

## Euro 2000

The **Euro 2000** Molder helps your bakery achieve accuracy and consistency and lessen waste. Created to meet the demands of the modern bakery, this versatile machine can output 1,200 9 oz baguettes per hour or 1,000 14 oz. loaves per hour. The **Euro 2000** can handle all types of dough, from the smallest pieces to the largest.

### Specifications

- Output: 1200 - 9 oz baguettes per hour;1000 - 14 oz loaves per hour
- Electrical: 208-220 v/3 ph/60 Hz/550 W
- Size: 38" W x 27" D x 60" H (on stand)
- Two large cylinders and one smaller cylinder, all with non-stick coating, facilitate the in-feed of the dough pieces and provide perfect rolling while preventing stick
- Extension without adjustments due to the maximum travel between two synthetic felt belts.
- Rear felt on raised frame eliminates any jumping of the dough pieces
- Safety chute
- Steel chassis
- Emergency stop button
- Revolving belts are water resistant and easily adjustable
- Life-time guaranteed greased ball bearing with sealed protection by deflectors
- Removable cylinder scrapers
- Changeable belts
- ETL and BISSC listed

### Options:

- 76" long outfeed conveyor
- In feed belt with safety chute controls
- Controls located either left or right

