



## Dough Moulder

**HL-31032 / HL-310 / MM-230**

### Product Character

Dough is intensively rolled through positive and bottom rollers, also flexible curling wire-net and pressure board stable cur; and mold dough piece to meet the positive effects.



**HL-31032**



**HL-310**



**MM-230**

### Specification

Model No.	Dimensions			Moulding Range	Belt Width	Motor	Weight
	Length	Width	Height				
HL-310	900 mm	580 mm	1080 mm	30 - 350 g / 240 mm	350 mm	1/2 HP	120 Kg
HL-31032	1360 mm	680 mm	1100 mm	30 - 285 g / 350 mm	380 mm	1 HP	200 Kg
MM-230	830 mm	520 mm	1050 mm	30 - 350 g / 240 mm	340 mm	1/2 HP	145 Kg

\* Due to product improvement, specifications are subject to change without prior notice.

The Bakery Equipment Specialist