

AT Rounder FE/AT Long moulder-rounder

Machines designed for processing (rounding only or rounding and long moulding) of medium and large-size pieces of soft "Tuscan" type dough.

Configurations

• AT: simple counter-moving belt rounder, on base.

• **FE/AT**: FE long moulder with AT counter-moving belt rounder fitted on top in one single combined structure. Preliminary rounding ensures moulding quality as it provides uniform loaf shape and dimensions.

Common features

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- Steel structure mounted on wheels, painting with dual cycle anti-corrosion treatment using epoxy coating (food contact).
- Mechanical brush flour duster.
- Electrical power supply: V. 400/3/50Hz (different voltages on request).
- Dough piece weight: from 200/300 g to 2000 g.

• AT rounder features

- Stainless steel upper casing.
- Delicate rounding by means of differentiated speed counter-moving belts arranged in a "V" shape.
- "V" opening adjustable by means of handwheel, according to piece weight.

• Manual feed or with SP dividers with front and side exit and with DVP dividers.

• FE/AT additional features

- Long moulding of rounded pieces produced by the AT fitted on top.
- Two-cylinder rolling, with adjustable opening.
- Pre-winding device for preparing the piece for long moulding.
- Long moulding in two successive stages: the adjustable initial presser, with polyethylene side walls, reinforces the dough and gives the baguette its initial shape; it is then lengthened and shaped by the second interchangeable adjustable presser, flat or convex shaped depending on whether loaves with truncated ends or elongated tips are required.
- Manual feed or with SP dividers, only with 1540 mm side outlet.
- Max loaf length 450 mm.

This machine complies **(**Fregulations.

MODEL	Ref.	Description	
АТ	02360002	Counter-moving belt rounder.	
FE/AT	02700002	Long moulder with counter-moving belt rounder.	

These photos and this document are not contractually binding.



