EURO 2000 SR

VERTICAL MOULDER

The EURO 2000 SR is a stainless steel vertical moulder to be placed on a wheeled stand or on an intermediate proofer BRP.

The use of a moulder allows the sheeting and shaping of the dough for making baguettes, large and small long breads.

BERTRAND PUMA

technical data	
Baguette 8.8 oz or dough pieces 12 oz output per hour	1500
Bread 14 oz output per hour	2.4 lb
Minimum dough pieces weight	3.5 oz
Maximum dough pieces weight	2.6 lb
Weight	342 lb
Hopper infeed	●
Control on the left and right side	●
Mechanical control	●
options	
Control on the right side	○
Control on the left side	○
Belt infeed	$
Stainless steel stand (fixed or adjustable height)	$
Outfeed belt (6.6, 8.2 or 9.8ft)	$
connections	
Electrical supply	208V/TRI+T/60Hz
Power	0.55 kW / 0.7 Hp
Rated current	2.3 A

legend

● standard ○ option $ paying option

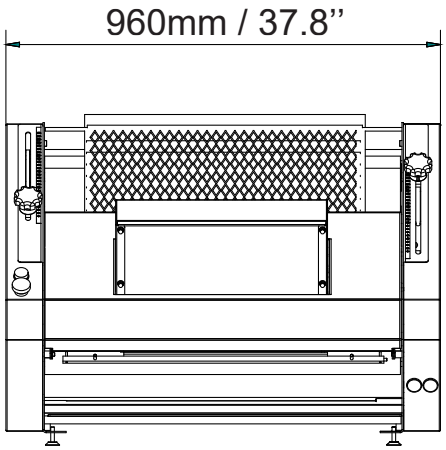
NON CONTRACTUAL DATA

Advantages

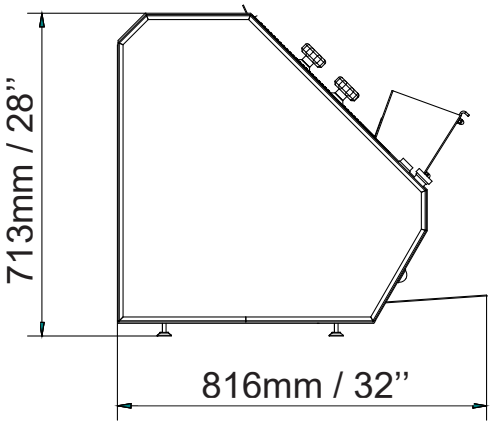
- The structure is composed of 2 stainless steel frames linked by metallic braces.
- The sheeting unit consists of 2 plastic cylinders (food grade), fixed on tight ball bearings and of a 3rd cylinder enabling the approach of the dough piece.
- The adjustment of the spacing to the elongation is provided by a system of links and joints, and a control lever.
- Every rotating parts are mounted on sealed ball bearings.
- The motorization of the mechanical part is assured by a motor, protected by a thermal circuit-breaker.
- The scrapers (food grade) are easily removable, they permanently clean the cylinders.
- The dough pieces enter easily into the moulder thanks to a centralizing spout.
- The articulated spout (stainless steel) protects the operator.
- An extractable drawer covered with felt, receives the moulded pieces coming out of the machine.
- Nova Soft indicator for process in delayed proofing.
- Shapes baguettes up to 27.5'' long.

IMPLEMENTATION

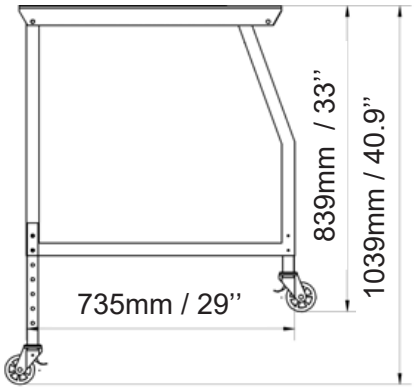
DIMENSIONS



front view



side view



stainless steel stand

Non contractual documentation - 02/2024

MANY AND MORE,
REAL GOODS

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