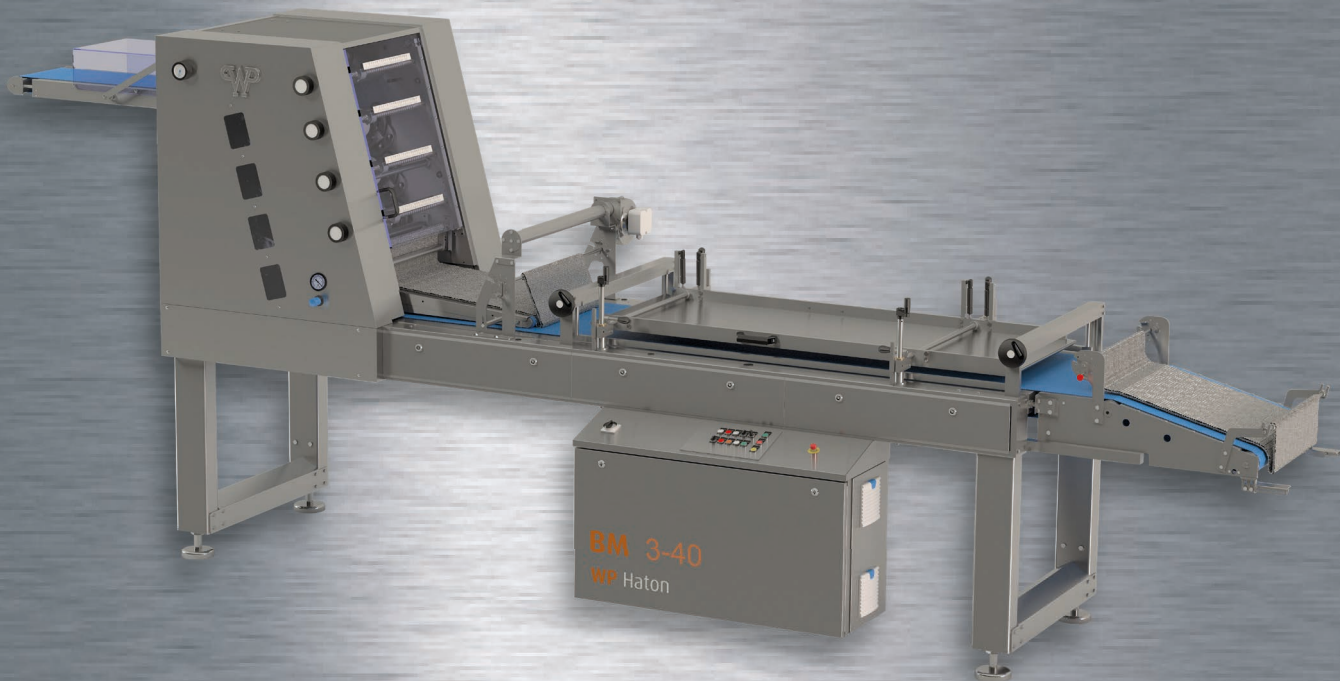


think process!

WP Haton



BM 3-40

Industrial Long Moulder

WP BAKERYGROUP

think process!

BM 3-40

Picture BM 3-40

FOR PAN AND HEARTH BREAD, SUITABLE FOR WHEAT DOUGHS AND MIXED RYE / WHEAT DOUGHS (UP TO 30% OF RYE).



BENEFITS

- Simple in operation, easy read-out, and adjustments
- Easy cleaning and accessibility of all necessary parts
- 1:1 replace-ability/retrofit package for existing machines
- Sturdy design with a long machine life
- Visual control of total process
- High performance in sheeting and moulding
- Each roller equipped with quick lock scraper for easy cleaning
- Non sticking heavy-duty sheeting rollers
- Clear read-out of settings for a precise adjustment of sheeter roller settings
- No air filters
- Catch pan underneath sheeter head
- Space between the sheeter rollers for rest time during sheeting
- Each roller pair equipped with individual blower for constant drying of sheeter rollers
- Sheeter head includes high speed curling belt and infeed conveyor and can be delivered as a retrofit package

BASIC EXECUTION:

- Infeed conveyor with adjustable pressure roller and centring rollers
- 3 sheeting rollers with fixed drive and scrapers, opening sheeting rollers adjustable between 1 - 25 mm
- Rollers width 400 mm, Ø 125 mm, equipped with hinged Teflon coated scrapers
- Continuous cleaning of sheeting rollers through tilting scrapers
- Drying device on all sheeting rollers, front and back
- Visual control of sheeting process
- Moulding frame made of aluminium
- Separate curling belt, adjustable in speed
- Adjustable stainless steel, curling net on curling belt
- Pressure board adjustable in height, 2xV, L=1600 mm, with adjustable Teflon coated side guides
- Maximum moulding length 560 mm, belt width 600 mm
- Cover plates stainless steel, brushed
- Moulding bridge stainless steel, glass bead blasted with separate belt drive
- Electrical switch box stainless steel

