

Combination Moulder

The highly versatile Combination Moulder shapes all oven bottom and tin breads along with full size baguettes with complete accuracy and consistency.

With an output of up to 960 pieces per hour the moulder produces gently moulded dough pieces with a length of between 6" to 12" and baguettes with an impressive length of up to 28".

The Combination Moulder features dual sheeting rollers and pressure boards which are adjusted using simple manual controls. Whilst Teflon coatings and the use of high performance polymers along the dough path, provide a clean, unimpeded journey through to the final off-take conveyor belt.

FEATURES

- Suitable for producing a range of products including tin breads, bloomers, batons and French sticks
- Produces up to 960 pieces per hour
- Product weight range between 9oz - 2lbs
- Dough piece length from 6" - 12"
- Capable of producing the perfect French stick
- Baguette dough piece length of up to 28"
- Features dual sheeting rollers which perform a gentle two-stage reduction of the dough
- Teflon coated dough path
- Stainless steel curling chain
- Ergonomic off-take height
- Pressure board quickly and easily altered
- Exceptional accuracy of product weight, size and shape
- Seeding station included
- Simple one-person operation
- Easily accessible door allows for easy cleaning
- Engineered in hygienic stainless steel
- User-friendly control panels
- Fully automated process requires minimum intervention
- 3 phase electrical supply



SPECIFICATIONS & DIMENSIONS

Specifications	Combination Moulder
Capacity per hour	Up to 960 pieces
Product weight range	9 oz - 2 lbs
Dough piece length	6" - 28"
Height	71"
Width	40"
Depth	47"
Weight	1,036 lbs
Conveyor belt width	Front 27.5" Rear 29.5"
Number of Rollers	4
Primary Roller Diameter	4"
Secondary Roller Diameter	5"
Tertiary Roller Diameter	3"
Electrics	
Power supply	3 phase, 415V, 50Hz
Total power required	0.75kW



Large nylon
moulding rollers.



Manually adjustable
controls.

