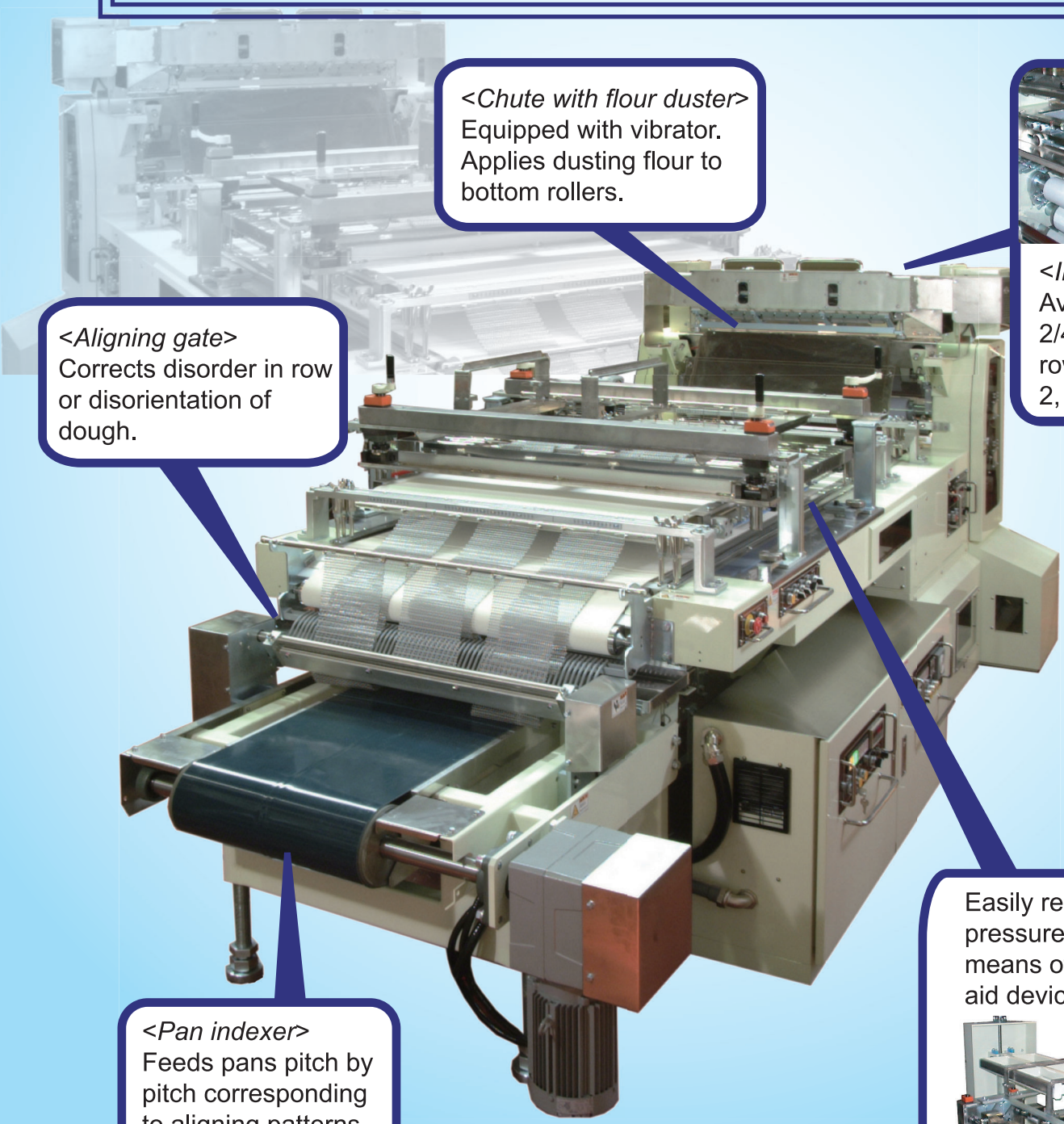
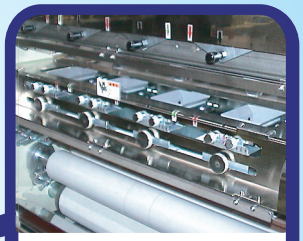
Model MP

Moulder-panner

Moulds and curls dough pieces, and puts them onto pans. Discharges dough pieces to roll panning system or second intermediate proofer for dinner rolls.



<*Chute with flour duster*>
Equipped with vibrator. Applies dusting flour to bottom rollers.

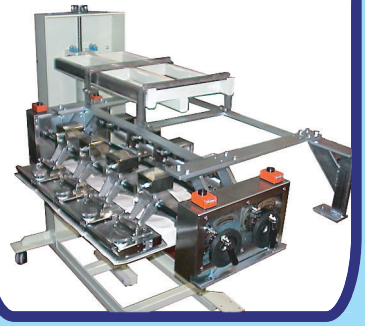


<*Infeed gate*>
Available with 2/4 rows or 3/4 rows as well as 2, 3, and 4 rows.