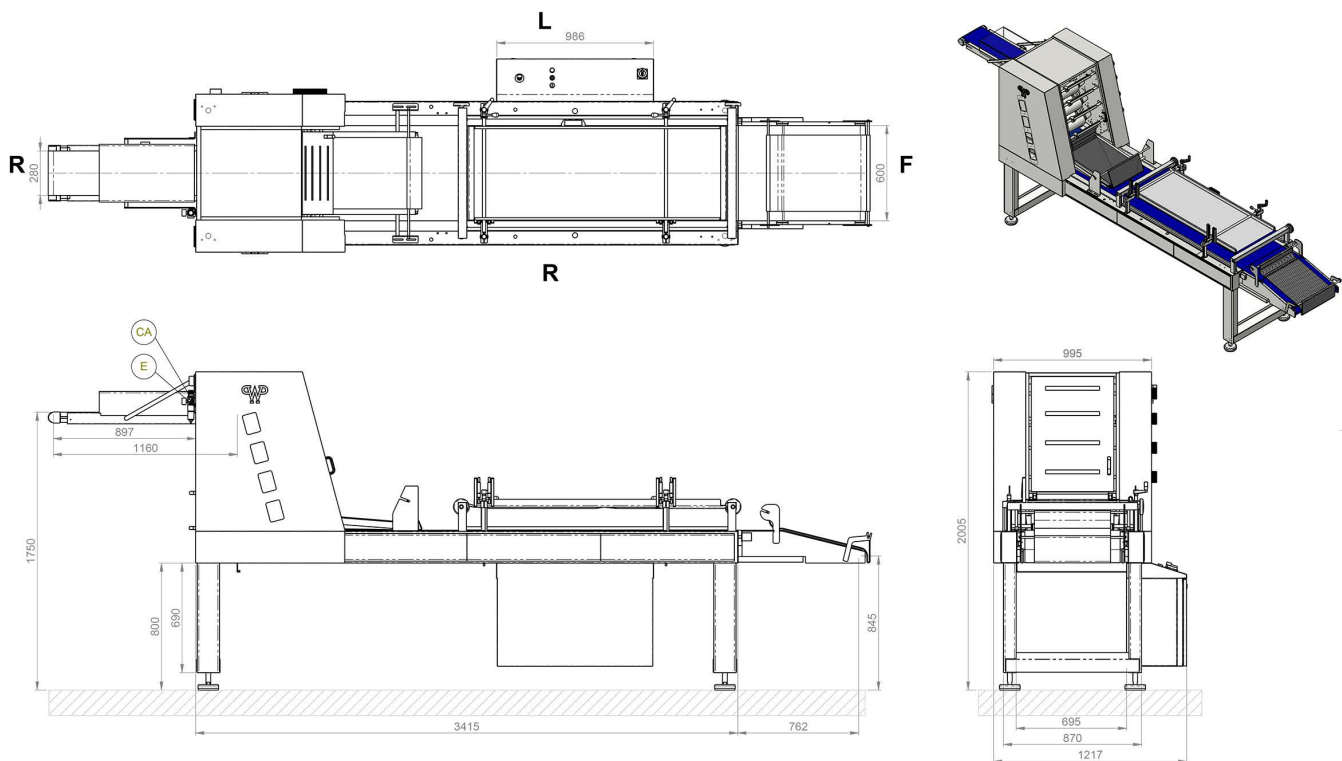


Illustration BM 3-40

BM 3-40

TYPE	WEIGHT RANGE	CAPACITY
3-40 program:	200 - 1100 gr	4000 pcs/h., at 1000 gr dough weight
- in standard execution		
- L, in extended execution with 2 pressure boards		
- L, extended execution with 1 pressure board and 1 driven top moulding belt		
- Retrofit package for existing moulders BM 80, on request.		

DIMENSIONS*		WEIGHT	CONNECTED LOAD
Length	5150 mm	net 980 kg	230/400 V, 50 Hz + earth 4 KVA*
Width	1100 mm	gross 1050 kg	
Height	2010 mm	Shipping volume 4,7 m ³	

* Standard BM 3-40 version

OPTIONS

- Pre-set counter
- Adjustable, pneumatic pressure controlled sheeting roller
- Air on separate curling belt
- Driven top moulding belt, running against dough flow, instead of pressure board
- Air on driven top moulding belt running against dough flow
- Flour duster with own drive and photocell for dough detection
- Decoration station
- Twister (Swing Away) (4 pieces)
- Panning conveyor, L=5300 mm
- Overhead stopper
- Bottom stopper
- Peelboard stopper
- Tin signalisation
- Panning conveyor with magnetic pan-indexing system L=5300 mm (external stopper recommended) inclusive PLC, Touch Screen and air conditioning
- Customer specific Blue Box

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