

VERTICAL MOULDER TREGOR

USE

Machine to laminate and shape dough pieces.
For weights from 50 to 1450gr.

Production rates (*): up to 1,800 pieces per hour
depending on the weight of the dough pieces
(around 1500pcs/h for baguettes).

(*) : Information given for information purposes only which may vary
according to the nature of the dough.



STANDARD Version

- **Laminating system between 3 rollers**



A gradual laminating for a better shaping (a pre-laminating roller + 2 laminating rollers)

- **Lengthening system between two moving belts (compact machine).**



Good lengthening. Dough pieces are turning a lot on themselves in the machine and are well moulded.
The 2 belts are running in opposite direction.

- **Easy changing of the 2 belts in less than 30mn**

- Easier maintenance
- Less intervention costs for customers.
- Time saving for technicians

- **Food aluminum sides (12 mm thick) assure the preservation of fundamental factory adjustments such as:**

- The toe in angle and the angle between the 2 belts
- The parallelism between rollers.

- **7 mm thick woven wool mat:**

- Better shaping and better aspect of the shaped dough pieces.
- Good support of the belts during the shaping and a higher equipment longevity

- **2 pointed selector for laminating and lengthening adjustments:**

It gives high accuracy to the adjustments.

- **Hinged safety hopper, and easy removable scrapers:**

- Easy access for the maintenance..
- Easy scrapers dismantling for the cleaning.
- Easier maintenance, higher roller longevity.

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BRONZE Version

PPR: Pre-lamination roll with automatic adjustment. The pre-lamination will be positioned according to the height of lamination. This allows to have an adapted pre-lamination, whatever the weight of your dough pieces. You will thus avoid degassing your dough. This roller is fixed as standard.

SILVER Version

Alvéo+: Pre-lamination roll with small cells to reproduce a manual work without degassing the dough. Ideal for fermented breads and/or with a higher hydration (Traditions type baguettes,...)








GOLD Version

Pointop: System to automatically produce baguettes with pointed ends. This allows you to vary your breads without spending more time in production.

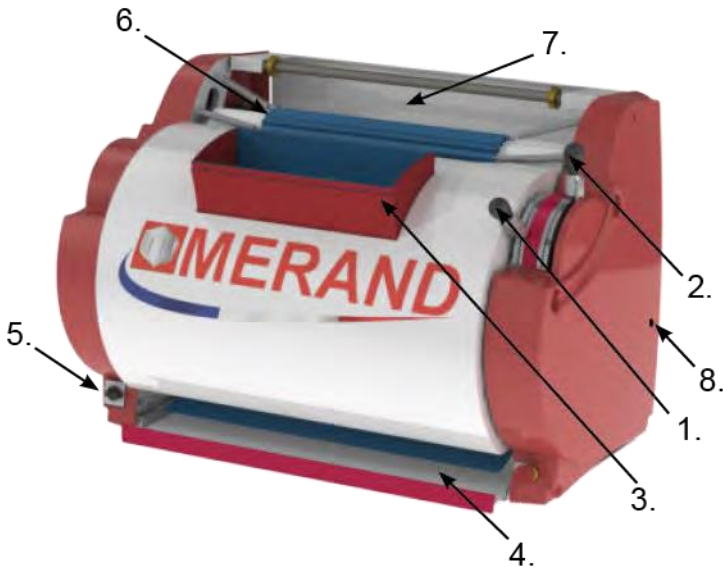
PLATINUM Version

Support carriage: Stainless steel base on wheels on which the moulder will be fixed.

	STANDARD	BRONZE	SILVER	GOLD	PLATINUM
PPR		✓	✓	✓	✓
Alvéo+			✓	✓	✓
Pointop				✓	✓
Carriage					✓

OTHER ACCESSORIES / OPTIONS		
	<ul style="list-style-type: none"> Short Loaves Guides 	Will calibrate the loaves to ensure regularity of length. Adjustable thickness: 25 or 42mm
	<ul style="list-style-type: none"> Tin Bread Guide 	Allows to calibrate the short loaves and to cut them in 3 or 4 to put in the moulds
	<ul style="list-style-type: none"> Front Infeed Belt 	Recommended when automatic feeding with a proofer for a good regularity of products
	<ul style="list-style-type: none"> Stainless steel carriage 	Base on which the moulder will be fixed
	<ul style="list-style-type: none"> Controls on the left 	Depending on the configuration of the lab, controls on the left will be more accessible
	<ul style="list-style-type: none"> Stainless steel carters 	More hygienic Easier to clean Extends the life of your machine
	<ul style="list-style-type: none"> Reception Belt 1, 2 or 3m 	Facilitates the collection of the dough pieces. Allows to work with several people if needed

PRESENTATION



- 1- Lengthening adjustment.
- 2- Laminating adjustment.
- 3- Safety hopper.
- 4- Reception flap mat.
- 5- Shaping mat (light or heavy).
- 6- Switch 0—1—Start.
- 7- Introduction of the accessories
- 8- Reset button

WEIGHT - PACKAGING

Net weight : 165 Kg (331 lb)

Packaging on slatted outer carton pallet two

way : Gross weight : 160 Kg (353 lb)

Dimensions (Length X Width X Height) :

1,05m X 0,85m X 0,90m.

Packaging on slatted wood box pallet two way :

Gross weight : 195 Kg (430 lb)

Dimensions (Length X Width X Height) :

1,20m X 0,95m X 0,90m.

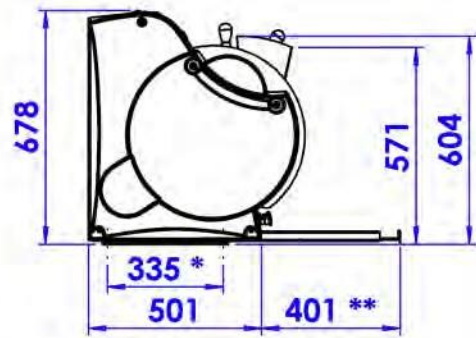
(* Maritime full box, non-treated wood

HYGIENE — SECURITY

The Trégor moulder is in accordance :

- with 89/392 EEC directive on machine.
- with the labour regulations.

OVERALL DIMENSIONS



- * Entre-axe fixation
- ** Tablette sortie
- *** Option Inox = 998mm

ELECTRICAL DATA

- 380 Volts / 50 Hz / 0,55Kw / 1,75 A
 - 380 Volts / 60 Hz / 0,55 Kw / 1,75 A
 - 220 Volts / 50 Hz / 0,55 Kw / 2,90 A
 - 220 Volts / 60 Hz / 0,55 Kw / 2,90 A
- Power supply : cable of 4m with plug SORTING + T +N
- Rotation engine speed :
- 880 revs/mn in 50 Hz
 - 1080 revs/mn in 60 Hz



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