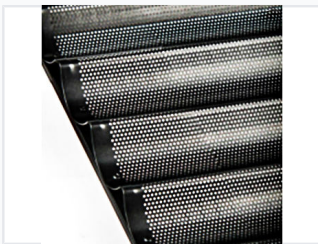


Stainless Steel Baguette Moulder for Bakeries

This high-capacity baguette moulder is designed for bakery applications, specifically for shaping French bread baguettes. Constructed from stainless steel, it ensures durability and hygiene in a food processing environment.



ADDITIONAL IMAGES



Overview

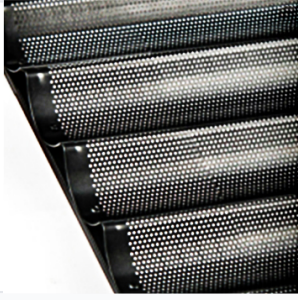


User-friendly controls and robust design suitable for high-volume commercial production.

High-Capacity Baguette Moulder

This high-capacity stainless steel baguette moulder is engineered for commercial bakery applications, streamlining the production of consistent, high-quality French bread. Designed for durability and hygiene, it features a robust construction suitable for continuous operation in demanding food processing environments. The machine offers adjustable settings to accommodate various dough weights, helping bakeries increase throughput while maintaining uniform product shape and size.

Technical Specifications



Durable stainless steel construction ensures hygiene and longevity in high-volume baking environments.



Precision moulding mechanism designed to streamline production and ensure consistent baguette shaping.



The machine features a mobile design, allowing for easy maneuverability within the bakery floor.

Dough Weight Range

50 g

Minimum

1250 g

Maximum

Power Rating	0.75 KW
Voltage	380V
Dimensions (L*W*H)	1010*960*1580 mm
Material	Stainless Steel

Compliance & Support

Certifications

CE

After-Sales Support

- Video technical support
- Machinery Test Report Provided
- Video outgoing-inspection Provided

Warranty	1 Year
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Market Information

Applicable Industries	Food & Beverage Factory, Home Use, Retail, Food Shop
Showroom Locations	Italy, Philippines, Pakistan, India, Thailand, Kenya