

C15. LONG MOULDER

VIP-1

The VIP-1 is a machine designed for moulding long loaves with regular and uniform shape from all types of wheaten dough.

Its simple design and sturdy construction make this machine a perfect moulder for smaller and medium sized bakeries.



Advantages:

- Quick, precise and simple setting of the centring flaps, rollers, board and lateral guides.
- The machine is movable on castors.
- The rollers are made of a special material preventing the dough from sticking.
- The main mechanical components are easily accessible facilitating their cleaning and maintenance.
- Its sturdy construction ensures the machine a long life-span.

Technical and technological characteristics:

MACHINE	VIP-1
Machine capacity (pcs/h)*	<3000
Weight of moulded dough pieces (g)	50-2000
Moulding length (mm)	650
Installed power (kW)	1,1
Dimensions	
Machine dimensions (mm)	2240x850x1695
machine weight (kg)	420

*Capacity depends on dough weight and type.

Basic version of the machine includes:

- two pairs of rollers
- Teflon coated inlet hopper
- Teflon coated and adjustable lateral guides
- wrapping mesh
- adjustable moulding board