

# Dough Moulder

## Oblik WL



The dough moulder **OBLIK WL** is a universal and robust machine, designed for longitudinal moulding of wheaten, mixed rye-wheaten and rye doughs. It is manufactured in accordance with the valid CE standards.

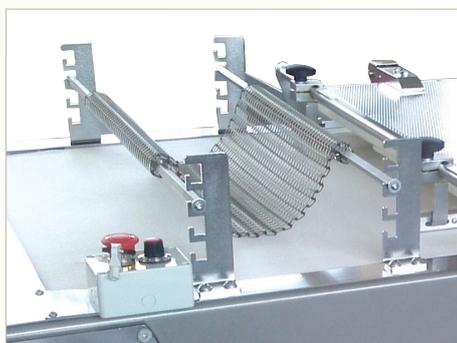
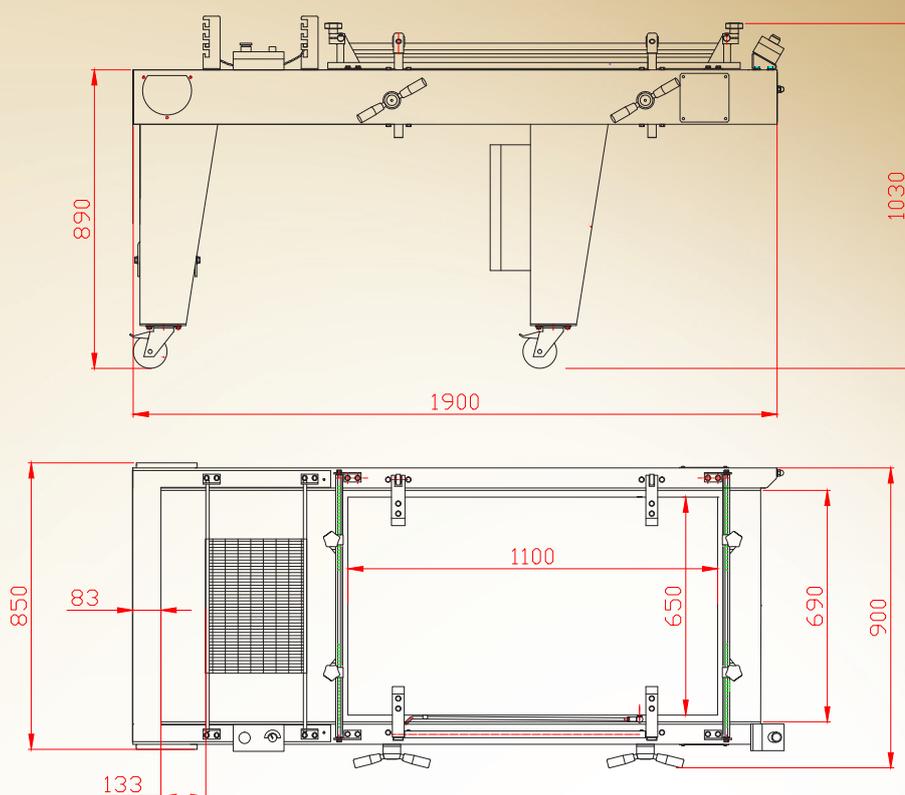
All the machine parts which come into contact with dough are made of materials permitted for food industry. The roundly shaped dough pieces or directly from divider enter on moulder belt, chain drag made of stainless steel help dough to enter into the moulding board. The loaf is finally shaped on its way between the conveyor belt and moulding board. The height of the moulding board can be precisely and accurately adjusted by the two handles. The side guides are adjustable.

#### ADVANTAGES

- Special material of rollers which prevents sticking
- Robustness assures a durability with minimal maintenance
- Quick, precise and simple setting of moulding board and guides
- Wheels with breaks enable simple maneuvering of the machine
- Simple cleaning
- All the mobile covers are equipped with the electric safety switches

Options: Motorized pressure board, Knives in pressure board for dough cut, side guides adjustable with hand wheels, options on request.

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## TECHINICAL DATA

<b>Machine capacity (depend on weight and quality of dough)</b>	up to 3000 pcs/h
<b>Dough pieces weight</b>	from 50 to 2000 g
<b>Working width</b>	to 650 mm
<b>Length of moulding board</b>	1100 mm
<b>Power</b>	1,1 kW
<b>Connecting voltage</b>	3N, 400V, 50 Hz
<b>Weight</b>	300 kg

We reserve the right to make changes.