

# metalúrgica Vázquez

## A1

### SEMI-AUTOMATIC EQUIPMENT FOR ASSEMBLING EMPANADAS WITH O WITHOUT DOSING UNIT

The A1, is a semi-automatic equipment for assembling empanadas starting from the disc, thanks to its design type electrical appliance occupies very little space in the production room, making it ideal for daily and continuous use.

Produces approx. 250 empanadas per hour  
With ONE (1) only unqualified operator

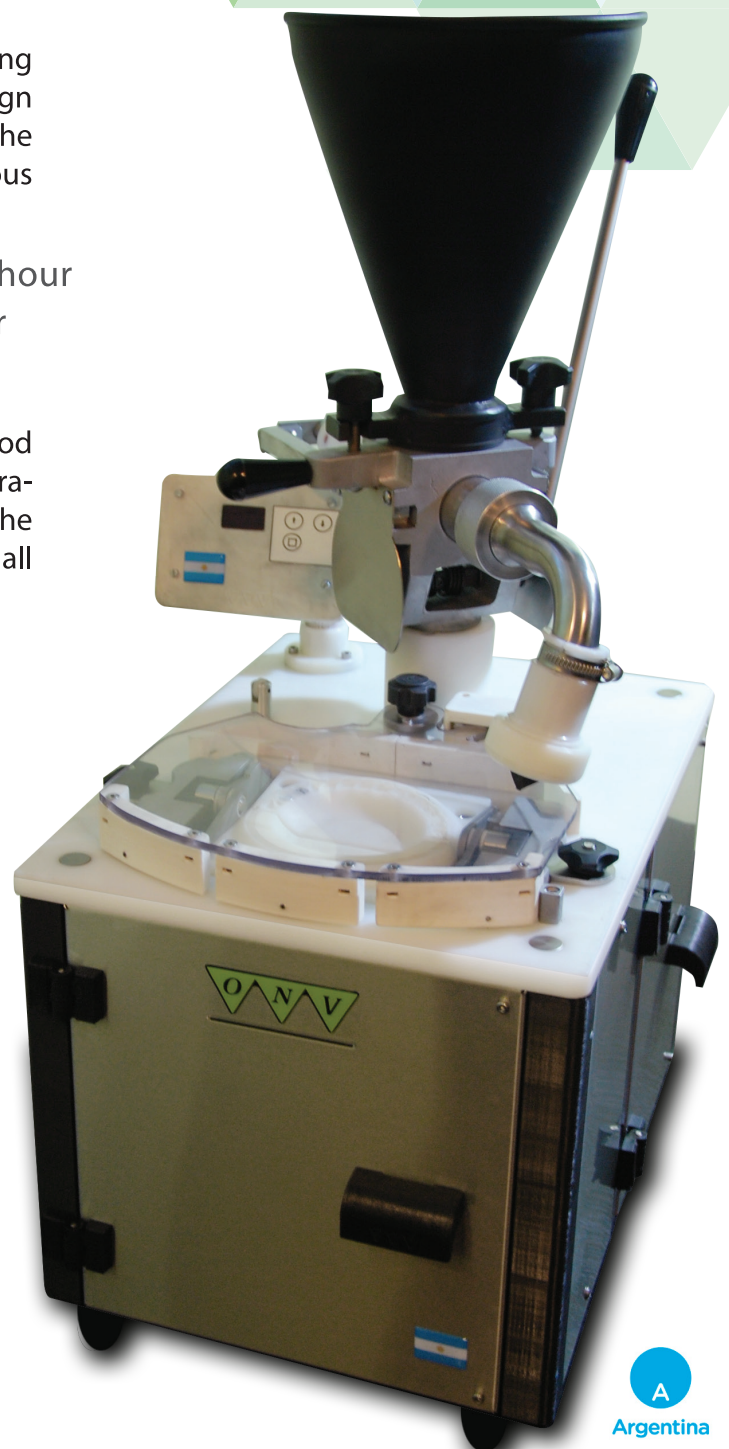
The A1, is built entirely in materials suitable for the food industry and has safety sensors that ensure safe operation, its matrix as all the components in contact with the product are easily removable for washing, thus fulfilling all the standards of health and hygiene.

