

Roboform

Durable (stainless steel) baguette moulder for perfectly shaped dough pieces

Production
up to
1500
pieces/hour



Extendable collection tray
with easy exchangeable
wool felt cover.

Easily accessible front
opening allows for easy
cleaning of rollers, scraper
and roller carpet.

Front side positioning
handles for easy
movability.

Stainless steel extendable
undercarriage on swivel
wheels with brake.



Handy placed levers for accurate
positing and adjusting of infeed
and belt rollers.



Three food-grade polyethylene
sheeting rollers.



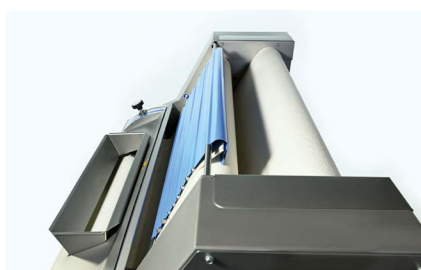
Hinged stainless steel
safety hopper.

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Durable (stainless steel) baguette moulder with 3 sheeting rollers and wool felt belts for perfectly shaped dough pieces



Stainless steel wool felt covered collection tray on slides.



Fast and easy belt change without disassembling of the machine.



Springed food grade roller carpet; simple removable and easy to clean.

- Baguette moulder for French baguettes and other long shaped breads
- Equipped with 3 food-grade sheeting rollers
- User friendly ergonomic setting handles for rolling and moulding
- Wool felt belts for gentle dough moulding
- Suitable for dough pieces from 50 to 1200 gr.
- Processes up to 1500 pieces per hour
- Max. moulding width 76 cm
- Integrated and extendable collection tray covered in wool felt
- Compact design with minimum footprint
- Easily accessible for cleaning of rollers, scraper and roller carpet.
- Front side positioning handles for easy movability
- Hinged safety hopper at dough infeed

Options

- Variable speed control for better dough handling or hydrated dough types
- Single phase electric components

Power 0.4 kW, 3-phase, net weight 220 kg
WxDxH 108 x 72 x 77 cm (with undercarriage H 158 - 170 cm)

