

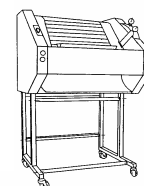
C6. BAGUETTE MOULDER

KANIN 3

The baguette moulder KANIN 3 is designed for moulding French Baguettes and other types of loaves. The machine has three rollers for delicate and successive sheeting.

Advantages:

- Simple and safe operation with the machine.
- The three inlet rollers assure faster loading of the machine. They are made from a special material that prevents the dough from sticking.
- The two rolling belts made from a special material assure a smooth dough surface and allow the rolling of different stiff doughs.
- Rigid fixing of both rolling belts enables equal loaves moulding.
- The distance between the rollers and both rolling belts is continuously adjustable.
- By attaching an inlet and outlet conveyor, the KANIN-3 can be incorporated into a synchronised automatic bread-production plant.



Characteristics:

MACHINE:	KANIN 3
Machine capacity (pcs/h) for dough pieces up to 700 g / up to 350 g	1200/1800
Weight of dough moulded pieces (g) for French Baguette / for other bread types	700/40-200
Moulding length (mm)	up to 750
Dough guide 22 mm (for weight in g)	100-1000
Dough guide 32 mm (for weight in g)	500-2000
Belt width (mm)	760
Installed power (kW)	0,55
Dimensions:	
dimensions of the machine (mm)	990x790x1585
dimensions of packed machine (mm)	1090x900x840
machine weight (kg)	210
gross weight (kg)	260

Basic version of the machine includes:

- three rollers,
- two stainless steel covers.

Besides lateral dough guides, frame, sets for cutting and plates for moulding also a distance piece with scale is supplied.

Options:

- painted stand,
- stainless steel stand,
- inlet conveyor,
- outlet conveyor OC= 1100 mm,
- cutting-off to 4 or 6 pieces (distance piece with scale + set for cutting),
- plate for moulding sharpened pieces.