

MOULDER

FOR BREAD AND BAGUETTES FROM 100 G TO 3 KG

DESCRIPTION

Pieces of dough are infed and loaded via the safe stainless steel food-grade hopper

Rolling between the two cylinders in laminated steel

Pre-lengthening between a pure wool turning belt and a weighted belt

Lengthening between two pure wool belts turning in opposite directions

Precise adjustment of rolling and lengthening with adjustment screw

Capacity per hour: 2000 bread sticks

Aluminium side panels provide a perfect rigidity for assembly

Reinforced aluminium panel covers with carrying handle holes for handling

Pull-out shelf

Safe hopper opening for daily scraper cleaning

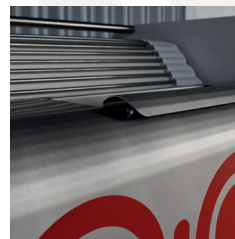
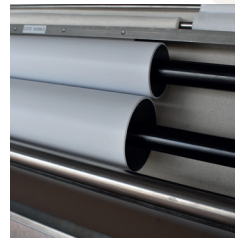
Adjustment controls on the right hand side
Emergency stop and start button on the left hand side

Accessible external motor and reset on the back of the moulders

With or without legs on castors

Weight: 135 kg

Power supply:
400 V Three-phase, 50 Hz
Without plug



OPTIONAL

Felt under heavy belt - Ref. F010006283
Collection tray felt - Ref. F010006238

