

# Dough Handling

## Moulder

# Ultra



### Description

The Ultra Moulder is a dedicated moulding machine to gently mould doughs of all sorts of bread (sticks, buns, country etc). With its variants and options, it can be set up with one hand, with dough rest, table and output conveyor, and is perfectly compatible with the DELTA semi-automatic and the automatic pre fermentation units.

The dough is centered by the feed channel and rolled between three non-stick cylinders. It is then gently stretched between two soft-surface belts turning in the opposite direction. When stretched, the pieces are placed on a soft-surface sliding shelf (Ultra Manu model).

The machine is made easier to use by keeping control and safety functions close together. It is electronically adjustable by a membrane keyboard. Its low noise level (58 dBA) makes for quiet operation.

### Features

- Cast steel frame
- ABS casing
- Grooved belt drive
- Quiet running
- Moulding belt 100 % pure wool treated with water repellent
- Adjustable rolling thickness
- Manual functions
- Automatic operation with 35 programs
- Electronic control of the length of the dough
- Safety guards (not shown in picture)

### Machine Reference

Reference	Model
FG438	Ultra moulder

**Dimensions:**

Height: 660 mm  
Width: 1030mm  
Depth: 770 mm  
Weight: 210 kg

Loading height: 1320 mm  
Output height: 950 mm

Power (Single phase 230 V - 50 Hz): 0,75 kW

Possible combination on stand, table, first proofers: yes  
Electrical control: yes  
Dough piece loading Manual: yes  
Automatic: yes

Safety device - touch bar: yes

Feed conveyor: no  
Dough piece out-feedon trays: yes  
on out-feed belt: yes

**Capacity:**

1800 p / h  
Dough piece weight (Mini to Maxi): 40 - 1500 gr



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