



- This simple heavy machine, is particularly suitable for small and medium-scale production of rolled up bread, particularly for those small basis weights
- The infeed belt, the wide cylinders and rounding belt opening allow more constant and even shaping of the dough from small to large sizes
- All mechanical parts are mounted on ball bearings
- The wide opening of the rolling cylinders allows you to perform a rolling that is not possible with other machines
- The machine has a return device which allows the pieces to be gone over a second time with collection at the front
- It is equipped with wooden tables and is mounted on wheels
- No specific maintenance is required.
- Safety guard made of stainless steel
- Electric system and motor graded protection class IP 54

Use other than those envisaged by the manufacturer are forbidden without the latter's authorization

The machine is built to comply with the accident prevention, hygiene and electric standards in force

SUPERMEC 630

2-CYLINDER MOULDER
WITH INFEED BELT
630 MM. WIDTH

pietrobeto
BAKERY AND PASTRY EQUIPMENT

TECHNICAL FEATURES

Installed power:	kW 0.55		
Voltage:	230/50/3+E	400/50/3+E	220/60/3+E
Weight:	kg 160		
Dough weight range:	from gr. 30 to gr. 1000		
Moulder working width:	mm 630		

FUNCTIONING

Once the machine is started and tested with a dough sample, set the cylinder width by regulating their opening/closing handle and that one of the rounding belt.
The rolled piece comes out in the outfeed bench.

Dimensions in millimetres

