



- Compact and silent machine suitable for industrial and handcraft baking plants
- Drum internal manufactured with materials that comply with FDA 21 CFR 177.2470 and EEC regulations
- Synthetic outlet belt, easy to remove
- Stainless steel removable flour sprinkler with adjustable dusting
- Timer to set the duration of the work cycle
- The speed of the moulding drum can be continuously varied (rounds soft and hard dough)
- Possibility of functioning at one row
- The pocket drum can be easily exchanged
- Stainless steel flour depositor
- Plug for use in combination with other machines for a complete roll line (see above picture)
- Mounted on casters

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

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

ART 2

2-ROW ROUNDING DRUM MOULDER

pietrobeto

BAKERY AND PASTRY EQUIPMENT

TECHNICAL FEATURES

Installed power: kw 1.5

Voltage: 220V/50Hz/3 + T
380V/50Hz/3 + T

Weight: kg 358

Weight range
(with different
drum moulders): between 50 gr. to 230 gr.

Pocket drums available
(moulding weight range): 50 gr., 60 gr., 70 gr., 80 gr., 100 gr., 110 gr., 125 gr., 140 gr.,
190 gr., 230 gr.

Hourly production: 3000 pcs/hour max

FUNCTIONING

The divided dough pieces are transferred from the divider into the continuously rotating drum moulder which gives excellent molded rolls.

After rounding, the dough pieces are deposited on individual belts.

Dimensions in millimeters

