

cp CIBERPAN®

THE
ABSOLUTE
ACCURACY

AUTOMATIC DOUGH MOULDER MOD. 93



THE MAXIMUM PROFESSIONALITY AND SERIOUSNESS
WITH THE MOST ADVANCED TECHNOLOGY
NOISELESS AND EASY HANDLING

QUALITY
ENGINEERING
DESIGN

FORMADORA DE BARRAS MOD. 93

Doble recorrido. Rodillo de prelamado ajustable. Disponible con centrador de rodillos (recomendable para pan pequeño) o caja centradora. Rodillos antiadherentes. Cubiertas de acero inoxidable. Forma de las barras ajustable. Parrilla protectora. Ancho de las lonas de formación disponible en 600 y 700 mm. Manejo sencillo.

BREAD MOULDER MOD. 93

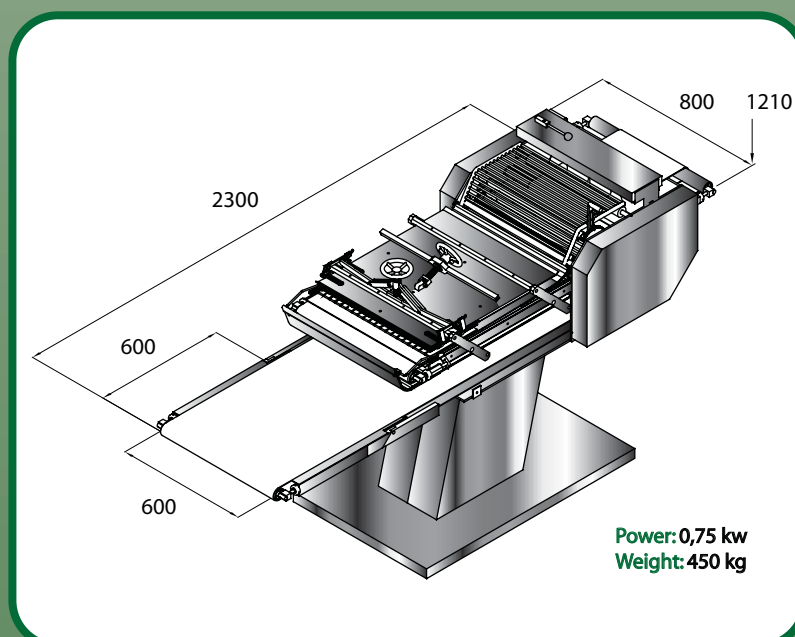
Double course. Adjustable prelamating roller. Available with centering box or roller centering device (advisable for making small bread). Non sticking rollers. Stainless steel covering. Adjustable shape of the loaves. Protecting grid. Shaping belts width available in 600 and 700 mm. Simple use.

