

## LONGMOULDING - MACHINES

Princess / Selecta-K / Industrial Longmoulder IL  
BW VI R2 - Combifix/FR/FR-Kombi/Hydraulic Dough Divider

**T**he KEMPER Longmoulding Machines PRINCESS and SELECTA-K are especially suitable for wheat and mixed wheat bread doughs. Sticky doughs can also be intensively and efficiently longmoulded.

The robust construction with 3 or respectively 4 pairs of rollers, made of dough resistant plastic, ensures that the dough strips will be rolled out very thinly in the PRINCESS and SELECTA-K. After the curling process a spring loaded height adjustable pressure plate completes the moulding process guaranteeing a perfect mould with no adverse affects on the dough.

The model PRINCESS is used successfully in many medium sized bakeries and the SELECTA-K fulfils the high requirements placed on a high capacity moulding machine with an industrial design.

