UNIVERSAL BREAD MOULDER FB600

AUTOMATIC 3 ROLLER BREAD MOULDER BAGUETTE MOULDER FOR BARS AND BAGUETTE

The Universal 3 Roller Bread Moulder FB600 is perfect for artisan bakers, producing 400-450 mm baguettes. Selectable Double path moulding, superior and / or inferior. It features mobility wheels, a foldable belt, and safety stops. Adaptable to various doughs and systems, it suits both small bakeries and automated lines efficiently.

SPECIFICATIONS

DIMENSIONS 229 x 88 x 121Cm

WEIGHT 350 Kg.

FRECUENCY 50 / 60 Hz.

POWER 0.75 Kw.

VOLTAGE 230 / 400 V.





TECNHICAL DATA

Entrance belt height	110 cm
Exit belt heigth	81 cm
Width belt	60 cm
Ideal for	Baguette 40~45 cm

CHARACTERISTICS

- **Rolling wheels** for easy movement.
- **Abatible belt** for reducing the size when the machine is not working.
- **Grill-safety cover** for the rollers with automatic stop.
- **Machine with double-course**, adapted perfectly to any type of dough and working-system, as well as little Bakeries and manual-working, or complete automatic line (divider+Proover+moulder).
- It has incorporated **center-plane with pre-roller-mill** to get easier the entrance of the dough to the rollers, through a very simple handling.
- **Ideal for baguette 400-450 mm.**