

FE




FE Long moulder

The FE long moulder is suitable to work slack dough such as Tuscan type and all types of dough that need to be strengthened during the moulding process.

• Features

- Painted steel casings and structure mounted on wheel.
- Painting with dual cycle anti-corrosion treatment using epoxy powders (food contact).
- Feeding conveyor belt suitable to be used with SP and DVD volumetric dividers and AC conical rounders equipped with powered conveyor belt when placed at a 90° angle.
- Rolling through two adjustable opening rolls.
- Pre-winding device to prepare dough portions for long moulding.
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- Long moulding takes place in two consecutive phases: the first adjustable pressing device, featuring polyethylene sides, reinforces dough and starts the moulding process, while the second adjustable and interchangeable pressing device completes the moulding process. The second pressing device can be flat-shaped or rounded depending on the desired loaf shape, i.e. with cut-off ends or elongated ends.
- Adjustable dosage flour duster.
- Electrical power supply: V.400/3/50 Hz (different voltages on request).
- Performances: piece weight from 200/300 up to 2000 gr. with loaf maximum length of 450 mm.
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This machine complies  regulations.

