

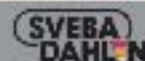
# MO-671 Moulder



Glimek MO-671 is the flexible moulder designed for handling all types of dough in small and medium sized bakeries. Loaves, baguettes, buns or even round bread can be moulded. The pressure board is foldable and uses a double wedge system.

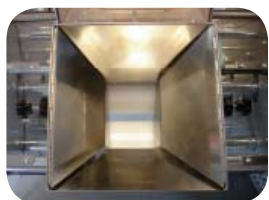


Sveba Dahlen Group



Scandinavian know-how – worldwide

# MO-671 Moulder



An adjustable infeed flap system ensures central positioning of the dough

Two pair of 15 3/4" wide adjustable pressure rollers with spring loaded scrapers for easy cleaning

Working width up to 25 1/16"



Pressure board 25 1/16" x 4 1/32" is foldable and can be locked in an upright position for easy cleaning



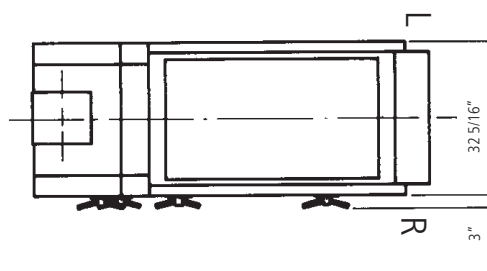
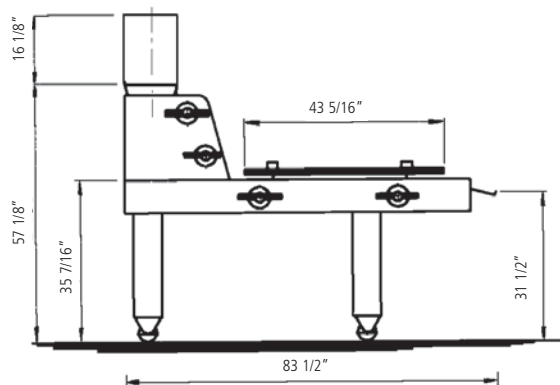
Reference scale on each handle to enable fine tuning

## Accessories

Lower side guides 1/16" mm	Non stick coated side guides 1/16", standard is 1/32, recommended for low weight ranges
Motorized pressure board	Counterrotating motorized pressure board with fixed speed in order to prolonging the moulding length
Pressure board customized	Special customized pressure board can be offered on request
Special belt	Special customized belt can be offered on request
Three knives in pressure board for 4-pieces	Cut the dough piece into 4 pieces. Standard distance between the knives = 3 1/16"

## Technical data

Capacity range	up to 3000 dough pieces/hour
Weight range	1.9 oz - 4.0 lb
Working width	up to 25 5/8"
Power supply	1.1 kW
Weight, net	915 lb
Weight, gross (carton + pallet)	1215 lb
Volume, gross	7.0 x 3,4 x 6.0 = 142.8 ft³



Handles on left (L) or right (R) side, please specify on the order



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