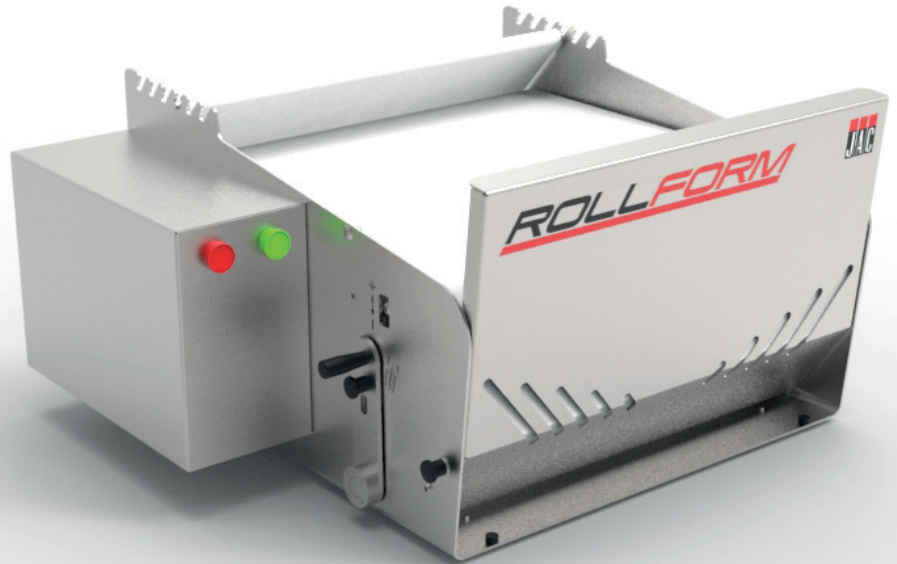


NEW

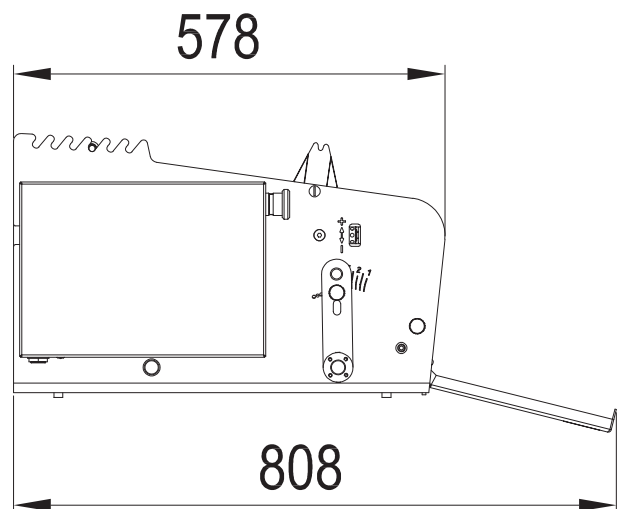
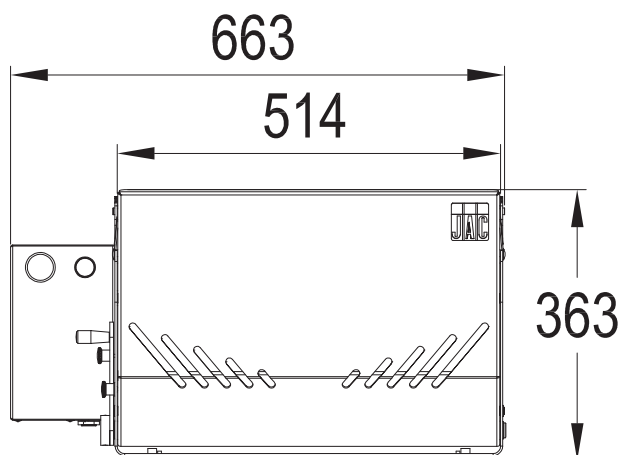
Traditional baguette moulder

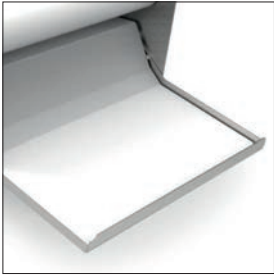
**ROLLFORM**

- ✓ Alternative to divider-moulders for traditional baguettes
- ✓ Compact, fits on a worktop or on a base
- ✓ Kind to the product
- ✓ Sustained production rate
- ✓ Quiet (-65 dB)
- ✓ Stainless steel throughout
- ✓ Simple to adjust



Up to 1200 pieces per hour

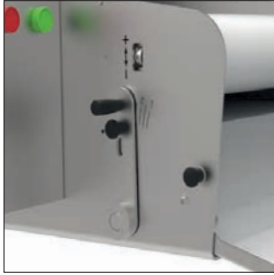
*Patented innovation!*



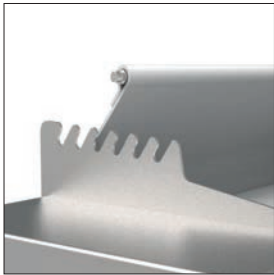
Folding outfeed tray



Developed specifically for traditional baguettes  
With clamping that is kind to the product; the open crumb texture is not impaired and baguettes turn out perfectly.



Simple and ergonomic elongation setting



Clamping setting  
Soft belt with self-adjusting tension according to product density and size



**ACCESSORY**  
**ROLO**  
Stainless-steel base



Removable grid holders  
(Grids not supplied)

**ROLLFORM**

**SPECIFICATIONS**

Min/max weight of dough pieces in grams	50/1000
Belt type	Wool
Maximum production rate in pieces/hour	1200
Motor power rating in kW	0.18
Exterior type	Stainless steel
Weight in kg	65

**OPTIONS**

Power supply type	230 V Three-phase 400 V Three-phase
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**ACCESSORY**

Rolo | .