

Moulders

02

Moulder with capacity up to 3000 pieces/hour and weight range 30-1800 g.

FOR WHO?

Bakeries.
Semi-Industrial Bakeries.

WHY MO300



Flexible dough weight



Movable

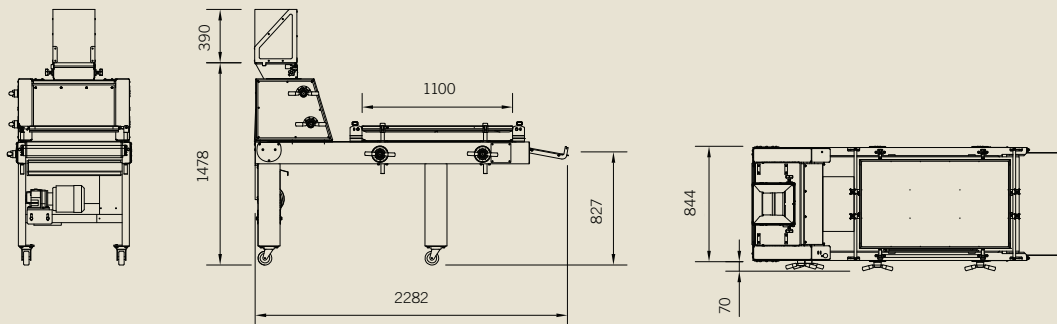


Easy to clean



MEASUREMENTS AND DRAWINGS [MM]

MO300 pictured with handles on right side.



Moulder

MO300

The true Scandinavian origin of moulder for loaves, baguettes, buns or even round bread/pizzas. Foldable pressure board for easy cleaning.

FEATURES AND BENEFITS

Easy to operate. Easy to set up. Uncomplicated design.

Pressure board with dual V shaped profiles for gentle and effective shaping of the dough.

Centrally adjustable infeed enables a correct positioning of the dough piece.

Flexible - many different doughs and end products (form and weight).

Two pair of adjustable pressure rollers with spring loaded scrapers for easy cleaning. One pair is 250 mm wide and the other is 400 mm wide.

Pressure board 650 x 1100 mm with two wedges is foldable, and can be locked in an upright position for easy cleaning.

Collection tray with two positions enables straight line outfeed.

Parallel adjustable side guides in stainless steel for more efficient positioning (option).

Motorized pressure board (option).

Lower side guides 10 mm (option).

Handles on left or right side must be indicated upon order (see drawing to the left).

Parts in blue for better detection and food safety.

TECHNICAL

Capacity range	up to 3000 pcs/h.
Weight range, subject to capacity and dough characteristics	30-1800 g.
Working width	up to 650 mm.
Power supply	1.1 kW.

OPTIONS

Height extension 100 mm.
(Standard is 590 mm plus wheels 140 mm.)

Leaning hopper for better side access to infeed (left or right, must be indicated upon order).

Lower side guides – 10 mm, non-stick coated.

Motorized pressure board – capacity 1800 pcs/h.

Counter rotating with fixed speed. (Affects power supply, plus 0.55 kW, totally 1.65 kW.)

Parallel adjustable side guides:
20 mm in food approved plastic.
10 mm non-stick coated.

Three fixed knives mounted through the pressure board for 4-pieces (distance to be stated).

Three adjustable knives under pressure board.

Stainless Steel Frame.

04

Moulder with capacity up to 3600 pieces/hour and weight range 30-1800 g.

FOR WHO?

Semi-Industrial Bakeries.
Industrial Bakeries.

