



- Versatile and easy-to-use machine, equipped with four rolling cylinders, which allow the moulding of different multi-sized types of dough without mistreatment. The piece of dough is therefore finely pressed and well rolled up
- It combines traditional features such as infeed belt and wide cylinder and rounding belt opening together with a new automatic tensioning system on the upper belt, the rolling device with progressive pressure and the cylinders cleaning scrapers.  
This upgraded version allows more constant and even shaping of the dough from small to large sizes
- The wide opening of the rolling cylinders allows you to perform a rolling that is not possible with other machines
- Instead of the standard outfeed belt, the machine is provided with an adjustable motorized moulding belt to produce baguettes and loaves up to a length of 750 mm. maximum
- Adjustable sides-guides to restrict the length of the loaves
- It is equipped with wooden tables and is mounted on wheels
- Possibility of combination with other machines
- Motor is graded protection class IP 44, the electric system is class IP 54
- **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**

# F75

LOAF MOULDER WITH  
MOTORIZED MOULDING UNIT  
OF 750 MM.

**pietroberto**

BAKERY AND PASTRY EQUIPMENT

## TECHNICAL FEATURES

Installed power:	kW 1.1		
Voltage:	230/50/3+E	400/50/3+E	220/60/3+E
Weight:	kg 360		
Weight range:	from gr. 35 to gr. 1800		
Loaf moulder working width:	mm 550		
Moulding unit working width:	mm 750		

## FUNCTIONING

Once the machine is started, position the dough piece to be moulded in the infeed belt. Adjust the cylinder width and the upper belt opening by setting the opening/closing handles; the opening of the belt must be set according to the opening of the cylinders.

The pre-rolled dough piece will then exit on the motorized moulding belt, which may be regulated by means of the two handwheels and is moulded according to the needed loaf shape.

## Dimensions in millimetres

