

Dough Moulder

Oblik 3000



The dough moulder **OBLIK 3000** is a universal and robust machine, designed for longitudinal moulding of wheaten and mixed rye-wheaten doughs. It is manufactured in accordance with the valid CE standards.

All the machine parts which come into contact with dough are made of materials permitted for food industry. The roundly shaped dough pieces enter into the centering hopper. Dough is rolled up into the desired thickness between two pairs of rollers. Under the chain drag made of stainless steel the dough foil is rolled up into a loaf. The loaf is finally shaped on its way between the conveyor belt and moulding board.

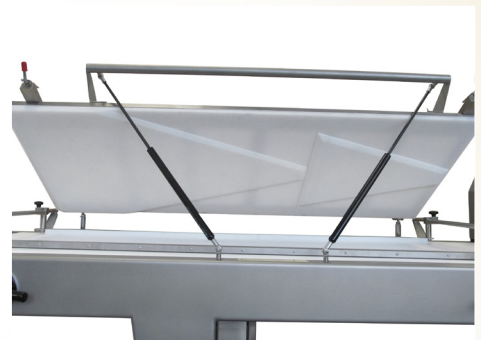
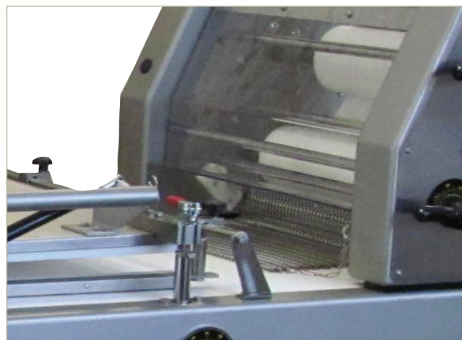
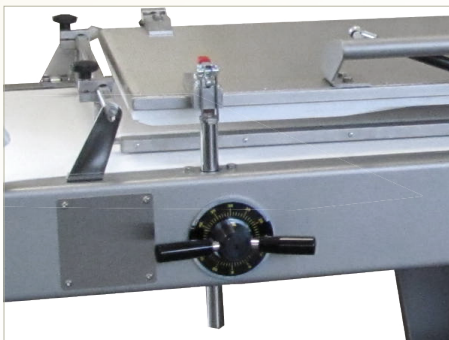
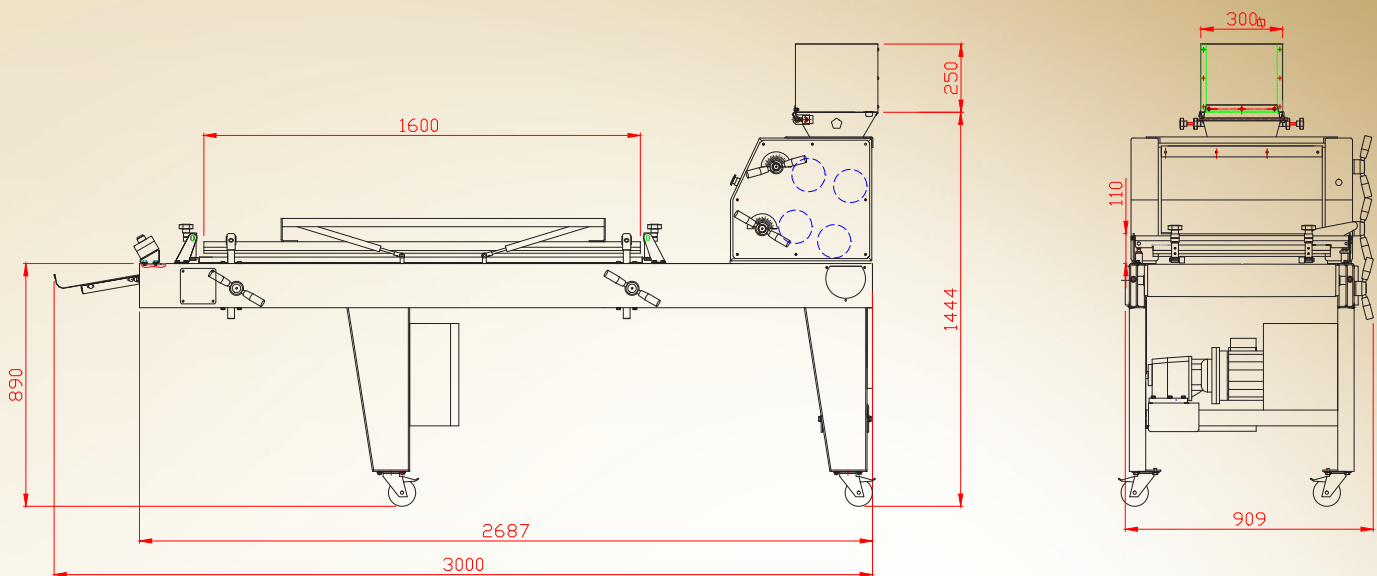
The height of the moulding board can be precisely and accurately adjusted by the two handles. The side guides are adjustable.

ADVANTAGES

- Special material of rollers which prevents sticking
- Robustness assures a durability with minimal maintenance
- Quick, precise and simple setting of centering flaps, rollers, board and guides
- Wheels with breaks enable simple maneuvering of the machine
- Simple cleaning
- All mobile covers are equipped with the electric safety switches
- Lift supports for pressure board

Options: Knives in pressure board for dough cut, side guides adjustable with hand wheels, options on request.

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TECHINICAL DATA

Machine capacity (depend on weight and quality of dough)	up to 3000 pcs/h
Dough pieces weight	from 50 to 2000 g
Working width	to 650 mm
Length of moulding board	1600 mm
Power	1,1 kW
Connecting voltage	3N, 400V, 50 Hz
Weight	520 kg

We reserve the right to make changes.