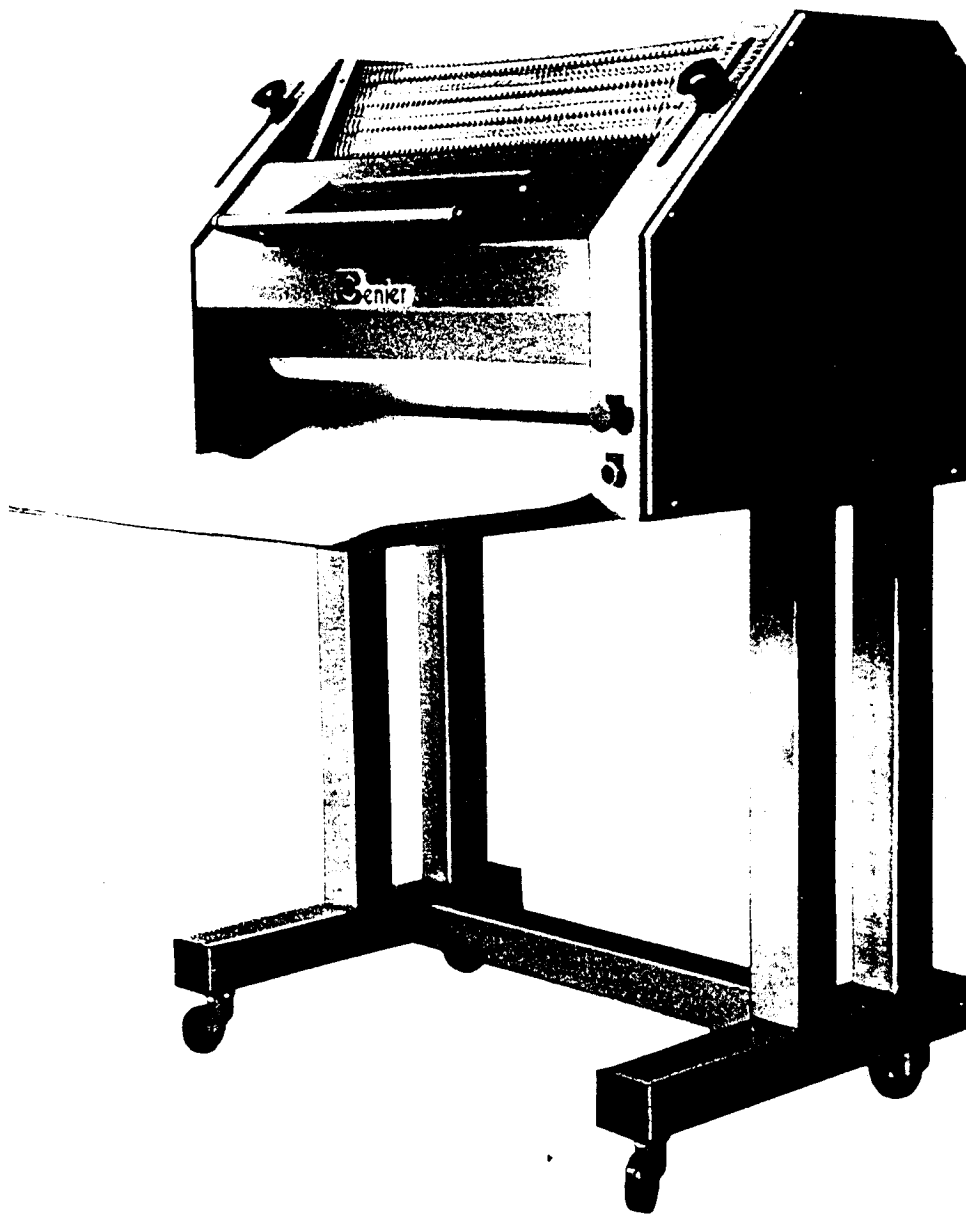


Benier

French Bread Moulder



Portable design especially for retail, specialty, in-store supermarket, and foodservice bakeries.

