

BAGUETTE MOULDER

KBT70



DIVING-MOULDING LINE

Description: This machine is specifically suitable for the production of “baguette” bread but also for loaves and rolls.

- Reduced in size and weight, it is normally mounted on a frame with castors, but can be easily placed on a work bench or shelf.
- The dough is smoothly and progressively moulded up to max. length of 70 cm.
- The two sheeting cylinders are covered with plastic non-toxic material.



TECHNICAL DATA

Weight range	gr
Baguette max. length	cm
Max output	pieces/h
Dimensions	cm
Weight	kg
Power	kW

KBT70

50-2000
70
1200
103x88x148
216
0,55