

Multi Bread Moulder



mono

World leaders of baking equipment

Gets quality bread into great shape

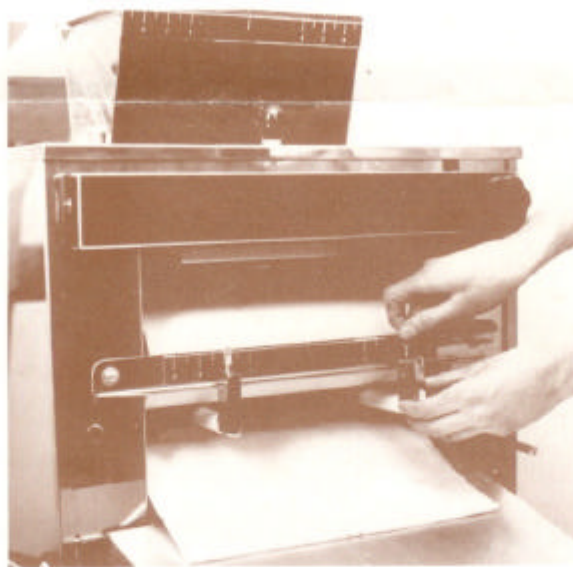
Mono carefully designed their Multi Moulder to perfectly shape all oven bottom and tin bread. Not only does the machine have an unique adjustable moulding pressure but there are fully adjustable guides for moulding length and an infinitely variable sheeting adjustment. All of this combines to give a weight range of

between 1oz and 36ozs (28g - 1kg) and lengths of 6" up to 12" (30cm). It is available in table top or floor mounted version. It is designed to work as part of a Mono Bread Plant or as an individual Moulder.

The Multi Moulder has been designed for ease of maintenance and items such as the pressure board, scrapers and dough

guides are easily removed for cleaning. All machine bearings are sealed for life, which keeps service to a minimum.

Height:	137cm	49"
Width:	60cm	21"
Depth:	106cm	37"
Weight:	159kg	350lbs
Power:	1hp	3 phase



All controls with the Mono Multi Moulder are easily accessible on the front of the machine.

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D. AYRES JONES & CO. LTD.,

Queensway, Swansea Industrial Estate, Fforestfach, Swansea, SA5 4EB.
Telephone: 0792 35231 Telex: 48254

Agent