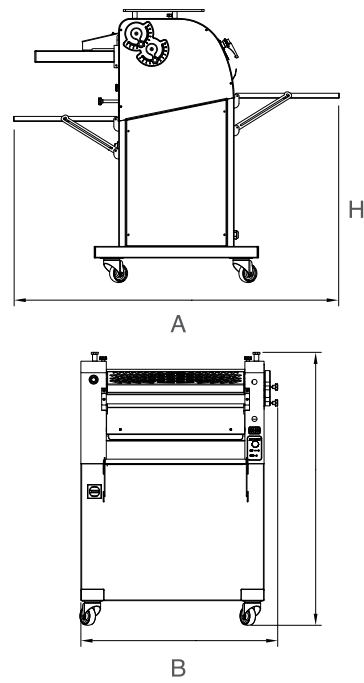


Technical data

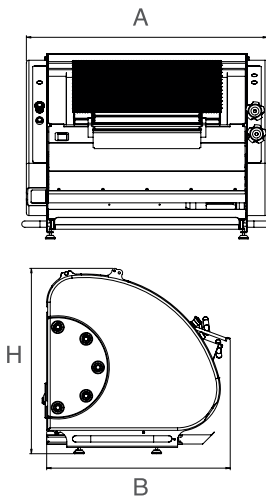
| Technical data | U.M. | AxBxH |
|--|-------|-------------------|
| Bread Moulder 500/600 | | |
| External dimensions 500 (trays opened) | mm | 1410x748x1181 |
| External dimensions 500 (trays closed) | mm | 970x748x1181 |
| External dimensions 600 (trays opened) | mm | 1410x848x1181 |
| External dimensions 600 (trays closed) | mm | 970x848x1181 |
| weight | Kg | 135/140 |
| weight with packaging | Kg | 165/170 |
| External dimension of packaging | mm | 765x960x1440 |
| Rollers size | Ø mm | 50 |
| Operating rollers width | mm | 500/600 |
| Rollers gap | mm | 0–10 |
| Pieces | gr | min.25 / max.1000 |
| Power supply | Kw | 1,1 |
| Rated supply voltage | V | 220-380 |
| Frequency | Hz | 50/60 |
| Electrical phases | n° | 1/3 |
| Max number of pieces | Pz./h | 1200 |

Technical drawings



| Technical data | U.M. | AxBxH |
|---------------------------------|-------|-----------------|
| French Bread Maker | | |
| External dimension | mm | 990x780x754 |
| External dimension of packaging | mm | 800x1150x1000 |
| weight | Kg | 195 |
| support weight (optional) | Kg | 15 |
| weight with packaging | Kg | 215 |
| pieces | g | from 35 to 1000 |
| operating rollers width | mm | 790 |
| power supply | Kw | 0.75 |
| rated supply voltage | V | 220-380 |
| frequency | Hz | 50/60 |
| Max number of pieces | Pz./h | 1200 |

