

VERTICAL MOULDER **TENOR 2 LOFT (FVTE-S)**

USE

- Machine to roll and shape dough balls.
- Weight from 60 grams (2.1 oz) to 1 450 grams (3.19 lb)
- Production rates: up to 1 800 parts per hour depending on the dough balls weight (about 1 500 baguettes per hour).

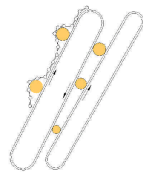
FEATURES

Laminating between 2 rollers.



A higher diameter roller to make the dough ball approach and introduction easier.

Stretching between two moving belts (compact machine)



Good elongation, dough balls make many turns in the machine and are well rolled up.

Food aluminium sides (12 mm thick) assuring the fundamental factory adjustments preservation, such as:

- The parallelism between rollers.
- The toe in angle and the angle between the 2 belts

Easy dismantling of the 2 belts (25 mm), 5 mm for the back belt:

- Easier maintenance.
- Lower maintenance costs for the customer.
- Saving of time for the engineer.

Hinged safety hopper, and easy removable scrapers:

- Easy access for maintenance.
- Easy scrapers dismantling for cleaning.
- Easier maintenance, higher roller longevity.



7 mm thick woven wool belt :

- Better shaping and better aspect of the shaped dough balls.
- Good belt holding during the shaping and higher equipment longevity.

ACCESSORIES — OPTIONS

- Handle control on the left (must be specified in the order form).
- Rolling stand.
- Feed belt (advised for a feeding by an intermediate proofer).
- Fitting kit on already existing discharge belt
- Guide for square breads, hot dog buns, rolls.

