



# FE



## Long loaf moulder

FE long loaf moulder is mostly used for processing soft dough to make Tuscan type bread due to strengthening requirements during the loaf moulding process.

### Standard features

- Painted steel outer paneling and structural frame on casters.
  - Double painted anti-corrosion cycle and epoxy powder coating (suitable for food contact)
  - Loading conveyor belt for a direct 90° coupling with Esmach volumetric dividers or with AC conical rounders equipped with powered conveyor belt.
  - Laminating of dough through two cylinders with adjustable opening.
  - Pre-rolling device suitable for pre-arranging dough pieces to long loaf moulding.
  - Long loaf moulding in two consecutive stages: dough to strengthen in order to confer first shape to loaf through a first adjustable pressing device with polyethylene-coated sides.
  - Loaf to extend and to mould through a second adjustable and interchangeable flat-or round-shaped pressing device to have loaves either with cut-off or elongated extremities. Adjustable flour duster, standard supplied.
- Performances: dough pieces ranging from a weight of 200/300 g



Detail of the adjustable pressing device

### MODELS

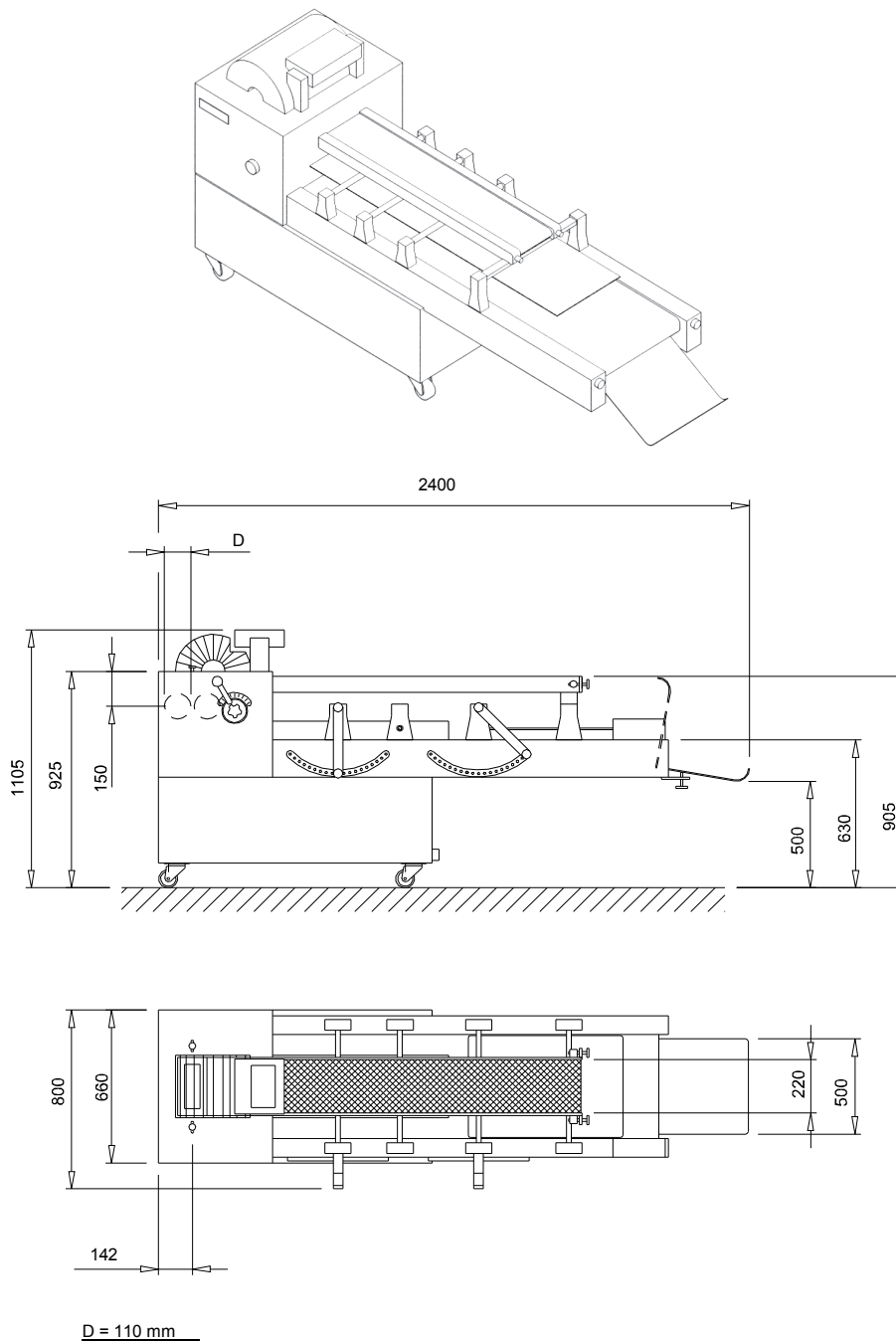
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FILONATRICE - FE EUROPA

LONG MOULDER - FE EUROPA



**DATI TECNICI/TECHNICAL FEATURES**

POTENZA INSTALLATA/INSTALLED POWER	kW	1,11
POTENZA MAX ASSORBITA/MAX. ABSORBED POWER	kW	1,11
MASSA/MASS	kg	380
VOLUME IMBALLO/PACKING VOLUME	m <sup>3</sup>	1,7
CONNESSIONE ELETTRICA/PLUG COUPLING		3PH+Gr