

CAKE WINDING MACHINE

MOD. ARTOS 1.4 FOUR POSITIONS

With independent regulation

TECHNICAL DATA

- structure **with 4 cakes with independent regulation**
- Independent regulation of the speed of the coiler's disc and overfeeding system via potentiometer/inverter, providing cakes of various densities
- **Adjustable speed** from 1 up to 550 m/min
- Yarn detection sensor
- Cake's thickness sensor
- Coiler with pneumatic piston and adjustment valve to select the softness of the cakes



CONTINUOUS STEAMING MACHINE MOD. ATMOS 4.16

Power installed:

- four 0,12 Kw motors run by inverter for feeding the yarn
- four 0,12 Kw motors run by inverter per conveyor belt
- one 2,2 Kw motor for air suction
- 400V 3 phase 50/60 Hz
- 3,5 Kw in total

ARTOS 1.4 CAKE MACHINE, 4 POSITIONS

Power installed:

- four 0,09 Kw motors run by inverter for the cake's lower rotating disc
- four 0,18 Kw motors run by inverter for the upper coiler distributing the yarn
- four 0,18 Kw motors run by inverter for the overfeeding system at the entrance of the yarn
- 400V 3phase 50/60 Hz
- Kw 1,8 in total

Upon request the machine can be equipped with:

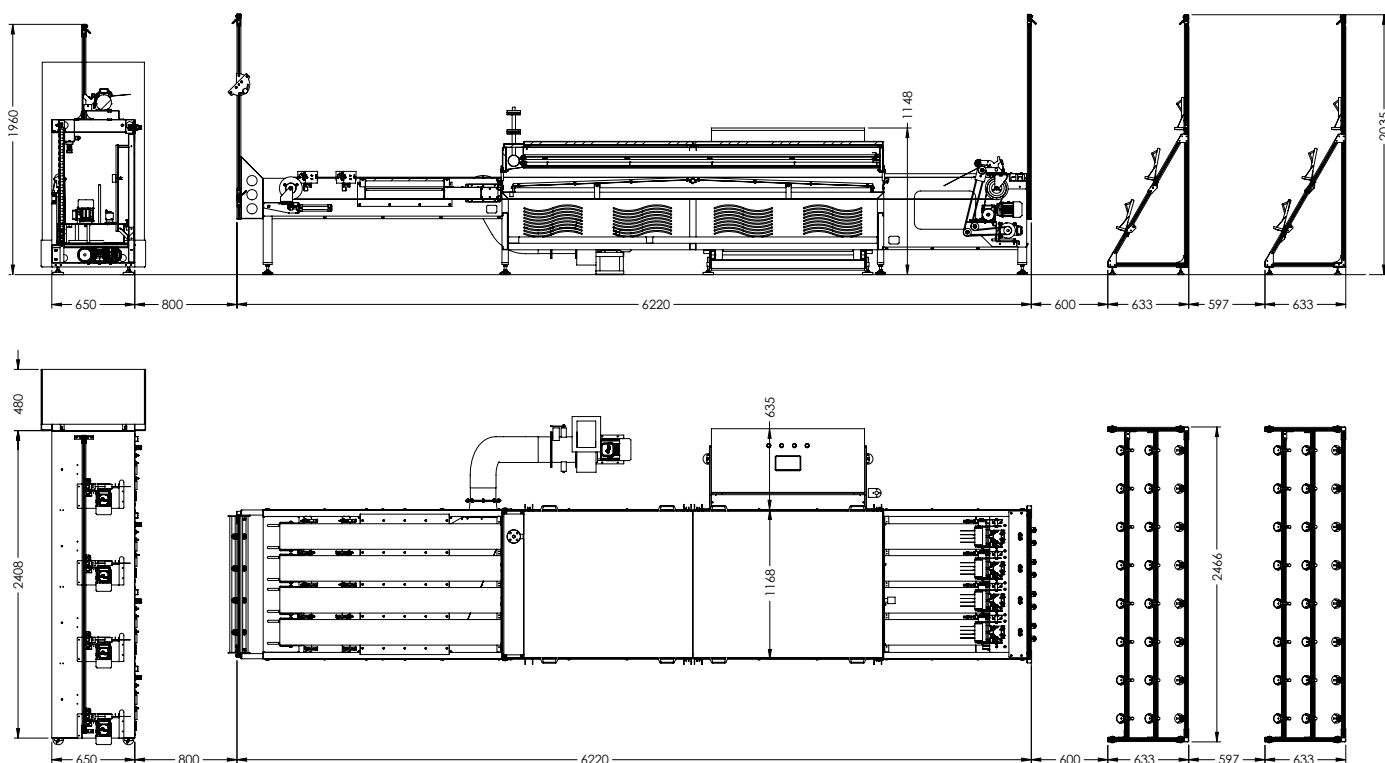
Electrical steaming generator mod. MAXI 60, 55 l capacity, with 2 separate sets of electrical resistance 20 Kw each (1 working and 1 in reserve), working pressure 5 bar

Power installed 20 Kw

Absorption at 95° C ±15 Kw/h

Weight 670 kg

ATMOS 4.16 CONTINUOUS STEAMING MACHINE LINKED WITH THE ARTOS 1.4 CAKE MACHINE



ATMOS 4.16 MACHINE LINKED WITH THE WINDING MACHINES MOD. CA WITH N. 8 HEADS EACH

