



- With compact dimensions and a good working capacity, the machine produces long rolls of dough with a maximum length of 450 millimetres
- It may be easily transported and put away after use
- The rolling surface may be adjusted by means of the two handles
- It may be combined with Automatic Rounder and Divider Machines
- Without the rolling surface it may be used as a conveyor
- The push-button panel is graded protection class IP 55; the motor is class IP 44

**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**

# F30

LOAF MOULDER  
MM. 450x100

**pietrobeto**  
BAKERY AND PASTRY EQUIPMENT

## TECHNICAL FEATURES

Installed power:	kW 0.2		
Voltage:	230/50/3+E	400/50/3+E	220/60/3+E
Weight:	kg 80		
Speed belt:	30 meters/minute		

## FUNCTIONING

After installation operate the levers to adjust the position of the long loaf moulder plate so as to obtain the desired loaf shape.

## Dimensions in millimetres

