



- Machine built with a tubular frame and with an upper structure to stirrup the mechanical parts
- The cylinders and the moving parts are mounted on sealed ball bearings
- Hopper situated in front of the machine
- The opening of the laminating cylinders is easy and it may be adjusted with simple regulating movements; the construction and position of the cylinders allow a perfect production
- The machine is provided with:
 - castors for an easy positioning on the needed working place
 - a safety guard in the hopper
- The motorized outfeed belt is made of wool
- It is possible to connect the machine to intermediate proofers and other machines to form a line
- This machine does not require a special maintenance, only a daily cleaning at the end of the working day is suggested
- The electrical system is graded protection class IP54, the motor is graded protection class IP44

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

FB**BAGUETTE MOULDER
700 MM. WIDTH WITH
MOTORIZED OUTFEED BELT****pietroberto**
BAKERY AND PASTRY EQUIPMENT**TECHNICAL FEATURES**

Installed power:	kW 0.62		
Voltage:	230/50/3+E	400/50/3+E	220/60/3+E
Weight:	kg 270		
Maximum baguette length:	700 mm.		
Weight range:	Min. 100 g	Max. 1300 g	
Production:	1200 piece/hour		

FUNCTIONING

Once the machine is started, each dough piece divided of the desired weight is introduced in the hopper.

The opening and closing of the cylinders and of the forming belt are adjusted by means of the black knobs. This operation will allow the moulding of the baguettes all of the same shape and length which will be deposited in the motorized outfeed belt.

Dimensions in millimeters