

Dough Handling

Moulder

Multi



Description

The Multi Moulder will process up to 1200 dough pieces an hour, but treats your dough gently, giving a tight mould with no tails.

This versatile moulder shapes all oven bottom and tin bread perfectly, and is easily adjustable for sheeting pressure, moulding width and moulding pressure.

The machine can be supplied with a stainless steel mobile stand, fitted with runners to take five 30" x 18" trays. At only 533mm (21") wide and with front feed and discharge, these compact machines will fit into the most restricted working area.

Features

- Easily adjustable
- Small foot print
- 1200 dough pieces an hour

Machine Reference

Reference	Model
FG129	Multi Moulder

Dimensions:

Height:	902mm
Height on stand:	1613mm
Width:	533mm
Width on stand:	610mm
Depth:	1257mm
Weight:	170kg
Power:	3 Phase and neutral, 0.55 kW / Single phase 230V; 50Hz; 0.75kW

Capacity:

Dough piece weight range:	56g - 1.2kg (2oz - 42oz)
Dough piece length:	152mm - 300mm (6" - 12")
Output:	Up to 1200 items per hour



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