



# FOR-N



## Moulder for rolled bread

New range of moulders, improved in their qualities of ergonomics and functionality, suitable for making all kinds of rolled bread shapes such as: "banane", "mantovane", "biove", "kipfel", "maggiolini" and "filoncini" and so on. The 4-cylinder models are suitable for processing hard dough and/or strong flour, in particular.

### Features

- Steel structural frame.
- Double painted anti-corrosion cycle and epoxy powder-coated (suitable for food contact). Thermoformed ABS side panels.
- Chromium-plated steel and ground cylinders.
- 24 Volt low voltage electric control panel.
- Double anti-waste device, adjustable through a micro-metric steering enabling two pieces to be processed contemporaneously.
- Stop device of upper conveyor belt: after deactivating the rolling up process, a simple rolling of dough pieces allowed.
- Output performance: dough pieces ranging from a weight of approx. 20 to 1200 g.

### Configurations

- FOR-N/3C (3-cylinder model) and FOR-N/4C (4-cylinder model) pre-arranged for manual loading with chute for pieces return.

### MODELS

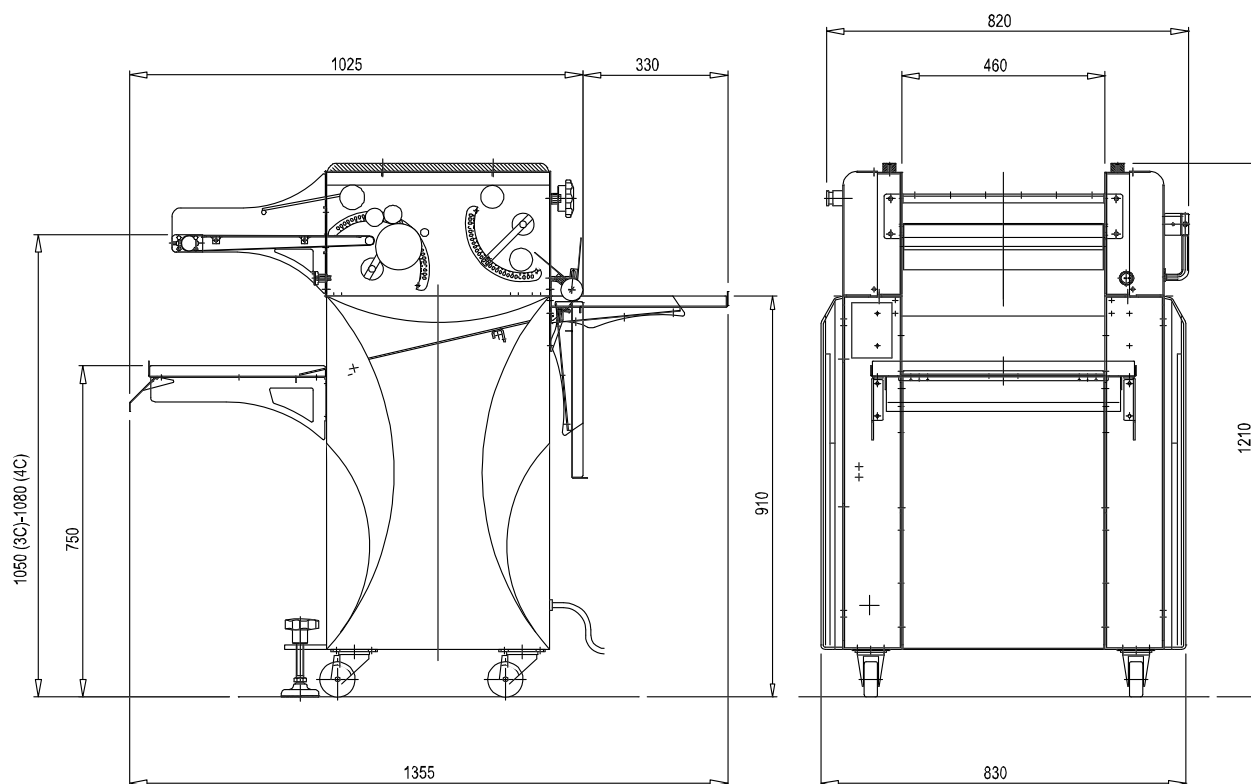
	Description
FOR-N/3C	3-cylinder moulder, manual loading.
FOR-N/4C	4-cylinder moulder, manual loading.



FORMATRICE - FOR N 3C -FOR N 4C

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MOULDER - FOR N 3C - FOR N 4C



DATI TECNICI - TECHNICAL DATA		FOR N 3C-4C
POTENZA INSTALLATA - INSTALLED POWER	kW	0.75
POTENZA MAX ASSORBITA - MAX ABSORBED POWER	kW	0.75
MASSA - WEIGHT	kg	210 (3C)-220 (4C)
VOLUME IMBALLO - PACKING VOLUME	m <sup>3</sup>	1
CONNESSIONE ELETTRICA-PLUG COUPLING		3PH+Gr