Capacity:
Up to 1,800
doughpieces
per hour

Portable—Versatile—Made by Benier

The Benier French Bread Moulder has been designed to meet the specific needs of the low to medium volume bakery. Adaptable to almost any bread system—you can roll it in and out of the work area depending on your daily needs. It will speed up your work and can be used with any bread or bun dough giving you more uniform pieces per hour.

The unit has been engineered for mechanical

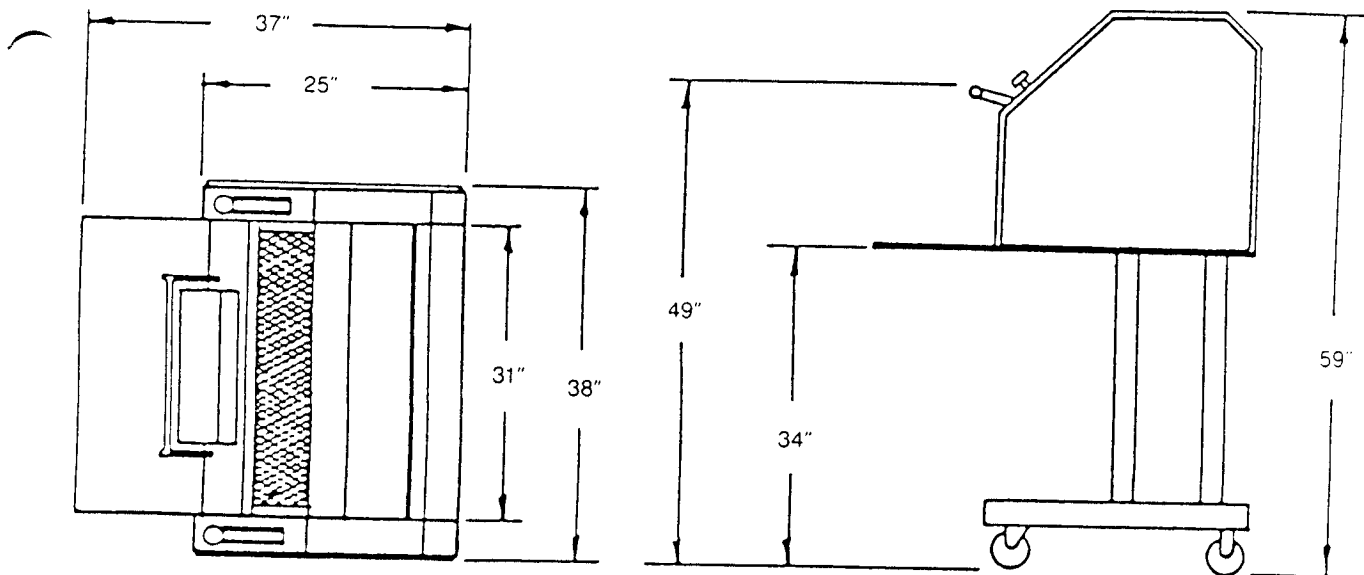
reliability, and consistency in production. It is manufactured only by Benier, a name you can trust, with American electrical components. It can receive automatic feed from proofer, and uses high technology belt materials to assure continuous, maintenance-free operation. Adjustment of roller opening and belt spacing is simple. Special safety bar shuts down machine automatically when activated.

Features:

- Up to 1,800* uniform loaves per hour.
- Up to 30" of moulded loaf length.
- On casters. Roll it in. Roll it out.
- Compact, space saving.
- Optional side guides available.
- Optional infeed and discharge belt.
- Stainless steel panels.
- Cost effective.

*Depending on formula.

Specifications



Capacity: 1,800
 Process Range: 6 oz.-3 lbs.
 Drive Motor: 1/2 HP
 Electrical: 208/230 V., 3-ph., 60 cycles, 4 amp.
 Net Weight: 500 lbs.

Specifications subject to change without notice.