MOULDER ECO 4 ROLLERS

AUTOMATIC 4 ROLLER BREAD MOULDER
SUITABLE FOR DIFFERENT TYPES OF DOUGH



The Moulder ECO shapes dough to any length and thickness (0-25 mm) using 2 or 4 adjustable rollers with stainless steel scrapers. Features a durable conveyor band and adjustable pressing board. Ideal for tin bread, baguettes, and more. Easy to clean and built to last.



SPECIFICATIONS

DIMENSIONS 230 × 80 × 65mm

WEIGHT 350 Kg.

FRECUENCY 50 / 60 Hz.

POWER 0.75 Kw.

VOLTAGE 230 / 400 V.



CHARACTERISTICS

- **Versatile Capacity:** Handles dough from 50 to 1200g with a production rate of 2000 pieces per hour.
- **Precision Shaping:** Adjustable polyamide rollers for customizable thickness and length (up to 420mm).
- **Durable Components:** Stainless steel spring scrapers and long-life polyester conveying band.
- **Multi-Dough Use:** Perfect for tin bread, small baguettes, and other types of dough.
- **Effortless Cleaning:** Removable adjustable pressing board and fixed nylon scrapers on all rollers.
- **Enhanced Performance:** Stainless steel curling chain and optional centering bars for precise results.

OPTIONAL EQUIPMENT

- Dough centering bars
- Machine version with 1 or 2 pressing board available







There is a spring scraping mechanism made of stainless steel on the roller.

The dough can be shaped at 420mm length due to the polyester woven and resistance increasing long-life conveying band and adjustable roller group.

TECNHICAL DATA

	MODEL PMDM 400	MODEL PMDM 450
Productivity	2500 Pieces Hour	2500 Pieces Hour
Product. Weights	50 ~ 1200gr	50 ~ 1200gr
Number of pressing board	1	2
Number of rollers	4	4
Width of conveyor belt	40cm	40cm
Width (W)	70cm	70cm
Length (L)	225cm	225cm
Length (L1)	200cm	200cm
Pressing Board Length (L2)	110cm	63+45cm
Height (H)	120cm	120cm
Dough Entry Height (H1)	118cm	118cm
Dough Exit Height (H2)	64cm	64cm



