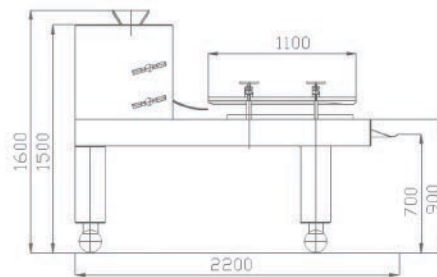


## MOULDERS

PRODUCT CODE

### BM-MOU-1301

Ideal for a wide range of bread applications. Can make both artisan round and long loaves of different weights and sizes. Can make loaves from 200 grams min up to 4000 grams max; can also produce long loaves of different length. The upper part of the machine,



which rounds the loaves, can be used either separately from or combined with the lower part, which makes long loaves, by simply shifting a switch. You can adjust the movable bell eccentricity of the round loaf moulder, as well as the roller and moulding-table position, at your choice, thus enabling highest precision for the whole process. The height efficiency, (up to 2000 pcs/hour) and the perfect combination of the machines, helps you save much time out of the whole process.

The 2 set rollers are able to make finished product with good moulding performance which is much better than common type moulding machine. It is also to make moulding thickness more even and stable. The output conveyor with winding net, depressing tray and limited track of winding product, so that the finished product width will be limited effectively, in order to make product with regular size and tighten quality. This machine is capable of running mass-production continuously to match with production line.

The BakeMatic moulder unit is manufactured and based on EU standard, quality is excellent, machine structure is strong and durable.

| Code        | Belt length x width [mm] | Efficiency [L/h] | Dimensions (cm) | Power [kW] | Weight [kg] |
|-------------|--------------------------|------------------|-----------------|------------|-------------|
| BM-MOU-1301 | 2900 x 600               | ~2000            | 80x230x145      | 1,5        | 450         |

