dosage of raw materials by means of a pneumatically moved feeding plate.
- High density cartridge heaters provide to heat the moulds (upper and lower) and their temperatures are separately controlled.
- MOCA Compliance (Reg. 1935/2004-CE and subsequent updates) for all the parts of the machine getting in contact with foodstuffs.
- CE compliance.

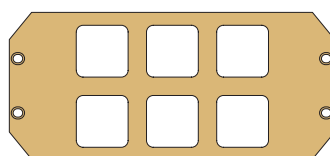
## DIES & SHAPE:



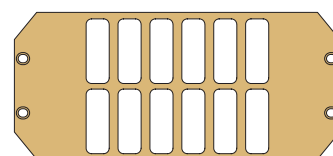
**6/90-100C**  
Round Ø 90-100



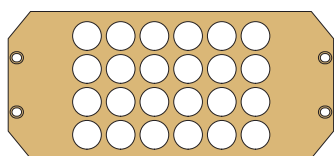
**8/80C**  
Round Ø 80



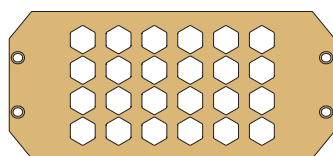
**6/Q**  
Square 80x80



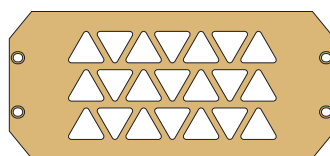
**12/R**  
Rectangular 80-100x35



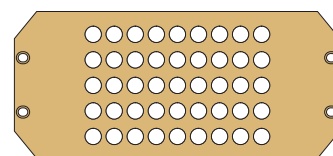
**24/40-45C**  
Round Ø 40-45



**24/HE**  
Hexagonal



**21/T**  
Triangular



**45/25C**  
Round Ø 25

**Other shape on demand.**

**NOTE:** The production capacity is strictly related to raw material used and to the cooking time necessary to obtain the required final product.



**Add more flavour to your products: ask for our seasoning system solution.**