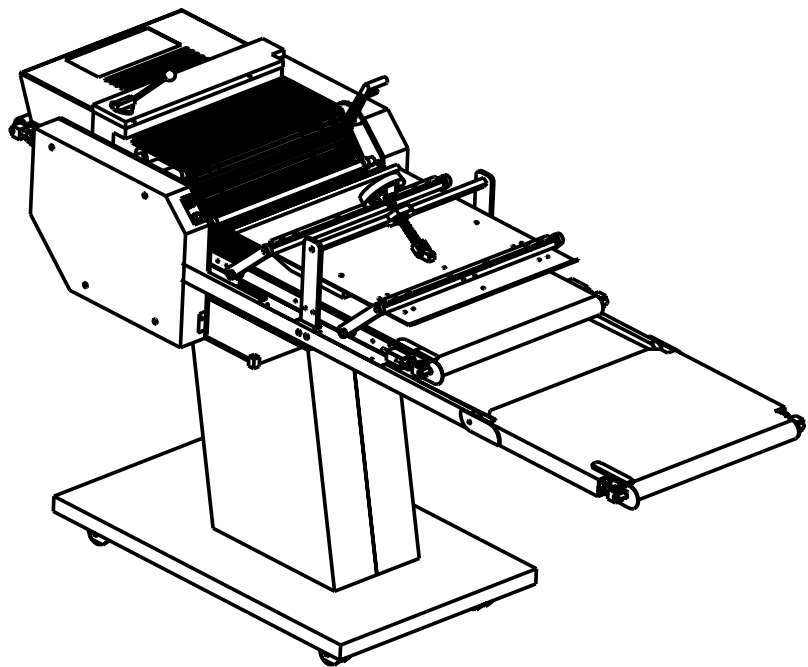
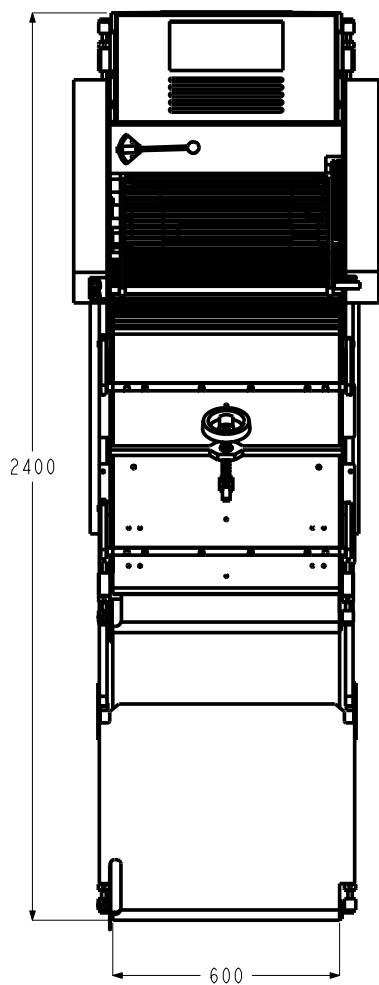
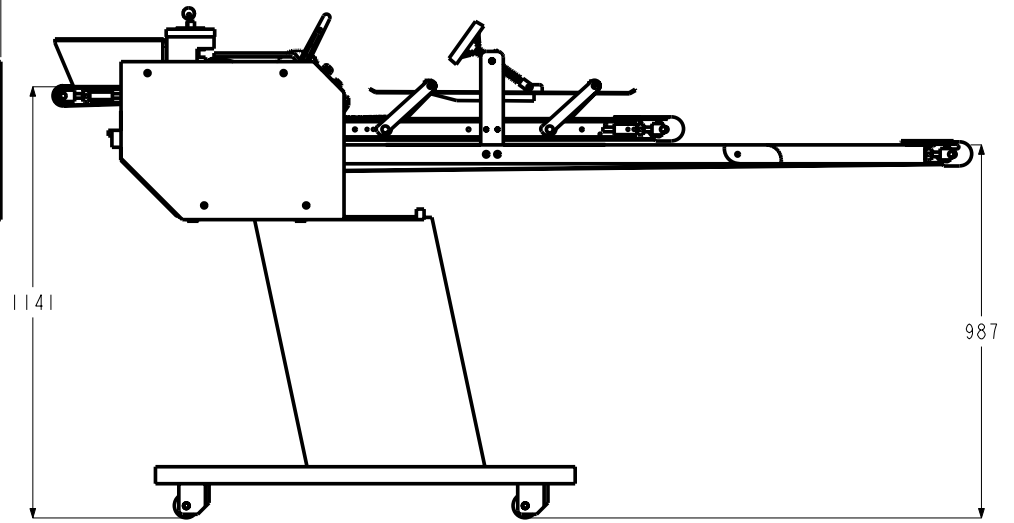
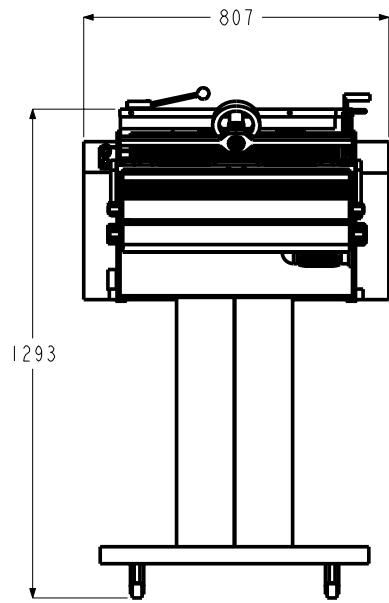
FAÇONNEUSE DE BAGUETTES MOD. 93

Double cours. Rouleau du prelamating réglable. Disponible avec boîte de centrage ou appareil de centrage avec rouleaux (recommandable pour faire pain petit). Rouleaux anti-adhésif. Revêtement de acier inoxydable. Forme des pains réglable. Grille protégeant. Largeur des ceintures de façonnant disponible dans 600 et 700 mm. Usage simple.

FORMATRICE DI PANI MOD. 93

Corso doppio. Rullo di prelamato adattabile. Disponibile con scatola di centrato o con centratore di rulli verticali (consigliabile per fare il pane piccolo). Rulli antiadesivi. Copertura di acciaio inossidabile. Forma delle pagnotte adattabile. Griglia di protezione. Ampiezza di cinture formatrice disponibile in 600 e 700 mm. Semplice uso.





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ROLL BREAD MOULDER:
- 600MM WIDTH BELTS
- VERTICAL ROLLER CENTERING