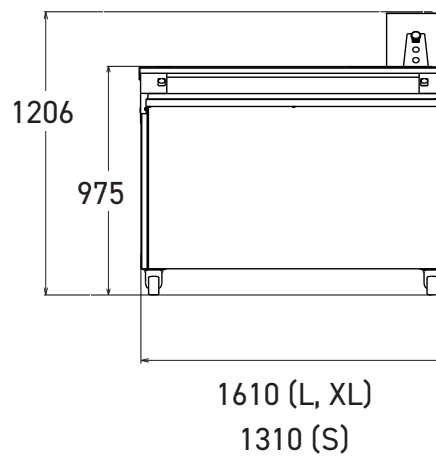
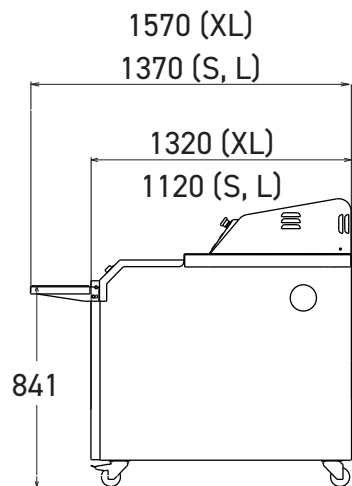


MB

- ✓ Robust and silent
- ✓ Maximum respect for the dough's structure
- ✓ Compact
- ✓ Two trough sizes available
- ✓ Fitted with sockets to connect a moulder and divider



Up to 360 dough pieces





Two three-phase power sockets
Facilitates the connection of moulder and divider.



Bronze ring gear wheel
Reduces friction and extends service life.



Controls (right/left)
Simple and ergonomic



Option Foot control



Option Folding rounding tray



Option Germicidal UV lamp with protection and air extractor
Sterilises the proofing area and evacuates humidity.

MB

FEATURES

Synthetic felt troughs	•
Motor power in kW	0.25

CHOICES

Power supply	230V three-phase 400V three-phase
--------------	--------------------------------------

STANDARD TROUGHS

WIDE TROUGHS

	STANDARD TROUGHS			WIDE TROUGHS		
	MB S	MB L	MB XL	MB S	MB L	MB XL
Net weight (in kg)	250	260	350	250	260	350
Maximum weight of dough pieces in grams	650	650	650	950	950	950
Length/width of troughs in cm	106 x 14	136 x 14	136 x 14	106 x 16	136 x 16	136 x 16
Total number of troughs	33	33	40	26	26	32
350 G* DOUGH PIECES						
Number of dough pieces per trough	7	9	9	7	9	9
Maximum capacity	231	297	360	182	234	288
550 G* DOUGH PIECES						
Number of dough pieces per trough	6	8	8	6	8	8
Maximum capacity	198	264	320	156	208	256
750 G* DOUGH PIECES						
Number of dough pieces per trough	n/a	n/a	n/a	5	7	7
Maximum capacity	n/a	n/a	n/a	130	182	224
950 G* DOUGH PIECES						
Number of dough pieces per trough	n/a	n/a	n/a	4	6	6
Maximum capacity	n/a	n/a	n/a	104	156	192

OPTIONS

Germicidal UV lamp with protection and air extractor	•
Folding rounding tray	•
Foot control	•
Synthetic fabric troughs	•
Silicone coated troughs	•

*The capacities shown are approximate. The nature of the dough, its size, rounding or positioning can alter the number of dough pieces per trough.