

Bread

SOLUTION



MADE IN ITALY













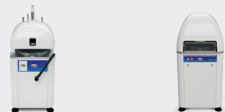





ROUND BREAD, ROLLED BREAD, SQUARE & CIABATTA BREAD, LONG LOAVES, SHORT BAGUETTES AND TIN BREAD



SMALL AND MEDIUM
SIZED BAKERIES

SELECT THE ITEMS THAT BEST SUITS YOUR NEEDS

Design and find out with us your production between Round Bread, Rolled Bread, Square & Ciabatta Bread, Long Loaves, short baguettes and tin bread

OPERATIONS	DIVIDING & ROUNDING from 12 up to 500 gr*		SQUARE OR RECTANGULAR DIVIDING from 40 up to 2000 gr*		DIVIDING AND MOULDING from 25 up to 2000 gr*					
TYPE OF BREAD	 		 		     					
	#1	#2	#3	#4	#5	#6	#7	#8	#9	#10
 MSRS	✓	✓								
 MSQ			✓	✓						
 MSQ + FR2C			✓	✓	✓	✓				
 MSQ + FR4C			✓	✓	✓	✓	✓			
 MSQ + FR2CF			✓	✓	✓	✓	✓	✓		
 MSQ + FR4CF			✓	✓	✓	✓	✓	✓	✓	✓

* in relation to the chosen model of divider / forming machine

SOLUTION FOR 50 KG BREAD HOUR

Bread
SOLUTION



1

MSP50JET/T
SPIRAL DOUGH MIXER

2

MSQM
MANUAL SQUARE DOUGH DIVIDER

3

MSRS
BUN DIVIDER AND ROUNDER

4

FR
BREAD MOLDER 2 OR 4 CYLINDER

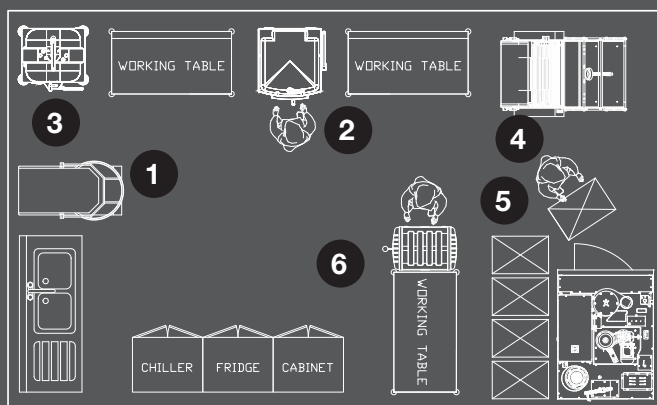
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BABY 10T
ELECTRIC CABINET PROOFER
ROTARY CONVECTION OVEN 10 TRAYS 40X60

6

MPT/OP
SEMI-AUTOMATIC BREAD SLICER
BUNS & BAGUETTE BREAD SLICER

Size	1050/570/1180h mm	700/700/1100h mm	670/600/2050h mm	850/1750/1200h mm	920/1040/2250h mm	530/670/1070h mm
Weight	275 Kg	150 Kg	175 Kg	285 Kg	350 Kg	115 Kg
Hourly prod.	80 Kg	500-600 pcs	1500 pcs	1500 pcs	50 Kg	250 pcs
Electrical connection	400V / 3 / 50-60Hz	-	400V / 3 / 50-60Hz	400V / 3 / 50-60Hz	400V / 3 / 50-60Hz	400V / 3 / 50-60Hz
Power required	3.25 kW	-	0.99 kW	1.1 kW	⚡ 12 kW 🔥 1.5 kW	0,37 kW



Min. electric power requirement
with electric oven

⚡ **18 kW**

with diesel/gas oven

⚡ **8 kW**

Daily oven consumption
with resistors (electric)

⚡ **kW/h 6÷9***

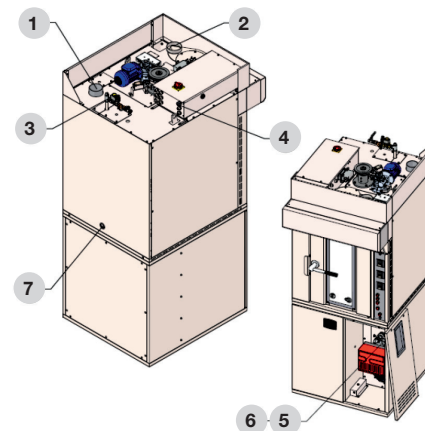
with diesel/gas burner

🔥 **m³/h 1÷1,6* GAS**

🔥 **Kg/h 0,9÷1,4* DIESEL**

*Indicative value calculated on 8 hours operation

Oven and proofer connections



1	Smoke exhaust pipe	Ø 100 mm
2	Steam exhaust pipe	Ø 120 mm
3	Steam generator water arrival	Ø 1/2"
4	Electrical energy arrival	1,5 kW
5	Burner supply gas	Ø 1/2 "
6	Burner supply gasoil	Ø 3/8"
7	Water discharge	Ø 1"

Baking area of 30m²