

French Bread Moulder UNIC



Specs

Technical Data

French Bread Moulder - UNIC

| Electrical | | | | | Shipping Weight Ibs. | |
|------------|----|----|------|-----|----------------------|--------------|
| Volts | ph | Hz | amps | kW | WIth Base | Without Base |
| 208 | 3 | 60 | 4.8 | 1.1 | 640 | 570 |

| Dimensions | | | | | | |
|------------|---|-------|--|--|--|--|
| Height | Depth (with retractable outfeed table) | Width | | | | |
| 27.9" | 40.5" | 37.9" | | | | |

Features

- Shaping of any type of dough ball from 1.76 oz. to 2.64 lbs.
- Up to 1,200 pieces per hour
- 3 food-grade polyethylene rollers
- Adjustable rollers; levers provide a high degree of accuracy, reduces load on wrist
- Retractable outfeed table
- Rolling and extension controls positioned on right as standard
- Forming belt can be changed ultra-quick without disassembling the machine
- Whiteboard for marking product settings

Options

- Standard wheeled base
- Wheeled base with storage

In an effort to consistently upgrade our products, we reserve the right to change specifications and dimensions.

Creative Technology and Service for the Baking Industry

Gemini Bakery Equipment Company

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