



## INDUSTRIAL MOULDER PROFORM

### USE

Machine to shape any type of breads :  
Baguettes, Batards, short breads, long breads...  
Production of rolls with Rollscoup®.

### CAPACITIES

Rate of production 2500 pieces, that is to say  
from 20.000 to 50.000 baguettes /day

### FEATURES

**Stainless steel** casing and side width 15 mm

**Feed belt** topped by a mesh in front of the  
moulder.

**Lamination** by 5 rolls with 2 for pre-sheeting  
rolling, 3 for sheeting rolling .

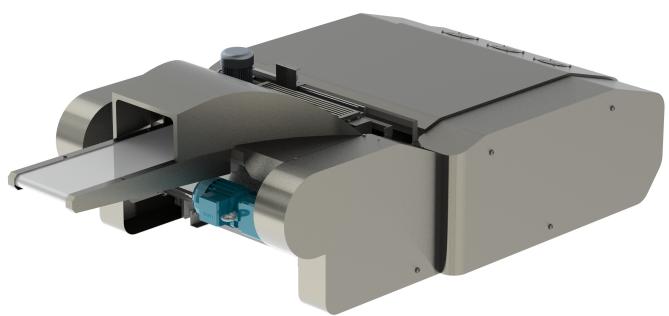
**Mesh belt** for rolling up of the volute

**Centring channel** with adjustable boards with  
plate of 1st elongation (adjustable) by a cylinder

2 long moulding belts

**The total distance of elongation is 2060 mm**

**Superior Belt** with a system of driving 4x4 to  
avoid any lateral sliding and long moulding belt  
slipping.



#### The C2A® Assisted Control of Elongation

With 3 programs :

**Elongation « more »** : both belts runs in opposite ways so as to increase the capacity of elongation.

The speed belt is adjustable with the board panel : in order to find the maximal acceptable elongation for each type of dough.

**Stop** : the inferior belt is stopped, it may be used like a fixe table.

**Elongation « less »** : both belts turn in the same way so as to shape shorter breads.

#### Extractors and Flouring Device :

2 extractors for drying belt

Flouring device on racks after rolling up of the volute with speed variator.

#### Control box :

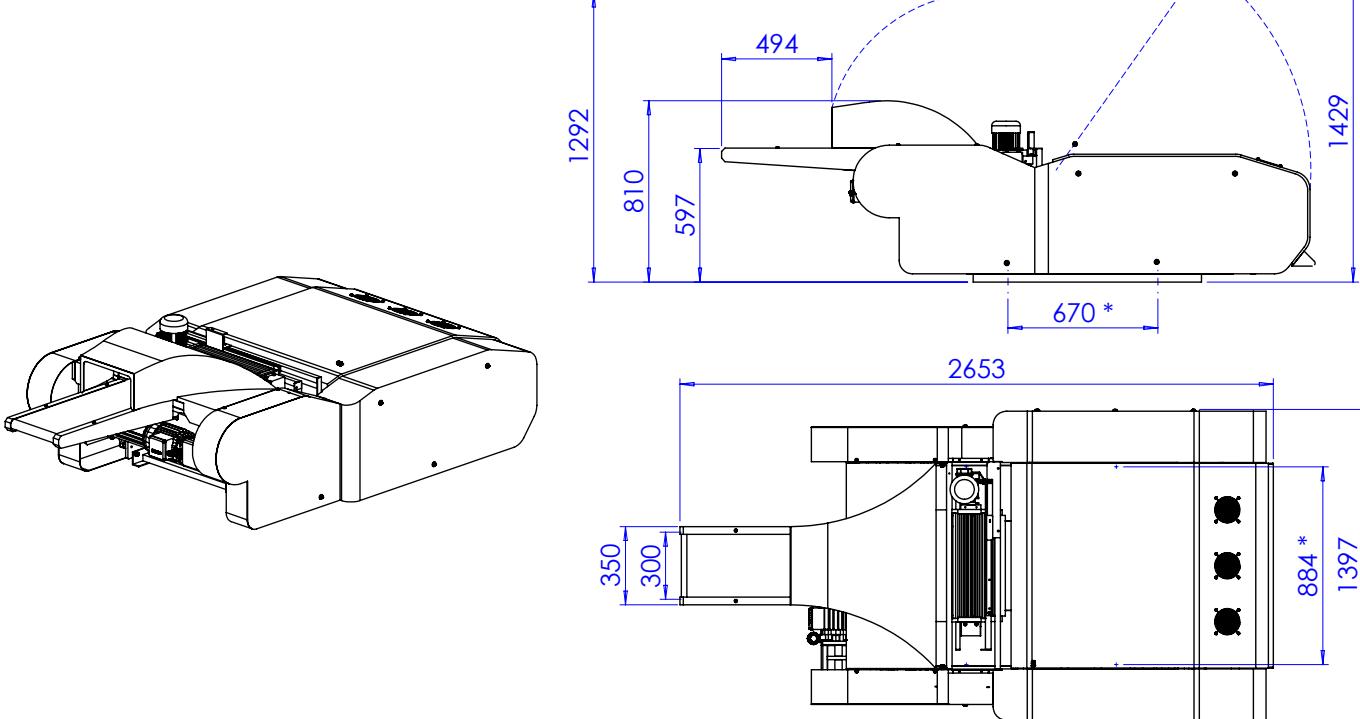
Control and adjustments of laminating and elongation assisted by electrical cylinders.

#### Accessories :

**Rollscoup®** : Cutting kit of 2, 3, 4

**Pointop®** : Sharp ends kit

## DIMENSIONS



### WEIGHT — PACKING

Dimensions : 1380 MM x 2713 MM x 809 MM  
(Width X Length X Height)

Weight net : 450 kg Gross weight: 600 kg

### ELECTRICAL FEATURES

- 380 Volts / 50 Hz / 2,25 Kw / 7,0 A
- 380 Volts / 60 Hz / 2,25 Kw / 7,0 A
- 220 Volts / 50 Hz / 2,25 Kw / 7,0 A
- 220 Volts / 60 Hz / 2,25 Kw / 7,0 A
- *Power supply : 3 m with plug sorting TRI + T + N*

### HYGIENE — SECURITY

The PROFORM moulder is in accordance with :

- 89/392, the directive on hatches.
- The labour regulations.



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