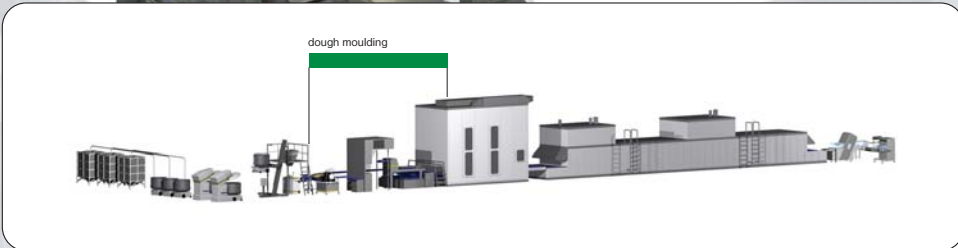




# LONG MOULDER VIPAVA RR

## ADVANTAGES:

- ▶ Possibility of different loaves moulding.
- ▶ Appropriate for intensive use in industrial bakeries.
- ▶ Machine of high capacity and wide range of use.



# MACHINE FOR LONG MOULDING VIPAVA RR

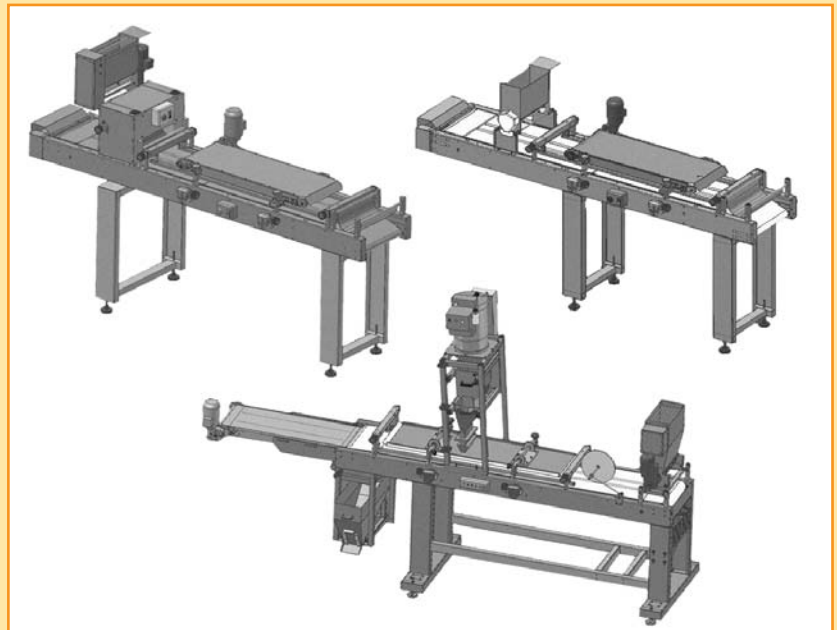
The long moulder VIPAVA RR is designed for moulding loaves of rye and rye-wheaten dough. Due to its robust construction it is most suitable for use in industrial bakeries, either as an independent machine or as part of an automatic production line.

The VIPAVA RR is available in numerous versions, each designed to meet the specific characteristics of the dough being moulded into long loaves. In principle two basic versions can be distinguished – with or without the moulding head. This is used when the dough needs to be rolled into a thick foil before its final moulding.

Both versions are available as a 2400 and 3000 model differing in the machine's capacity. The VIPAVA 3000 is available as well as an automatic machine with all settings performed automatically through an electronic control panel (PLC) – centering cylinders' distance, moulding board's height, moulding belt's speed.

## ADVANTAGES:

- ▶ Possibility of choosing the most appropriate moulding board and head for the specific technological characteristics of the products.
- ▶ Possibility of different sides of charging.
- ▶ Sturdy construction ensures a long life-cycle and possibility of intensive use.
- ▶ Easily accessible surfaces from stainless steel make the cleaning easier.
- ▶ The automatic version of the machine allows simple and quick product assortment changes.



## BASIC VERSION OF VIPAVA 2400 RR INCLUDES:

- stainless steel frame and platings
- Teflon coated side guides height 20 mm
- adjustable rolling cylinders' speed

## OPTIONS:

- inlet conveyor
- Teflon coated side guides height 30mm
- automatic pan charging device
- flour dredger
- seed dredger with recycling system of non-used seeds

## BASIC VERSION OF VIPAVA 3000 RR INCLUDES:

- inlet conveyor
- stainless steel frame and platings
- Teflon coated side guides height 20 mm
- three pairs of rolling cylinders
- wrapping conveyor
- flour dredger
- adjustable rolling cylinders' and moulding belt's speed (version with the moulding head)

## BASIC VERSION OF VIPAVA 3000 A RR INCLUDES:

- inlet conveyor
- stainless steel frame and platings
- Teflon coated side guides height 20 mm
- three pairs of rolling cylinders
- wrapping conveyor
- flour dredger
- adjustable rolling cylinders' and moulding belt's speed (version with the moulding head)
- electronic control panel PLC

## OPTIONS:

- Teflon coated side guides height 30 mm
- automatic pan charging device
- seed dredger with recycling system of non-used seeds

MORE INFORMATION CAN BE OBTAINED BY DIALING  
+386 5 33 07 100 OR E-MAILING TO INFO@GOSTOL-GOPAN.SI

## TECHNOLOGICAL AND TECHNICAL CHARACTERISTICS:

MACHINE	VIPAVA 2400/470 RR	VIPAVA 3000 RR	VIPAVA 3000 A RR
MACHINE CAPACITY (PCS/H)	2400	3000	3000
WEIGHT OF DOUGH MOULDED PIECES (G)	200-2500	200-2500	200-2500
MOULDED PIECES LENGTH (MM)	100 - 420	100-500	100-500
BELT WIDTH (MM)	470	500	500
INSTALLED POWER (kW)	1,3	1,77	2.99
DIMENSIONS:			
MACHINE DIMENSIONS (MM) (LXBXH)	3000x717x1610	3000x1080x1700	3000x1080x1700
MACHINE WEIGHT (KG)	360	700	700

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