

ADVANCED LONG MOULDER

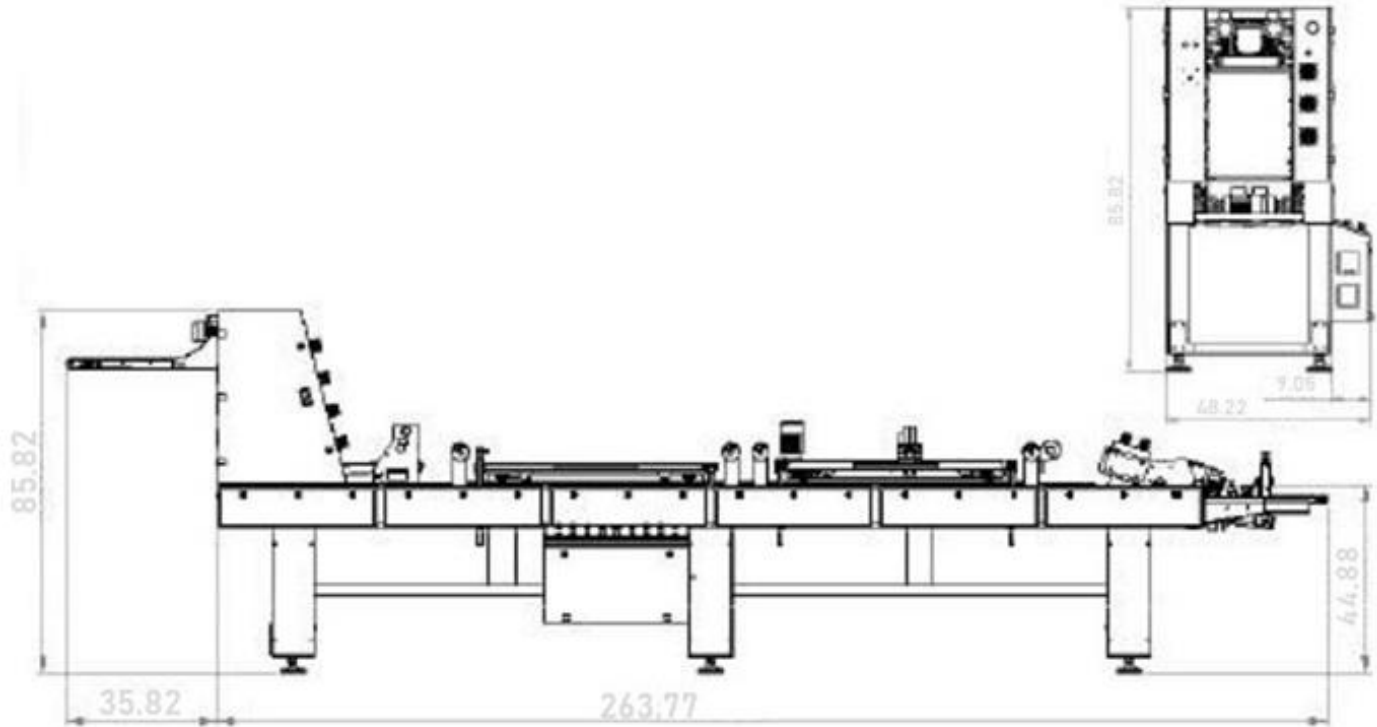


PROMAC Advanced Moulder fully stainless steel frame and covers. Fully automatic twisting and panning, by pass possibility of twisting station for open loaves. Blue color clean line belt, coated with polyolefin material. Knife station for complete and partial cutting. Discharge stainless steel belt to transfer the loaves in toast bins conveyor. Adjustable centering roller on infeed conveyor. Parallel adjustable side guides to fix length of loaves. Driven pressure roller adjustable by position indicator. 3 pair of adjustable sheeter and gear drives on rollers. Adjustable wire belt for pre-moulding with separated conveyor. Individually adjustable fixed and motorized conveyed combined pressure boards. Air blowing fans on sheeting rollers, pre- moulding belt and pressure board.



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