



- 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
- Instead of the standard outfeed belt, the machine is provided with an adjustable fixed moulding plate to produce loaves up to a length of 630 mm. maximum.
- 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 630ff

2-CYLINDER MOULDER 630 MM. WIDTH
AND OUTFEED BELT
WITH FIXED MOULDING PLATE

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 175		
Dough weight range:	from gr. 30 to gr. 1000		
Moulder working width:	mm 630		
Moulding plate dimensions:	mm 620 x 610		

FUNCTIONING

Once the machine is started, position the dough piece to be moulded in the input belt. Adjust the cylinder width and the upper belt opening by setting the opening/closing handles; the opening of the belt must be set according to the opening of the cylinders.

The pre-rolled dough piece will then exit on the fixed moulding plate, which may be regulated by means of the two handles and is moulded according to the needed loaf shape.

Dimensions in millimetres

