

# LONG MOULDER

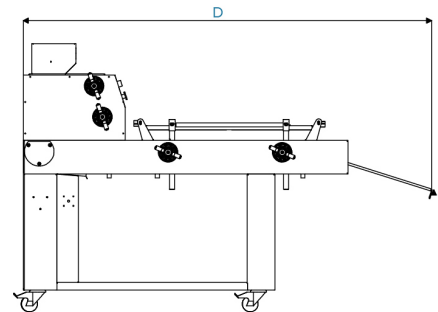
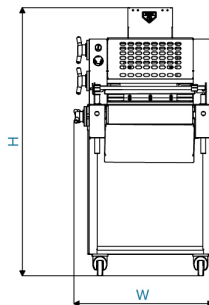


Our Long Moulder Machine is a versatile solution crafted for molding oblong dough shapes like rolls and small baguettes. Boasting four rollers and an adjustable pressure board that can be effortlessly removed for cleaning, this machine ensures efficient and convenient dough processing. With a maximum molding length of 17 inches, it achieves an approximate throughput of 2,400 pieces per hour.

In terms of features, the pressure board spans 37 inches, providing ample space for effective molding. The non-stick surface guarantees smooth operation and facilitates easy cleaning. Equipped with food-grade processing rollers, the machine ensures hygiene and product

quality. The four-roller system ensures consistent and precise molding, while dough centering flaps contribute to accurate dough positioning.

The pressure board, designed for easy folding, enhances maintenance and cleaning convenience. Moreover, the adjustable distance for the pressure board and rollers allows customization based on specific requirements.



Designed for versatility, the machine offers options for both left and right operation. Additionally, it can be fitted with double pressure boards, adding an extra layer of functionality. These features collectively make our Long Moulder Machine an ideal choice for bakeries and food processing operations where efficient and high-quality dough molding is paramount.

MODEL	MAX. MOLDING LENGTH	DIMENSIONS	POWER	MAX. CAPACITY	WEIGHT
BH-LM-STD	17"	27" x 65" x 54"	208V - 3Ph 60Hz - 1.5AMPS	2400 per hour	518 lbs