

Dough Moulder

Oblik2



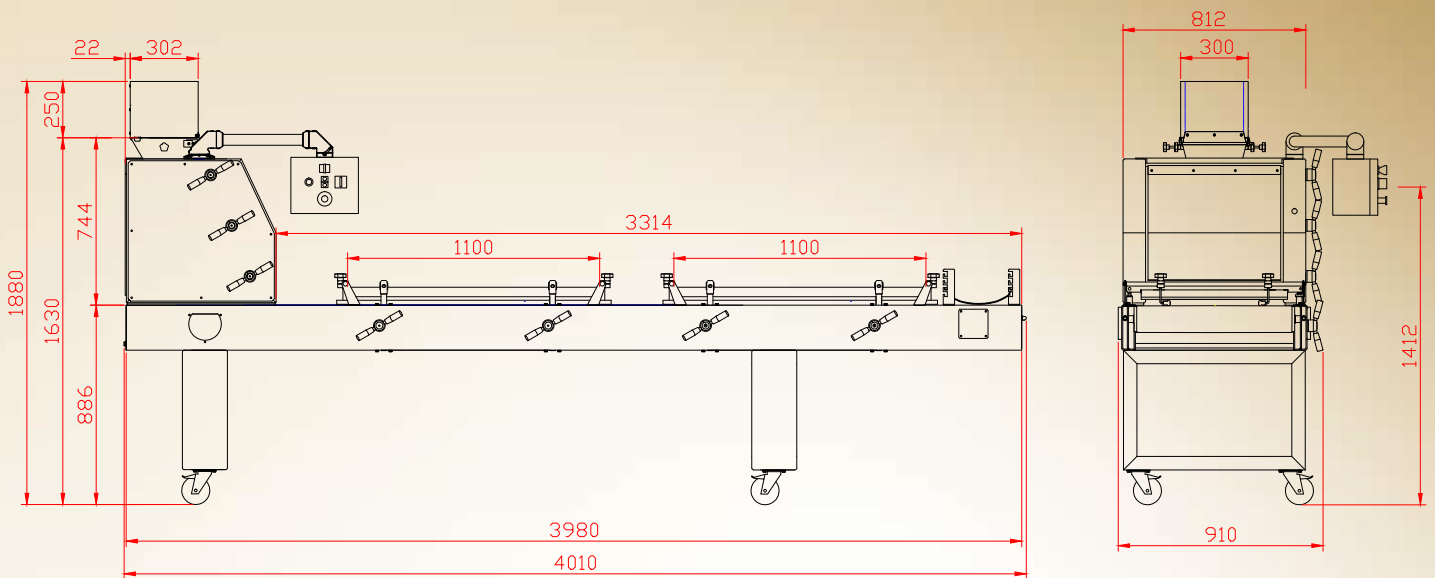
The **OBLIK2 dough moulder** is a universal and robust machine designed for longitudinal moulding of wheaten and mixed rye-wheaten doughs. It is manufactured in accordance with the valid CE standards. The OBLIK2 is designed for higher capacity and has three pairs of rollers and two pressure boards. The speed of the belt and rollers is controlled by a potentiometer. A depositing system can be positioned under the machine; the legs for the OBLIK2 are made on request. All the machine parts which come into contact with dough are made of materials permitted for the food industry. The roundly shaped dough pieces enter the centering hopper. The dough is rolled into the desired thickness between three pairs of rollers. Under the stainless steel chain drag the dough sheet is rolled into a loaf. The loaf is finally shaped on its way between the conveyor belt and the two moulding boards. The height of the moulding board can be precisely and accurately adjusted by two handles. The side guides are adjustable.

ADVANTAGES

- special material of rollers which prevents sticking
- robustness assures durability with minimal maintenance
- quick, precise and simple setting of centering flaps, rollers, table and guides
- wheels with brakes enable simple manouvering of the machine
- simple cleaning
- all mobile covers are equipped with electric safety switches
- the machine can be used with depositing system for trays

Options: Motorized pressure board, Knives in pressure board for dough cut, sideguides adjustable with handwheels.

Dough Moulder Oblik 2



TECHINCAL DATA

Machine capacity (depend on weight and quality of dough)	3600 pcs/h
Weight of dough pieces	from 50 to 2000 g
Working width	to 650 mm
Length of moulding board	2 x 1100 mm
Power	1.1 kW
Connecting voltage	3N, 400V, 50 Hz
Weight	700 kg

We reserve the right to make changes.