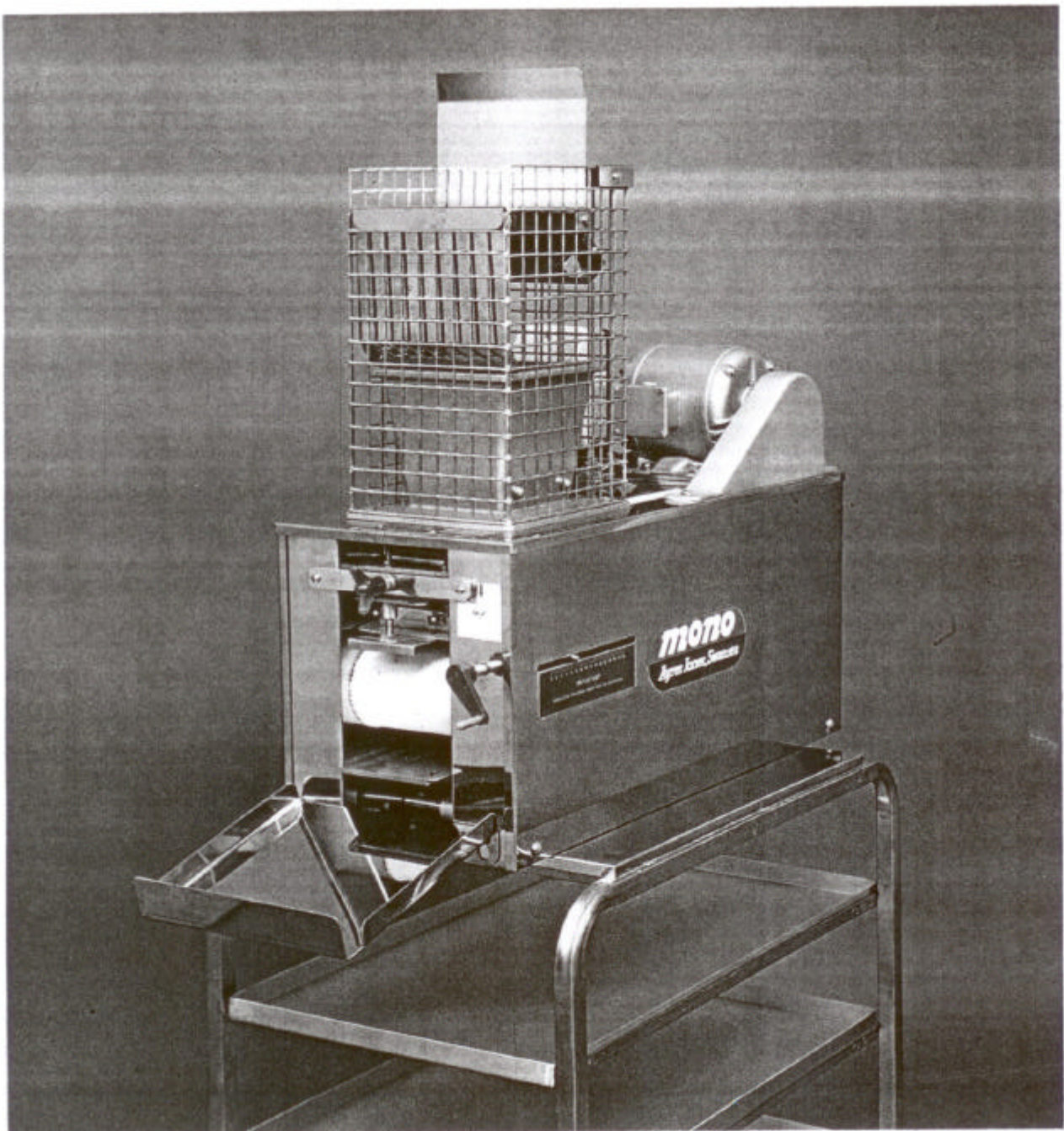


# Mini Moulder



Weight range ; 1oz to 2lb (28g - 900g)  
Dough lengths ; small finger roll to 6" (152mm) loaf

