



TOMBAKE FRENCH BAGUETTE MOULDER

Note: We reserve the right to both technical, as well as design modifications.

info@tombake.co.za



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The Baguette Moulder is used to produce baguettes. The machine sheets and then rolls the dough through 3 food grade nylon pressure cylinders which can be adjusted to the most suitable position with a lever which slides along a scaled section. With the rollers working together with the 2 belts you get the perfect baguette/crispy roll of your choice. The maximum length of the divider is 700mm.

	TECHNICAL SPECIFICATIONS
POWER RATING	0.78kW
SUPPLY VOLTAGE	220V, 3PHASE NEUTRAL & EARTH.
CYLINDERS	3 X 500mm
DIMENSIONS	1040(W) X 1000(D) X 880(H)
WEIGHT	300kg

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