

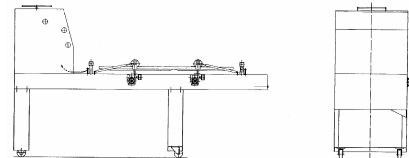
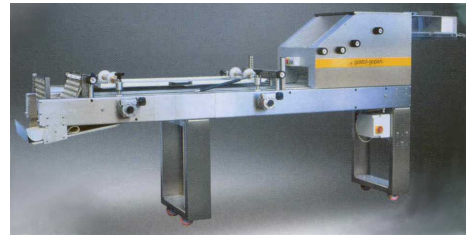
C9. LONG MOULDER

VIPAVA 2400 RR

The long moulder VIPAVA 2400 RR is designed for moulding loaves of rye, mixed and also pure wheaten dough, which makes it suitable also for more complex bread-production plants.

Advantages:

- Alimentary irreproachable materials are employed for all parts of the machine that come in contact with dough.
- The thickness of the dough foil, which is later rolled up into a loaf, can be adjusted.
- Simple adjustment of the moulding board's height and guides' width, assuring an optimal loaf moulding.
- Different heads and moulding boards can be chosen.
- The machine is movable on castors.



Characteristics:

MACHINE	VIPAVA 2400/470 RR
Machine capacity (pcs/h)	2400
Weight of dough moulded pieces (g)	200-2500
Moulding length (mm)	420
Belt width (mm)	470
Installed power (kW)	1,3
Dimensions:	
dimensions of the machine (mm)	3000x717x1610
dimensions of packed machine (mm)	3200x850x1900
machine weight (kg)	360
gross weight (kg)	430

Basic version of the machine includes:

- stainless steel framework and platings,
- separated drive of rollers and conveyor,
- 2 laths (20 mm),
- frequency inverter for regulation.

Options:

- inlet conveyor,
- 2 additional laths (30 mm),
- flour dredger POMO 400 NR.