



- Main structure in painted steel, mounted on wheels, two with brake.
- Standing foot to stabilize the machine
- Moulding plate adjustable by means of two levers on the frame depending on the weight of the bread piece
- It can produce loaves up to a length of 710 mm
- Adjustable sides-guides to restrict the length of the loaves
- Synthetic infeed and conveyor belt according to the regulations in force
- An handwheel allows the adjustment and the centering of the pieces on the infeed side
- Possibility of combination with other machines
- Motor is graded protection class IP 44, the electric system and control panel are class IP 55

Use other than those envisaged by the manufacturer are forbidden without the latter's authorization

The machine is built to comply with the accident prevention, hygiene and electric standards in force

F71

LONG-LOAF MOULDER WITH FIXED
MOULDING PLATE OF 710 MM.
AND ADJUSTABLE HEIGHT

pietrobeto
BAKERY AND PASTRY EQUIPMENT

TECHNICAL FEATURES

Installed power:	kW 1.2		
Voltage:	230/50/3+E	400/50/3+E	220/60/3+E
Weight:	kg 659		
Dough weight range:	from gr. 70 to gr. 1300		

FUNCTIONING

Once machine is installed, set the adjusting handle of the levers of the motorized moulding belt according to the weight and type of product you wish to process.

Dimensions in millimetres