WHY MO881



Flexible dough weight



Movable

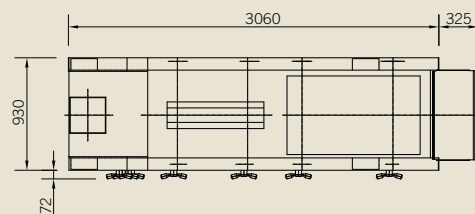
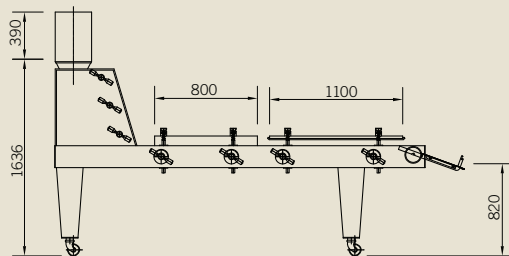


Easy to clean



MEASUREMENTS AND DRAWINGS [MM]

MO300 pictured with handles on right side.



Heavy-Duty Moulder

MO881

*Heavy duty moulder for use in industrial bakeries.
Tripple moulding head, curling net and double
pressure boards.*

FEATURES AND BENEFITS

Easy to operate. Easy to set up for a good end result.
Uncomplicated design.

Dual pressure boards enables industrial production.
Seamless products – breads and baguettes made without seams.

Flexible – with wide range of options – many different doughs and
end products (form and weight).

Driven by tension timing belt, sustainable and low noise level.

Three adjustable pressure rollers with spring-loaded scrapers for
easy cleaning. Max width 400 mm.

Two separate pressure boards:
- First pressure board is delivered in two widths, 220 and 280 mm.
- Foldable, second pressure board 650 x 1100 mm for easy cleaning.

Handles on left or right side must be indicated upon order
(see drawings).

Collection tray with two positions enables outfeed with or
without stop.

Parts in blue for better detection and food safety.

Stainless steel castors with bearings and blue plastic.

Moulder extention available - see MO211 on page 06-07.

TECHNICAL

Capacity range.....	up to 3600 pcs/h.
Weight range, subject to capacity and dough characteristics.....	30-1800 g.
Working width.....	up to 650 mm.
Power supply.....	1.1 kW.

OPTIONS

Decoration unit between pressure boards.
Photocell controlled, incl. vibrator and turnable suspension.

Flour duster between pressure boards or on top of motorized
pressure board.

Three knives mounted through the pressure board for
4-pieces (distance to be stated).

Three knives in pressure board for 4-pieces* including
forming and feeding station into tin sets (straps).

Three adjustable knives under pressure board.

Stainless Steel Frame.

Height extension** (standard is 580 plus wheels 155 mm.)

Infeed timing conveyor, coming from behind, including special
safety cover – adjusts the distance between dough pieces coming
too close.

Lower side guides – 10 mm non-stick coated.

Motorized secondary pressure board, counter rotating
with variable speed. Includes start-stop unit :
(Affects power supply, plus 0.55 kW, totally 1.65 kW).

Parallel adjustable side guides:
20 mm in food approved plastic.
10 mm non-stick coated.

Adjustable stop plate – replacing standard tray when
feeding into tin sets (straps) on underlying tin conveyor.

Underlying conveyor for tin sets (straps) in
stainless steel L = 4500 mm.

This tin set (strap) conveyor is intended for manual loading and
unloading of this sets (straps) and includes centrally adjustable side
guides (width of straps within 250-500 mm, one pneumatic tin stop
14x100 mm working from underneath and one sensor for infeed.
Price is only valid for tin set (strap) approved by Sveba Dahlen. For
other executions, please send request.

* distance to be stated.

** height must be specified.

06

Moulder extension with capacity up to 3600 pieces/hour and weight range 30-1800 g.

FOR WHO?

