

Bread and Roll Moulder

Ideal for

- Artisan Breads & rolls
- White, raisin & pan breads
- Rye & whole grain breads
- French bread & baguettes
- Subs & hotdog rolls
- Hoagie & finger rolls
- Challah & pretzels
- Tapered rolls
- Gluten free products

Key Features

- Process up to 3,600 pieces/hour
- Finished product size ½ oz. to 7 lbs.
- Gentle spring loaded rollers prevent dough from tearing
- Master Series Control Panel included for easier processing of artisan bread dough
- In-feed guard with automatic shut off
- Fully adjustable side guides
- Hand feed or use under a bread plant
- Variable speed
- Pressure plate storage bar
- 24" wide FDA approved polyester belt
- 12" curling chain standard



Above specifications subject to change without notice. The information contained herein is correct as of the date hereof.

Recommendations or suggestions are made without guarantee or representation as to results.



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Specifications

Motor / Electric:

Standard:

3/4 H.P., 60 HZ, 115 or 208 VAC*,
 1 PH, 4.1 AMPS

GFCI circuits require a 208V* for optimal machine performance.

If you are uncertain if your facility has GFCI, please consult with your electrician prior to placing machine order.

Machines wired for 115V are not compatible with GFCI circuits.

*Machine also compatible for 230V with one-step setting change. Contact Oliver parts and service for instructions on how to change the setting.

Product Capacity

½ oz. to 7 lbs

**Moulding Plate 35" long
 one included**

Choose width

Flat: 3.5", 4.25", 5.25", 6", 6.5", 7", 8",
 9.25", 10", 10.5"

Adjustable: 12", 14", 16", 18", 20"

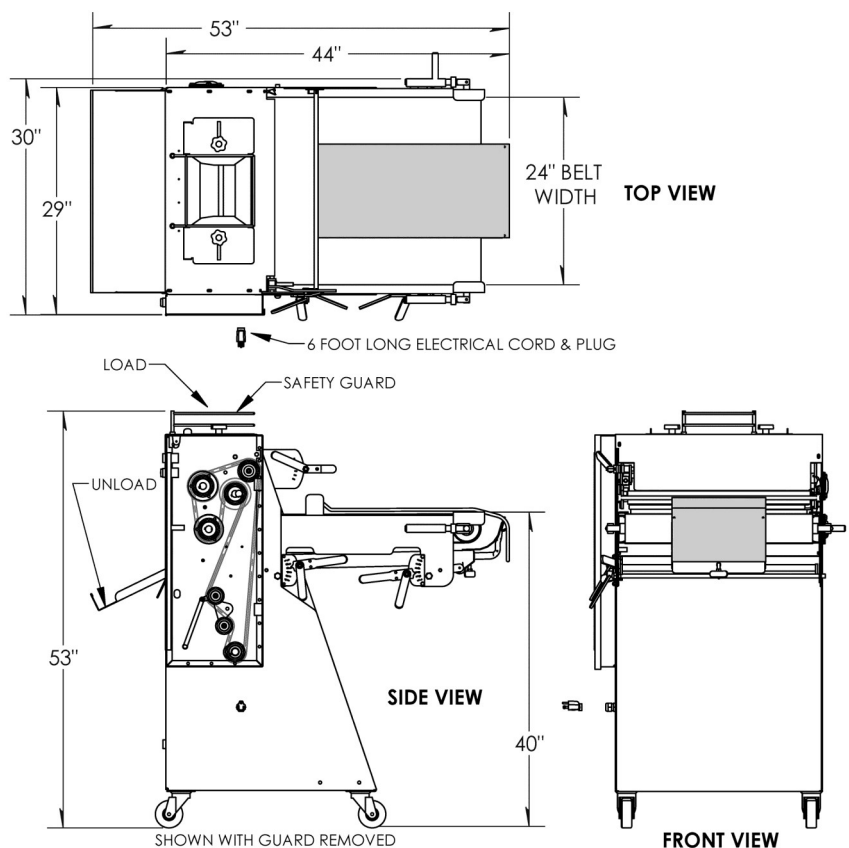
Shipping Weight:

735 lbs. (333kg)

Net Weight:

515 lbs. (234kg)

Dimensions: see drawing



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Manufactured in the U.S.A.

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