

Dough Moulder

Oblik1



The dough moulder **OBLIK 1** is a universal and robust machine designed for the longitudinal moulding of wheaten and mixed rye-wheaten 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 the food industry. The roundly shaped dough pieces enter the centering hopper. Dough is rolled into the desired thickness between two pairs of rollers. Under a chain drag made of stainless steel the dough foil is rolled up into a loaf. The loaf is finally shaped on its way between the conveyor belt and the moulding board.

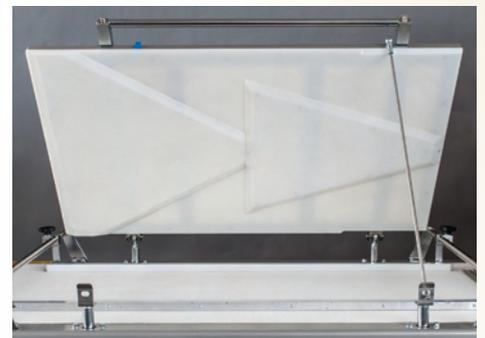
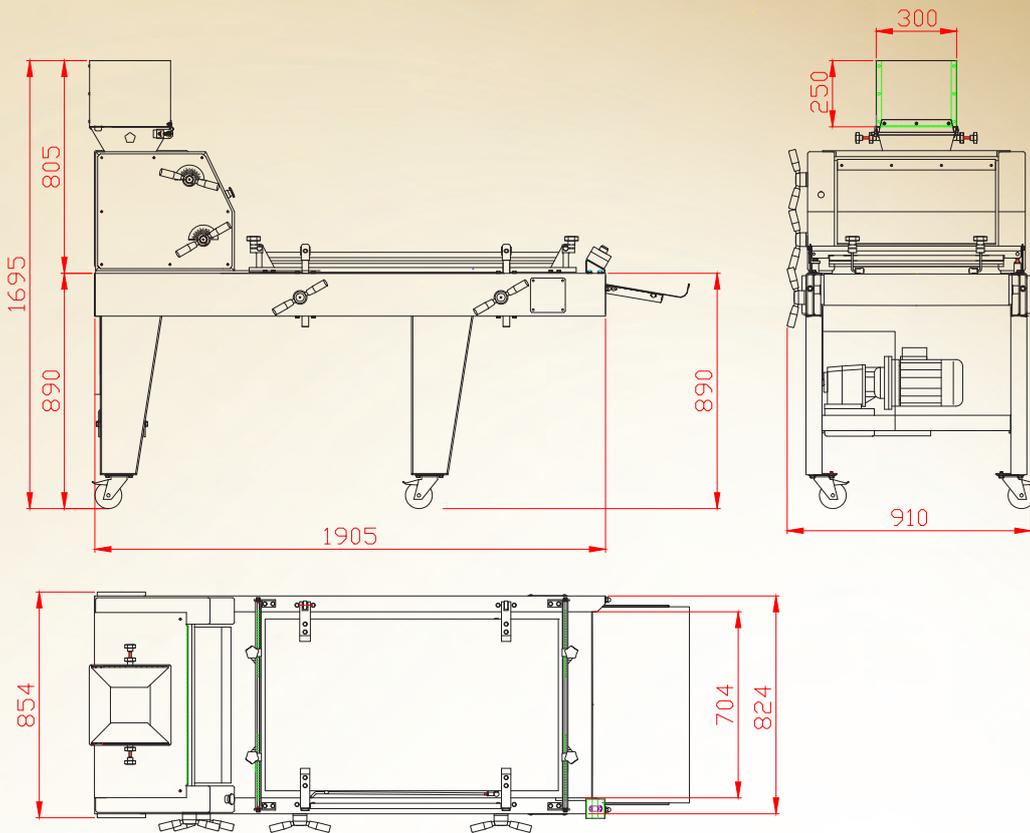
The height of the moulding board can be precisely and accurately adjusted with two handles. The side guides are adjustable.

ADVANTAGES

- special material of rollers which prevents sticking
- robustness assures durability with minimal maintenance
- quick, precise and simple setting of centering flaps, rollers, table and guides
- wheels with brakes enable simple manouvering of the machine
- simple cleaning
- all mobile covers are equipped with the electric safety switches

Options: Motorized pressure board, Knives in pressure board for dough cut, sideguides adjustable with handwheels.

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TECHINCAL DATA

Machine capacity (depend on weight and quality of dough)	up to 3000 pcs/h
Weight of ough pieces	from 50 to 2000 g
Working width	to 650 mm
Length of moulding board	1100 mm
Power	1.1 kW
Connecting voltage	3N, 400V, 50 Hz
Weight	420 kg

We reserve the right to make changes.