The closing molds Approved by our HiSTec system, are built in high molecular weight plastic an important quality in the food industry for its easy cleaning and anti-adhesion. Different types of formats can be made from empanadas de copetín (9 cm) to rotiseras (14 cm), and flavor identifying letters can also be placed as well as having the company's brand on the patterned pie, this ensures that all the molds can be highly customizable according to the preferences of our customers.

The manually operated dosing unit works by vacuum and allows to regulate the dose from 15 to 60 gr, and the hopper can contain up to 5 liters of filling. The fillings suitable for the dispenser can be of any type CUTTED MEAT TO KNIFE, VEGETABLE, HUMITA, HAM AND CHEESE, etc. Provided your BASE IS MOISTURE WITH SOLIDS IN SUSPENSION.



ISO 9001:2008  
Management  
System



# A1

## SEMI-AUTOMATIC EQUIPMENT FOR ASSEMBLING EMPANADAS WITH OR WITHOUT DOSING UNIT

### IDEAL TO START OR EXPAND YOUR BUSINESS!

On the other hand, the doser is designed from the bacteriological point of view since it works WITHOUT TEMPERATURE which avoids damaging the product, and generate suitable environments for the reproduction of bacteria and microorganisms. The entire dispenser is also easy to dismantle for washing with hot water just remove it from its support and go!

Also the A1 has the option of not using the dispenser to be able to manually place solid fillings (Ham and cheese in Roll) and the option of combining both being able to manually place a solid filling (complete olive) and the doser to add it to it the moist filling (Meat)

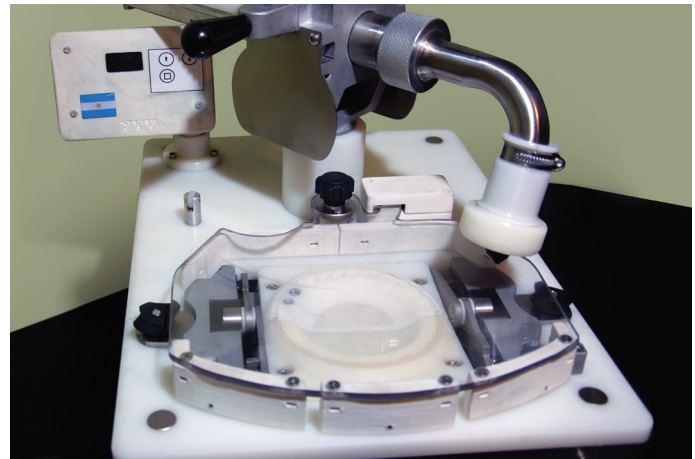
It is also important to note that the A1 has the distinction of being a portable device to be used in different kinds of events, very easy to move since the machine has compartments for the safe storage of its components (MOLDS, IDENTIFIER LETTERS and TOOLS)

The maintenance of the A1 is very simple since it has 3 lubrication points already defined and simple access, it is done every 150 hours of work and can be done by unqualified personnel.

The A1 is finally designed to obtain in 3 simple steps ... (Disc placement, Dosing and Closing) a high quality product ready in seconds. And thanks to its totally digital, tactile and didactic board allows the simple use of the equipment.

#### IT INCLUDES:

Tools, Drawer holder for wedges, Custom mold set, Greaser.




#### ADVANTAGE:

- Great production
- Little space
- Easy Cleaning
- A single operator
- Very little noise
- Portable
- Leaning on a table
- Completely Washable
- Does not use compressed air
- Low power 200 watts

#### TABLE:

 Single phase 220V

 40Kg

 0.40 x 0.50 x 0.90 Mts  
Height with hopper  
included