



Baguette moulder

Formatrice per baguette



Standard 3Ph - 50/60Hz
On request 220V - 1Ph - 50/60Hz

mac.pan



caratteristiche generali • general characteristics

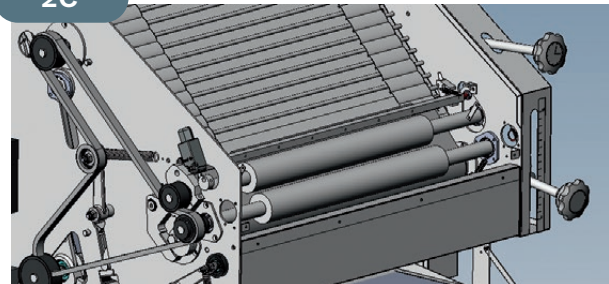
- The body of the mixer is made of steel
- Two or Three food-grade polyethylene rollers
- Adjustable rollers
- Adjustable moulding belts
- 700 mm moulding length
- Whooltop or Synthetic belts
- Mixed belt-chain conveyor pulling
- Ultra-quick belt change
- Motorised output conveyor "L"
- Non-stick plastic (ARNITE) scrapers
- Scrapers easily removable
- Quick and easy to clean
- Stainless steel machine (ON REQUEST)

- Due o tre rulli in polietilene alimentare
- Rulli regolabili
- Tappeti regolabili
- Lunghezza tappeti 700 mm
- Trascinamento nastri misto cinghia-catena
- Tappeti in lana o sintetici
- Sostituzione dei tappeti ultrarapido
- Nastro di uscita motorizzato "L"
- Raschiatori in materiale plastico(ARNITE) antiaderente
- Raschiatori facilmente smontabili
- Veloce e facile da pulire
- Macchina inox (SU RICHIESTA)

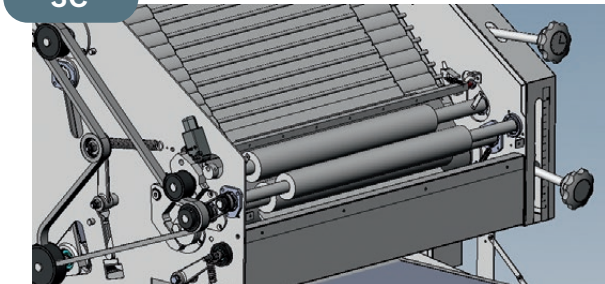
Our machines are designed, manufactured and assembled in ITALY. - Le nostre macchine sono progettate, costruite e assemblate in ITALIA.



2C



3C

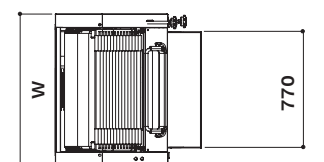
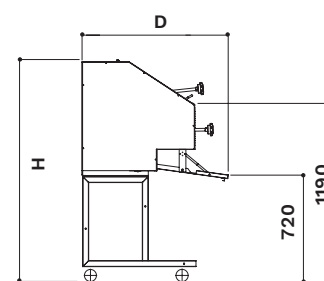


MODEL	numbers cylinders <i>n</i>	roller length <i>mm</i>	roller diameter <i>mm</i>	cylinder opening <i>mm</i>	dough size <i>gr</i>	production <i>pcs/h</i>	power consumption <i>kW</i>	machine dimension <i>cm</i>	machine weight <i>Kg</i>
MBA/2C	2	700	63,5	from 0 to 20	100-2000	1500	0,55	W105_D98(H148)	216
MBA/2CL	2	700	63,5	from 0 to 20	100-2000	1500	0,65	W107_D167(H148)	250
MBA/3C	3	700	63,5	from 0 to 20	100-2000	1500	0,55	W105_D98(H148)	216
MBA/3CL	3	700	63,5	from 0 to 20	100-2000	1500	0,65	W107_D167(H148)	250

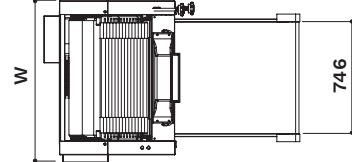
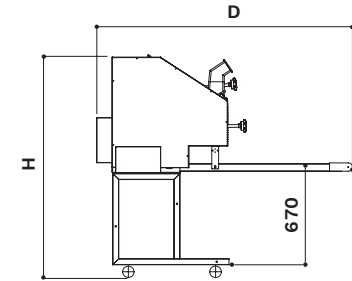
The machine is planned under the traditional rules to produce great baguettes and any loaves. The dough is laminated first and then wrapped, rolled and extended through two belts with opposite sense of rotation. The rolling cylinders are made of non-toxic material and they allow a perfect regulation according to the weight of the dough portion. The extension belts are also made of suitable material and they can be regulated separately to obtain the required extension according to the weight of the dough portion. It is possible to obtain long pieces from the weight of 100 g to the weight of about 1200 g.

La macchina è concepita secondo le più tradizionali regole per produrre ottime baguette e tutte le forme lunghe di pane. La pasta viene prima laminata e successivamente avvolta, arrotolata e allungata mediante due tappeti con senso di rotazione contrario. I cilindri di laminazione sono in materiale atossico e consentono una perfetta regolazione a seconda del peso della porzione di pasta. I tappeti di allungamento anche essi in materiale idoneo sono regolabili separatamente per ottenere l'allungamento desiderato a seconda del peso della porzione di pasta. È possibile produrre pezzi allungati del peso da 100 a 1200 g circa.

MBA



MBA/L



descrizione • description

As continued product improvement is a policy of MAC.PAN Srl, specifications are subject to change without notice.

