



Sheeter moulder Mod. ITP 500/600

This machine is essential for the bakery as it resolves the problem of space by providing the work of two separate machines. It has a painted steel structure and is mounted on four castors. A feed belt takes the dough near to two, thick chrome-plated steel for lamination. It is then rolled, thanks to the opposite movement of two belts with different speeds. On request, the machine may be equipped with a moulder to produce loaves and French sticks.

It has a knob on the right side to return the rolled pieces. 30 gr. to approximately 750 gr. sizes can be made with the model ITP 500 and 30 gr. to approximately 990 gr. sizes can be made with the model ITP 600.

The machine is equipped with 24 V safety and emergency devices.

		Mod. 500	Mod. 600
Motor	HP	1	1
Net weight	Kg	170	190
Weight with cradle	Kg	200	220
Width	mm	750	850
Depth	mm	850	850
Height	mm	1180	1180