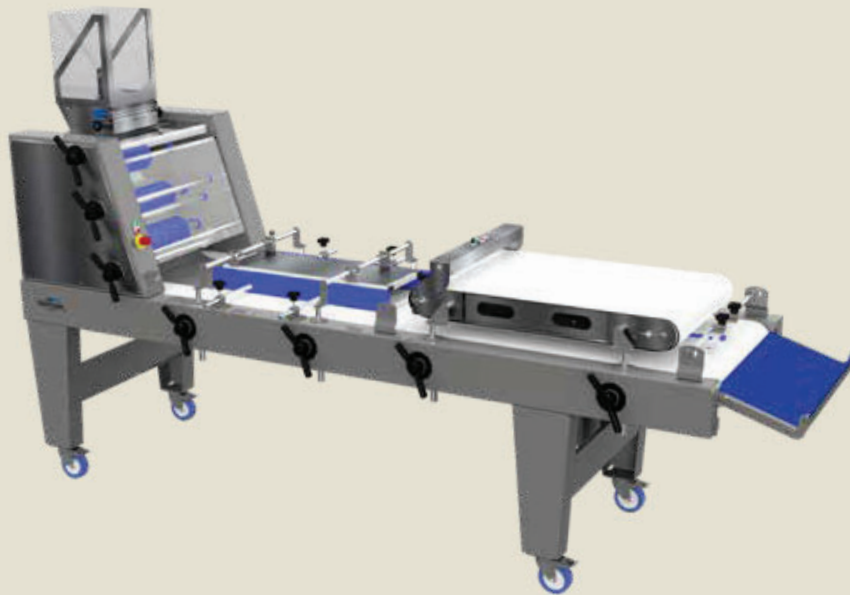
Semi-Industrial Bakeries.
Industrial Bakeries.

WHY MO211



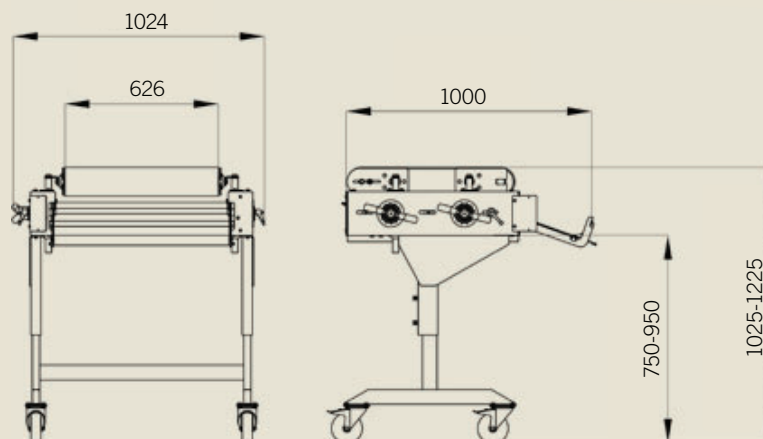
No banana-shaped dough...

MO211 assembled on MO881.



MEASUREMENTS AND DRAWINGS [MM]

MO211



Moulding Extension

MO211

Extra moulding unit for reverse moulding to achieve an even better moulding result. No banana shaped pieces but instead a long roll with a straight seam. Can be mounted on existing moulder, MO881.

FEATURES AND BENEFITS

Capacity range up to 3600 pieces/hour.

Weight range 30-1800 g.

Motorized pressure board on top – adjustable in height.

Driven by Drum motor, noiseless and sustainable.

Fixed lower part to achieve counter rotating direction of the dough piece.

For delivery with MO881: In stainless steel, assembled on MO881, with common electrical control.

For delivery as stand alone: In stainless steel with separate electrical control, assembled on height adjustable lower frame in stainless steel, movable (on wheels, two of which are lockable).

Straight seam on the dough, no banana shaped pieces.

MODELS

MO211: Stainless steel, assembled on stainless steel MO881.

MO211: Stainless steel, assembled on movable lower frame with wheels.

TECHNICAL

Capacity range	up to 3600 pcs/h.
Weight range	30-1800 g.
	Subject to capacity and dough characteristics
Power supply	0.55 kW.



MO211 assembled on movable lower frame with wheels.

Our story

We provide customized baking solutions, dough handling equipment systems and complete bread lines for professional baking businesses.

We offer reliable technology with precision control and flexibility regarding weights and types of dough and also user-friendly design that gives baking professionals creative freedom at the lowest cost of ownership.

Sveba Dahlen AB
Industrivägen 8
513 82 Fristad, Sweden

www.sveba.com
info@glimek.com

