

BAGUETTE MOULDER

BM1 – BAGUETTE MOULDER

Capacity: up to 1500 pieces/h

A flexible moulder for production of French baguettes and other long breads in the small and medium sized bakeries. Stainless steel cladding and safety cover over infeed.

FEATURES AND BENEFITS

Baguette Moulder for french baguettes and other long breads.

Capacity range up to 1500 pieces/hour.

Adjustable infeed rollers.

Integrated and retractable collection tray.

Variable speed.

Adjustable belt rollers.

Safety switch bar at the infeed.

Stainless steel version.



OPTIONS

Lower frame in stainless steel with 4 wheels of which 2 are lockable. Height 880 mm.

Infeed belt with speed synchronised to the moulding speed.

Outfeed belt with independent drive. W=800 mm, L=1500 mm incl. lower frame in stainless steel with 4 wheels of which 2 are lockable.

Pointed ends belt.

Stainless steel version equipped with adjustable side guides for bread and baguette moulding.

TECHNICAL

Capacity range 1500 pcs/h depending on weight and dough quality

Weight range, subject to capacity and dough characteristics 50-1200 gr

Working width up to 800 mm

Power supply 1.1 kW

MEASUREMENTS