<*Aligning gate*>
Corrects disorder in row or disorientation of dough.

<*Pan indexer*>
Feeds pans pitch by pitch corresponding to aligning patterns.

Easily replaceable pressure board by means of detaching aid device.



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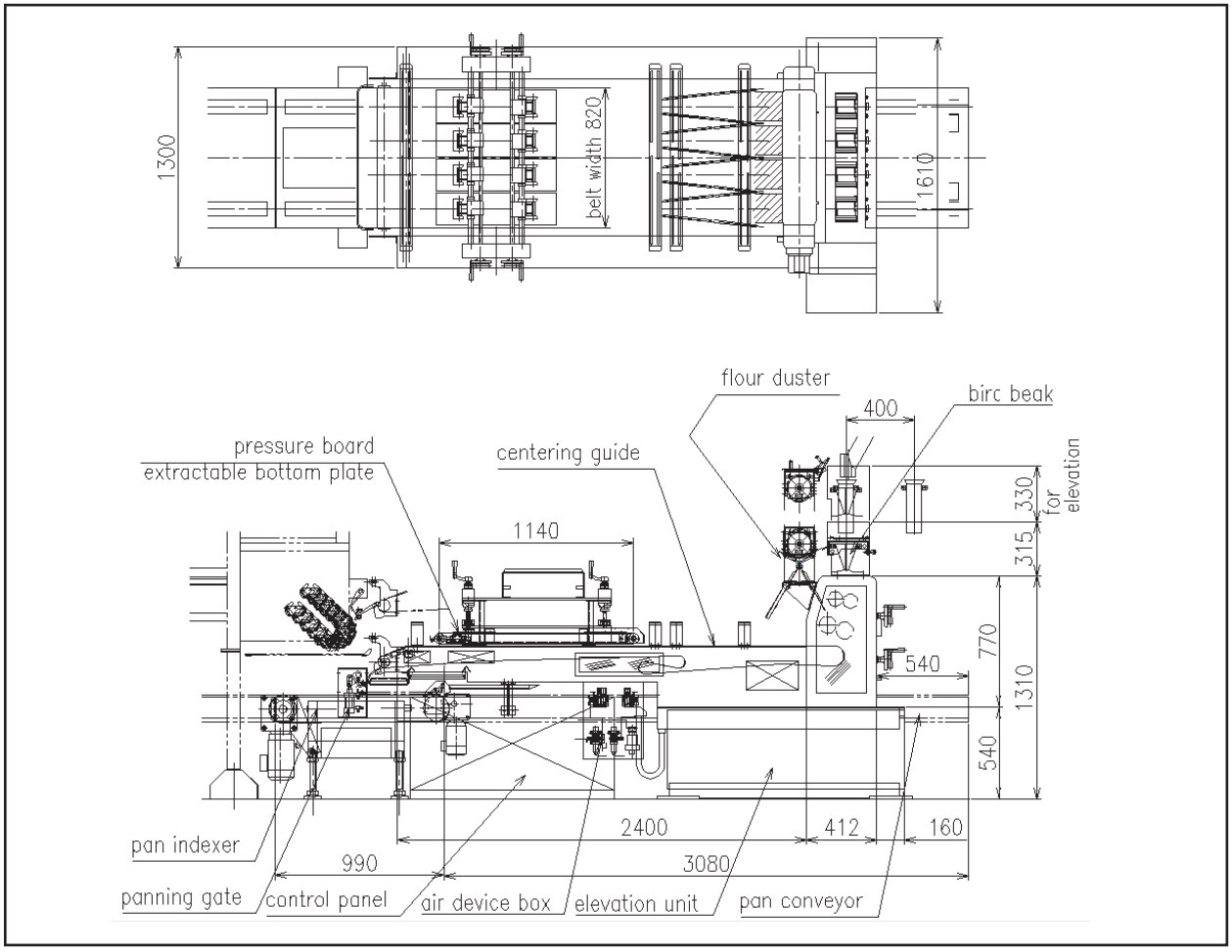
Moulder-Panner Model MP



■ *Specifications*

Models to be connected : Intermediate proofers, Model PV for butter roll
Upper roller: ϕ85mm, clearance range 6 - 14mm, Teflon made
Bottom roller: ϕ100mm, clearance range 1 - 8mm, Teflon made
Moulding range: 35 - 100g
Capacity 2-row: 7,200 pcs/h
3-row: 10,000 pcs/h
4-row: 12,000 pcs/h
Motors: 0.75kW Variable Frequency Drive
90W for flour duster
1.5kW for elevation (Option)
1.5kW for pan indexer
0.2kW for pressure board (Option)
Machine weight: Approx. 2,300kg

Note) Specifications and dimensions are subject to change without prior notice.
Note) Transformer might be needed depending upon the specifications.

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