

Pastry & Confectionary

DEPOSITING

PRODUCT CODE

BM-ROT-1301

The BM-ROT-1301 rotary moulder has been designed to satisfy the production requirements of small biscuit bakers. It has been constructed with state of the art technical characteristics, which meet the highest hygiene and safety standards. The multiple operating adjustments make it particularly versatile for a wide range of production applications such as shortbread biscuits, tart bases and grilles, etc. The production capacity varies according to biscuit shape and speed, normally ranging from 100 to 350 kg/hour. It can be constructed for trays in the following sizes: 400 x 600, 460 x 660 and 500 x 700 mm.



TECHNICAL SPECIFICATIONS

- Structure in corrosion-proof, anodised aluminium and stainless steel
- Satin stainless steel panelling
- Swivel wheels and support feet
- Trays loader with automatic chain feed
- Removable hopper with upper safety grate
- Feeding roller in anodised aluminium
- Pressing roller in white rubber
- Bronze moulding roller with quick changing system
- Scraping blade in stainless steel
- Adjustment of rubber roller pressure on moulding roller
- Scraping blade adjustment
- Closed ring cotton outlet belt with tensioning and centring adjustment
- Belt cleaning blade with extractable drawer
- Product outlet with power driven roller 1.00 kW speed variator

Code	LengthH	Width	eight	Weight	PowerT	rays lenght	Trays width
ROT -1301	2900 mm	1080 mm	1430 mm	670 Kg	1.00 kW	400÷500 mm	600÷700 mm

