



Metro Moulder

FG021-M02



MONO Equipment's Metro Moulder has been designed with reliability and ease of operation in mind and is capable of producing a wide range of breads including bloomers, tin breads and small batons.

The highly versatile Metro Moulder effortlessly produces high quality dough pieces at a rate of 1,200 pieces per hour, with a weight range of between 6oz to 4lbs and lengths of between 6" and 15".

A great feature of the Metro Moulder is its Teflon-coated double sheeting rollers which perform a gentle two-stage reduction of the dough, whilst two stainless steel curling chains deliver greatly improved consistency of shape and size to the finally moulded dough piece.



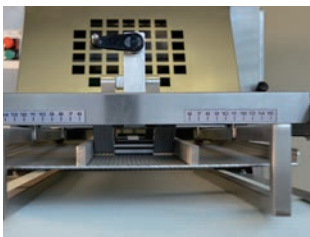
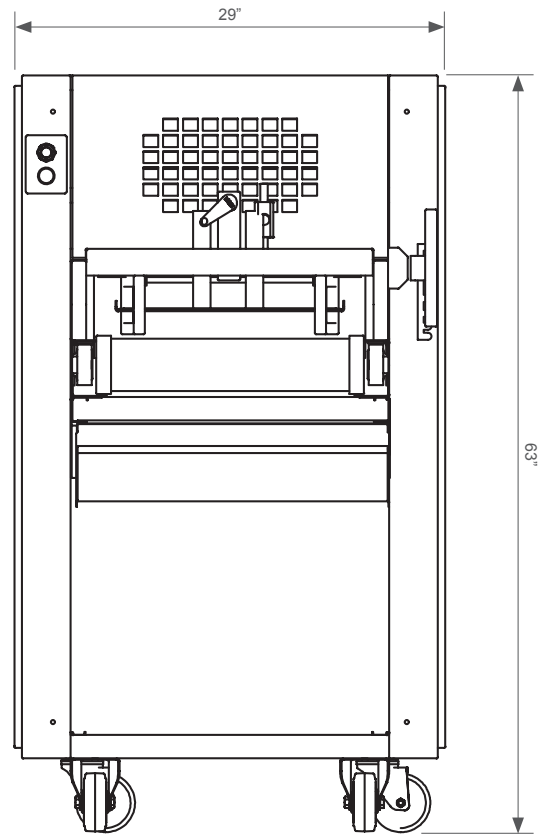
Features and Benefits

- Produces up to 1,200 dough pieces per hour
- Suitable for producing a wide range of bread products including tin breads, bloomers, sub rolls and small batons
- Product weight range between 6oz to 4lbs
- Dough piece length from 6" to 15"
- Teflon coated double sheeting rollers
- Two stainless steel curling chains
- Viewing window
- Adjustable sheeting rollers control the thickness of the dough piece
- Pressure board quickly and easily altered
- Teflon coated dough path
- Exceptional accuracy of product weight, size and shape
- One-person operation
- Small footprint
- Engineered in hygienic stainless steel for quick and easy cleaning
- User-friendly control panels
- Fully automated process requires minimum intervention
- 2-year UK warranty

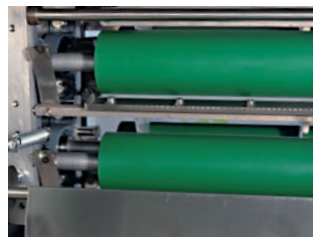
Specifications and Dimensions

Specifications	Metro Moulder
Capacity per hour	1,200 pieces
Dough piece weight range	6oz - 2lbs
Dough piece length	6" - 15"
Height	63"
Width	29"
Depth	68"
Conveyor belt width	18"
Number of rollers	4
Primary roller diameter	3½"
Secondary roller diameter	3½"
Weight	507lbs
Electrics:	
Power supply	208v, 3 phase plus ground, 60Hz, 4amps per phase, 0.75kW

*Specifications correct at time of publication.
MONO Equipment reserves the right to amend the specification without prior notice.*



Moulding pressure can be quickly and easily altered to ensure that the dough piece is perfectly formed.



The double sheeting rollers are Teflon coated to prevent any dough sticking.