Technical drawings

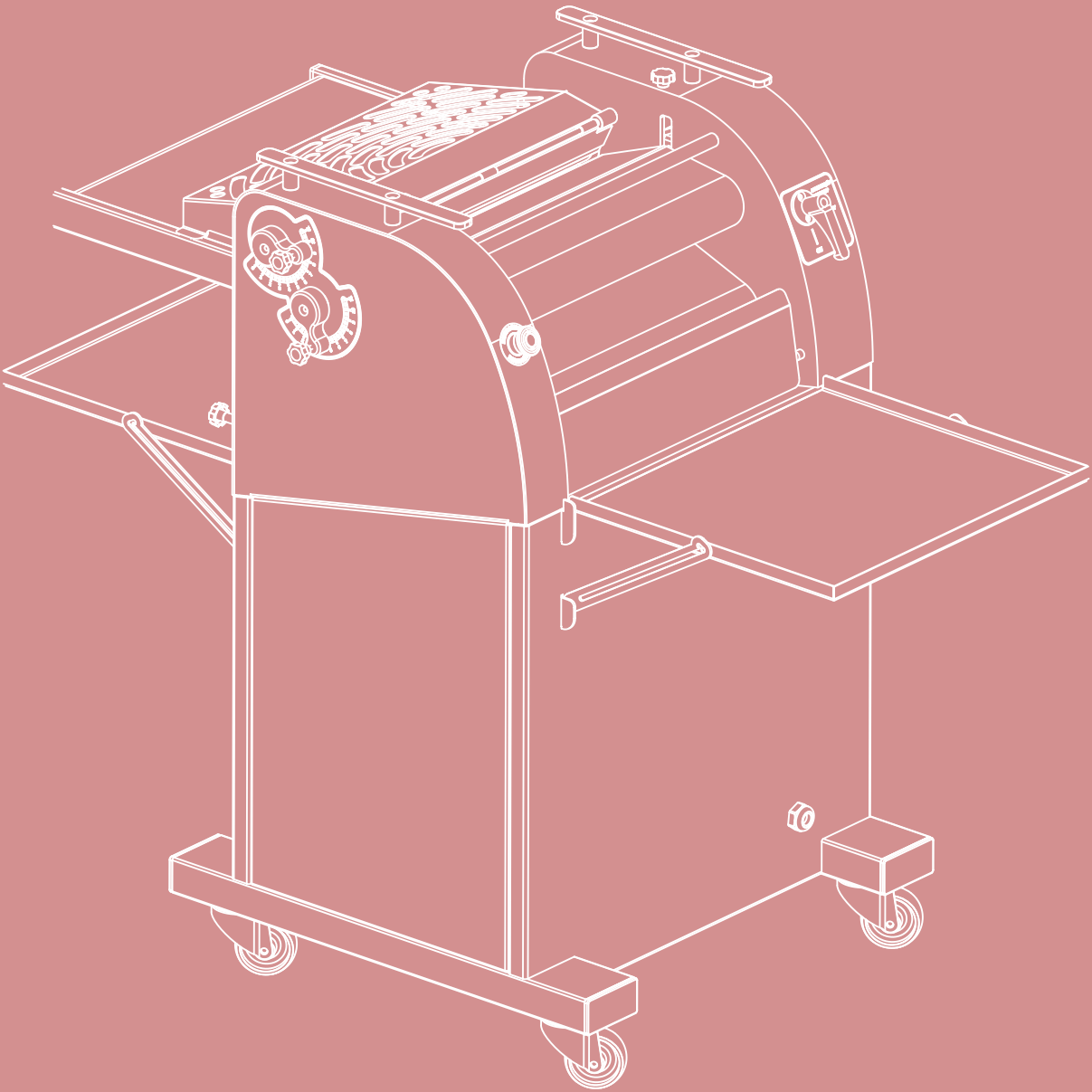


Tekno Stamap reserves the right to make technical changes at any time and without notice..

Bread moulder

French bread and italian bread

MADE IN ITALY



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Tekno Stamap

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Bread Moulder

French bread and italian bread

SHAPE AND SUBSTANCE

Bread Moulder

Tekno Stamap bread moulder machine has been designed to be: practical thanks to the possibility of letting the product come out both from the front and the back; robust thanks to the mechanisms in aluminum casting; reliable with all the mechanics parts mounted on bearings and practical as the rollers of towing and wrapping belts have been designed to be easily replaced and cleaned. The ease of adjustment will allow you to create the desired shapes of bread in the shortest possible time, with a high production efficiency.

French Bread Maker

Its particularly attractive design makes this equipment a style reference for future productions combining design with efficiency and ease of use, adjustment and cleaning. It allows the production of up to 1200 pieces per hour, with a maximum baguette length of up to 700 millimeters. In rest position the machine can be closed resulting less bulky and limiting the visual impact. The structure of the machine is in stainless steel and all the parts in contact with the product are non-toxic.



To make Italian bread like rosette, turtles and clogs or french baguettes.

Bread Moulder



The possibility to lock the top carpet allows you to use the moulder as flattener to produce for example pizza, Arabic bread and wraps

Synthetic fiber very soft belts, suitable for food use and in accordance with current regulations

Machine raised 11cm from the ground to facilitate cleaning

Machine mounted on wheels with brake

French baguette moulder



Rollers in synthetic material for food use, mounted on removable frames and therefore easily washable

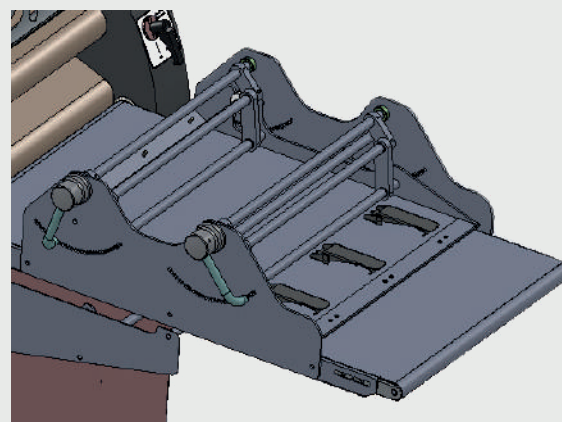
Optional: trolley on wheels with brake to lift the machine

Maximum useful rolling length 790 mm



OPTIONAL

Loaf maker to form elongated bread or loaves, equipped with an adjustable table to adapt to any type of need.



TECHNICAL DETAILS

Rollers in acetal resin for intensive use and for laminating even very hard dough. Scrapers with spring support, removable and washable without the use of tools. Roller diameter 89 mm.

