

0 0 0 HOTT **COMBIU** Long Moulder

WP BAKERYGROUP

COMBI U

Picture Combi U inclined version with optional bypass

SUITABLE FOR WHEAT, WHEAT/RYE (30-70% RYE) AND RYE DOUGHS, AS WELL AS VERY WET DOUGHS



BENEFITS

- Perfect moulding results of both stiff and soft doughs
- Machine capable of handling round, long, and flat dough pieces / non sheeted only folded doughs – bypass
- Perfect sheeting by means of 1 pair of sheeting rollers and 2 driven flattening rollers made of dough resistant material and provided with scrapers
- Easy cleaning of rollers

- Hinged pressure board with V
- Adjustable stainless steel, curling net
- Precise centring of dough pieces before sheeting/ long moulding
- Adjustable Teflon coated side guides
- Modern design in stainless steel
- Low noise level through geared belt drive
- Easy to operate and to maintain



BASIC EXECUTION:

- Infeed conveyor standard or lengthened with adjustable driven centring rollers
- Adjustable 1st roller pair with scrapers opening
 125 mm, roller Ø 125 mm, width 400 mm
- Adjustable synthetic rollers and 2 flattening rollers with scrapers, H=125 mm
- Adjustable stainless steel curling net
- Hinged pressure board, adjustable in height with adjustable Teflon coated side guides

- Hinged pressure board flat or with 2xV
- Maximum moulding length 4600 mm
- Moulding bridge glass bead blasted straight or inclined
- Cover plates stainless steel
- Undercarriage 2 swivel and 2 fixed castors

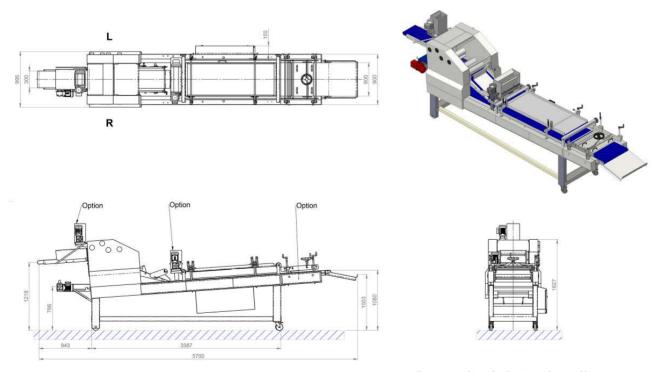


Illustration Combi U inclined version with optional bypass

COMBI U

ТҮРЕ	WEIGHT RANGE	CAPACITY
Combi U program:	200 - 2000 gr	< 2500 pcs/h.
- Combi U, in standard execution		depending on dough weight
- Combi U, with driven top moulding belt instead of pressure board		
- Combi U A, sheeting head 2x pinning rollers with pressure board		
- Combi U L, standard version extended for pointed ends		
DIMENSIONS*	WEIGHT	CONNECTED LOAD

Length 5520 mm	net 880 kg	230/400 V, 50 Hz + earth
Width 1100 mm	gross 950 kg	2,5 kVA*
Height 1500 mm	Shipping volume depending on execution	

* Standard Combi U version

OPTIONS

- Bypass for round dough pieces (attached to moulder)
- Separate conveyor from rounder to moulder with own drive and flour duster
- Flour duster with own drive for wheat or rye dough and photocell for dough detection
- (Single or double execution) decoration station
- Flour catch tray under infeed conveyor and moulding bridge

- Panning conveyor, L=5300 mm
- Overhead stopper
- Bottom stopper
- Peelboard stopper
- Tin signalisation
- Customer specific Blue Box

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