

Metro Moulder

Metro Moulder has been designed with reliability and ease of operation in mind and is capable of producing a wide range of breads including bloomers, tin breads and small batons.

The highly versatile Metro Moulder effortlessly produces high quality dough pieces at a rate of 1,200 pieces per hour, with a weight range of between 6oz to 4lbs and lengths of between 6" and 15".

The Metro Moulder features Teflon-coated double sheeting rollers which perform a gentle two-stage reduction of the dough, whilst two stainless steel curling chains deliver greatly improved consistency of shape and size to the finally moulded dough piece.

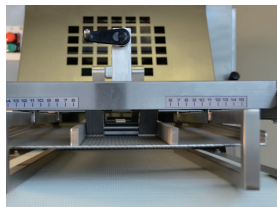
FEATURES

- Suitable for producing a range of products including tin breads, bloomers, batons and French sticks
- Produces up to 1,200 dough pieces per hour
- Suitable for producing a wide range of bread products including tin breads, bloomers, sub rolls and small batons
- Product weight range between 6oz to 4lbs
- Dough piece length from 6" to 15"
- Teflon coated double sheeting rollers
- Two stainless steel curling chains
- Viewing window
- Adjustable sheeting rollers control the thickness of the dough piece
- Pressure board quickly and easily altered
- Teflon coated dough path
- Exceptional accuracy of product weight, size and shape
- One-person operation
- Small footprint
- Engineered in hygienic stainless steel for quick and easy cleaning
- User-friendly control panels
- Fully automated process requires minimum intervention

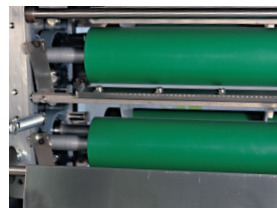


SPECIFICATIONS & DIMENSIONS

Specifications	Metro Moulder
Capacity per hour	Up to 1,200 pieces
Product weight range	6 oz - 2 lbs
Dough piece length	6" - 15"
Height	63"
Width	29"
Depth	68"
Conveyor belt width	18"
Weight	507 lbs
Number of Rollers	4
Primary Roller Diameter	3.5"
Secondary Roller Diameter	3.5"
Electrics	
Power supply	208v, 3 phase plus ground, 60Hz, 4 amps per phase, 0.75kW



Moulding pressure can be quickly and easily altered to ensure that the dough piece is perfectly formed.



The double sheeting rollers are Teflon coated to prevent any dough sticking.