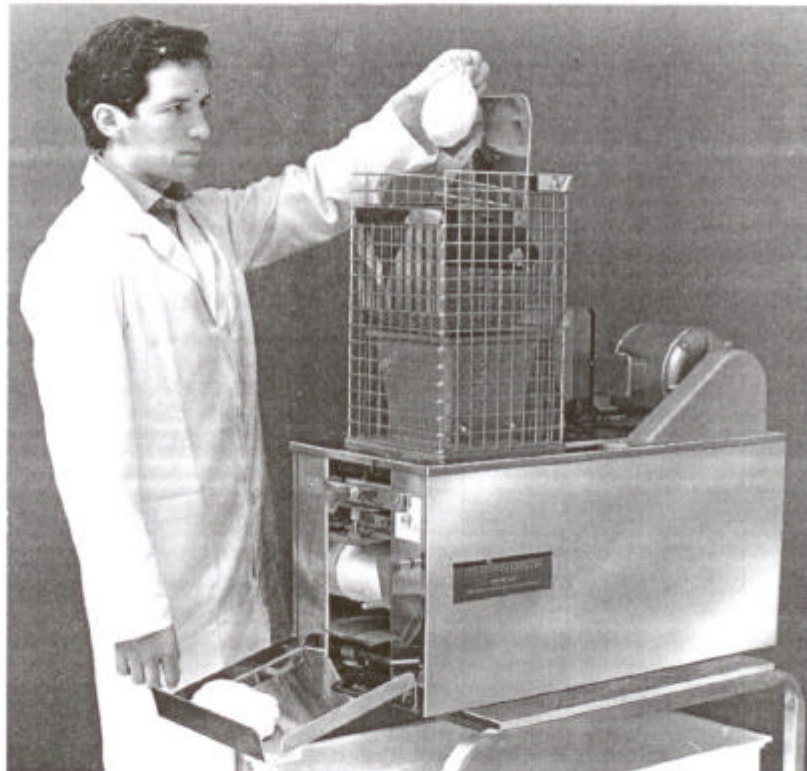


## 'The little moulder that's big on space saving.'

This compact table-top moulder is the ideal machine for the small bakery and will provide perfect moulding for all morning goods in the larger business.

Fully adjustable sheeting rolls allow the Mini Moulder to be adjusted for dough pieces of varying consistency and size, ranging from 1 ounce (28 g) to 2 pounds (900 g). Special pressure boards and dough path inserts are available to increase the machine's versatility, making it ideal for the production of finger rolls and bridge rolls.

Cleaning the machine is a simple operation as the pressure board is easily removed and all outer surfaces are constructed of high quality stainless steel.



### Specifications

HEIGHT:	Table top model 35 1/2" (902 mm) Fitted to stand 65" (1651 mm)
WIDTH:	Table top model 13 1/2" (343 mm) Fitted to stand 23" (584 mm)
LENGTH:	Table top model 41 1/2" (1054 mm) Fitted to stand 41 1/2" (1054 mm)
WEIGHT:	Table top model 243 lb (110 kg) With stand 285 lb (129 kg)
POWER:	.37 kW, Single or Three Phase.
OUTPUT:	Approximately 1,000 items per hour.
CAPACITY:	Dough piece weight range, 1 oz-2 lb (28 g-900 g). Dough piece length - small finger roll up to 6" (152 mm) loaf.
OPTIONAL EXTRAS:	5" (127 mm) pressure board for use in production of finger rolls; 5" (127 mm) pressure board for use in production of bridge rolls. Dough path inserts for use with either of the above pressure boards. Mobile, stainless steel stand fitted with runners for three 30" x 18" (762 mm x 457 mm) trays.

### Moulding Operation

