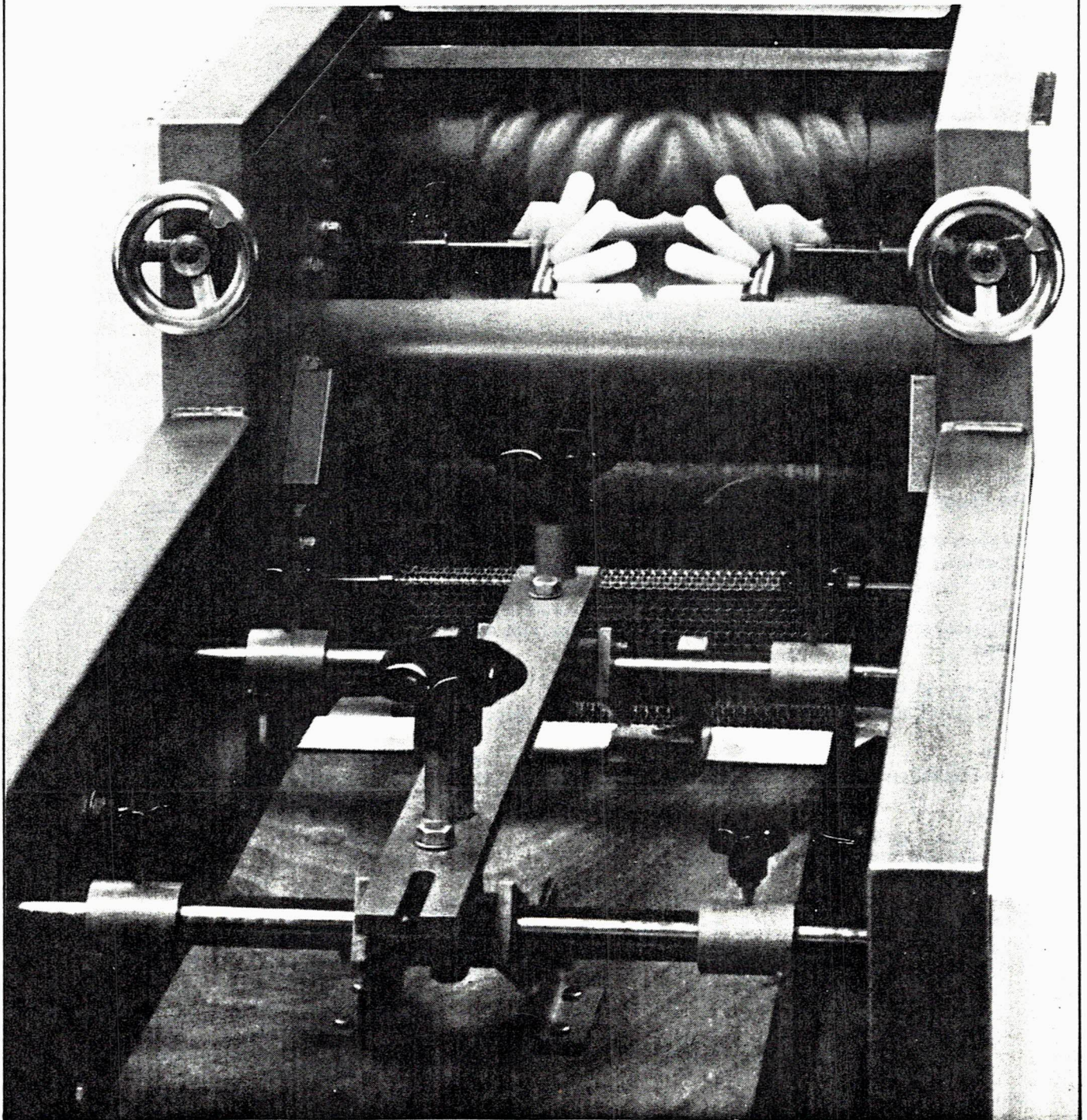


Benier

BO 77





BO 77

Bread Moulder

This Bread Moulder BO77 has been designed such, that it gives moulding results which can stand comparison with the ancient handmade method. Its quiet action of laminating, folding and moulding ensures a perfect dough structure. Its compact construction means a minimum of space. This Bread Moulder BO77 consists of:

- centring hopper with infeed belt
- set of rollers: main drum, spiral roller and a smooth roller
- 2 adjustable "folding hands"
- net
- pressure board
- collecting plate
- drive

Centring hopper

The hopper built into the machine, is provided with a lateral adjustment, allowing a smooth passage of the dough pieces to the rollers.

Rollers

The dough piece is fed via the hopper unto the infeed belt. The infeed belt ensures that the dough piece is taken over by the drum, so that even very small dough pieces can be handled with this machine. After taking-over, the dough pieces pass between the drum and the spiral roller. The special form of the spiral roller ensures a consistent laminating of the dough. The spiral roller is adjustable in height so that any thickness of the dough pieces can be obtained.

Adjustable "folding hands"

The are 2 "folding hands" to fold the dough pieces. This new method of folding allows an optimal folding of the dough pieces. The folded dough pieces are led between the main drum and the adjustable smooth roller so that they can be laminated in the required thickness. The thickness of the dough can be regulated with the adjustable smooth roller.

Net

The dough piece is taken over by the discharge conveyor and rolled between the net and the belt.

Pressure board

A plastified cotton belt brings the rolled dough pieces under the pressure board. The shape board has at its bottom side such a profile, that the dough pieces are rolled out consistently and at the exact length. The pressure board and the adjustable lateral guides ensure a first rate finish to the head of the dough pieces. The pressure board can be provided with a removable knife, so that the dough pieces can be cut into two halves.

Collecting plate

The finished dough piece is dropped on the collecting plate, and put then into the pans by hand.

Drive

The various parts are driven by V-belt and chain transmissions; motor 0,6 kW - 1000 rev/min.

General

- Capacity: up to 1200 pieces p/hr
- Weight range: 300-1000 grs.
- Movable execution
- All controlling and operation elements are at the front of the machine
- The rollers are teflon coated in order to prevent sticking of the dough
- Adjusting possibilities of the rollers are indicated on clear scales
- Weight approx. 440 kg.

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Subject to change