



**BERTRAND
PUMA**

Moulder EURO2000 SR



**OBLIQUE
MOULDER**

MOULDER EURO 2000 SR

The use of the moulder EURO 2000 SR allows the reproduction of the natural movement of manual moulding, by making dough pieces meant for the fabrication of baguettes as well as large or small long bread.

■ VERSATILE AND EASY TO USE

Euro 2000 SR has been developed to mould any type of dough, both tough and soft, and produce from the smallest to the biggest dough pieces, including white bread (100 to 1200gr).

The articulated centralizing spout eases the insertion of the dough piece while protecting the user.

The two 800mm wide floating belts made in synthetic felt enable a lengthening of the dough pieces, without needing any adjustments when they come out.

■ A LOADING RATE OF 1400 PIECES/HOUR

The oblique moulder EURO 2000 SR accepts dough pieces from 70 gr to 1200 gr. Very efficient, its loading rate can reach up to 1450 pieces per hour.

■ DIFFERENT OPTIONS AVAILABLE

- **Placed on a table**: it is equipped with 4 adjustable

jacks serving to its stability, and must be placed on a table, a cold table, etc. Its power supply is carried out through a spout and the retrieval of the dough pieces happens on a reception belt.

- **Placed on the floor**: it stands on adjustable-height feet, allowing a more comfortable work. The dough piece is inserted in a gutter and retrieved on the reception belt.

- **Equipped with an infeed belt**: it is designed to receive an automatic power supply from an intermediate proofer. The dough piece is put on the infeed belt and brought to the sheeting cylinders.

- **Equipped with an outfeed belt**: as it exits the lengthening chamber, the dough is put on a motorized belt. This equipment usually comes with the infeed belt.

- **Fixed on a rail**: by means of 2 supports, the moulder is hooked on a rail, which facilitates its moving around confined bakeries.

■ Utilisée avec un groupe automatique



*Composition for a production of 900 pieces / hour,
20 min. of resting time, up to 650g.*

- **Automatic dough divider** HT2100 M
- **Rounder belt** on bread plant
- **intermediate proofer** BP62A
- **Oblique moulders Euro 2000 SR** + infeed belt TACF
- **Outfeed belt** TE 20 (2 meters)

*Composition for a production of 1450 pieces / hour,
20 min. of resting time, up to 650g.*

- **Automatic dough divider** HT2100 M
- **Rounder belt** on bread plant
- **intermediate proofer** BP84A
- **Oblique moulders Euro 2000 SR** + infeed belt TACF
- **Outfeed belt** TE 25 (2,5 meters)

The moulder Euro 2000 SR is a versatile machine of great productivity, that can mould up to 1400 pieces/hour. Extremely reliable, it assures a consistency of the lengthening, from the first dough piece to the last.



1

The sheeting unit consists of 2 plastic cylinders (food grade), fixed on tight ball bearings and of a third cylinder enabling the approach of the dough piece.



2

The dough pieces enter easily in the moulder thanks to a centralizing spout.



3

The adjustment of the spacing to the elongation is provided by a system of links and joints, and a control lever.



4

The extractable drawer, covered with felt, collects the moulded pieces coming out of the machine.



5

The scrapers (food grade) are easily removable, they permanently clean the cylinders.



6

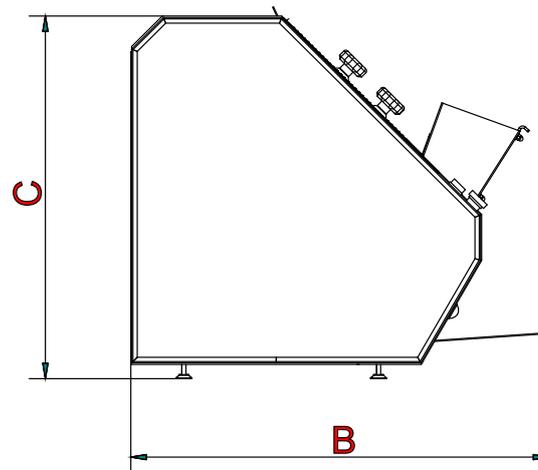
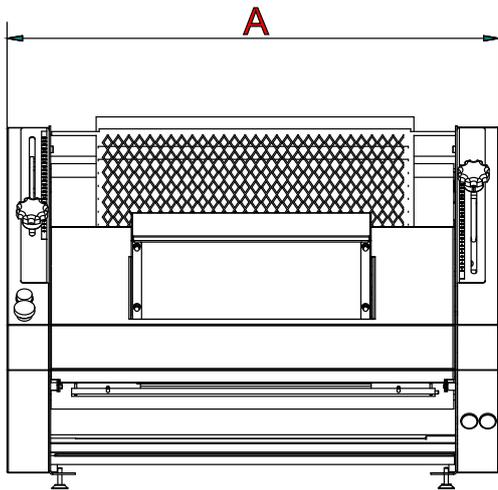
The belt favors the natural coiling of the dough piece, without damaging the dough.

COMPLIANCE AND SAFETY



The oblique moulder Euro 2000 SR is in compliance with the Machine norm NF EN 12041 in effect, concerning moulders used for the making of baguettes and rolled breads.





■ TECHNICAL DATAS

	EURO 2000
Electrical supply	400V / TRI+T / 50-60Hz
Power (kW)	0,55
Rated current (A)	2,3
Baguette 250g output per hour	1450
Bread 400g output per hour	1100
Minimum dough pieces weight (g)	70
Maximum dough pieces weight (g)	1200
A - Width (mm)	960
B - Depth (mm)	816
C - Height (mm)	713
Maximum overall width (mm)	960
Maximum overall depth (mm)	816
Maximum overall height (mm)	713
Weight (kg)	155



Non contractual pictures and illustrations

BP 54 - Rue Benoît Frachon - F-26802 Portes-Les-Valence Cedex (FRANCE)
 Phone : +33 (0)475 575 500 - contact@bertrand-puma.fr - www.bertrand-puma.fr

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