

# Bread

## SOLUTION



MADE IN ITALY













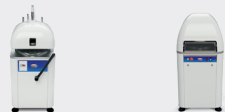





ROUND BREAD, ROLLED BREAD, SQUARE & CIABATTA BREAD, LONG LOAVES, SHORT BAGUETTES AND TIN BREAD



SMALL AND MEDIUM  
SIZED BAKERIES

# SELECT THE ITEMS THAT BEST SUITS YOUR NEEDS

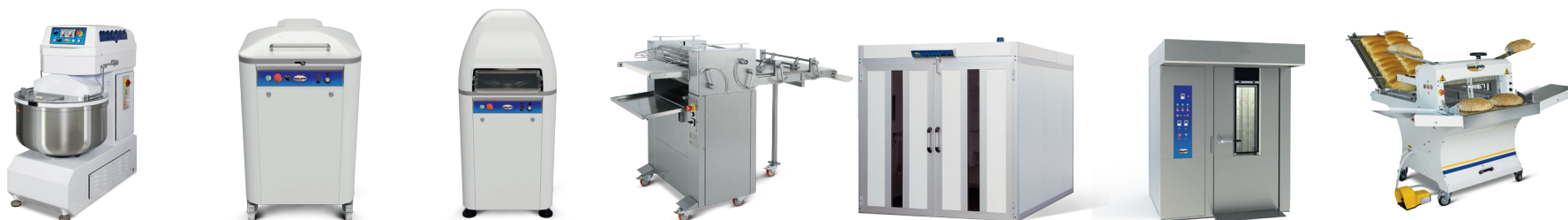
Design and find out with us your production between Round Bread, Rolled Bread, Square & Ciabatta Bread, Long Loaves, short baguettes and tin bread

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			✓	✓	✓	✓	✓	✓	✓	✓

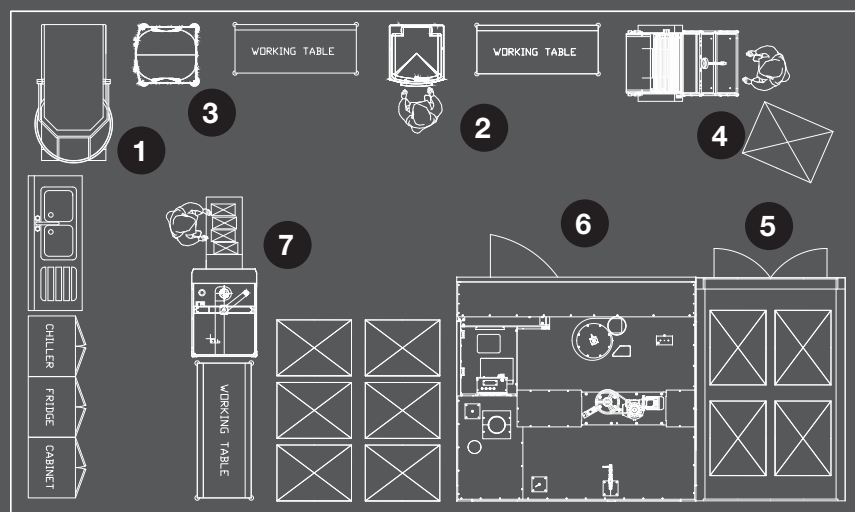
\* in relation to the chosen model of divider / forming machine

# SOLUTION FOR 240 KG BREAD HOUR

*Bread*  
SOLUTION



	1 MSP130JET/T SPIRAL MIXER	2 MSQA AUTOMATIC SQUARE DOUGH DIVIDER	3 MSRS AUT AUTOMATIC BUNS DOUGH DIVIDER AND ROUNDER	4 FR BREAD MOLDER 2 OR 4 CYLINDER	5 CLA246 ROLL-IN PROOFER 2 DOOR / 4 TROLLEYS 60X80	6 ROTANT 10 ROTARY CONVECTION OVEN 2 TROLLEYS 60X80	7 MPT AUT AUTOMATIC BREAD SLICER WITH BELTS
Size	1320/830/1450h mm	660/700/1100h mm	660/700/1450h mm	850/1750/1200h mm	1800/1970/2450h mm	2570/2000/2330h mm	650(+550)/2000/1300h mm
Weight	540 Kg	210 Kg	230 Kg	285 Kg	350 Kg	2000 Kg	225 Kg
Hourly prod.	260 Kg	2500 pcs	2500 pcs	1500 pcs	-	240 Kg	500-800 pcs
Electrical connection	400V/3/50-60Hz	400V/3/50-60Hz	400V / 3 / 50-60Hz	400V / 3 / 50-60Hz	400V / 3 / 50-60Hz	400V / 3 / 50-60Hz	400V / 3 / 50-60Hz
Power required	5.7 kW	0.75 kW	1.3 kW	1.1 kW	5.5 kW	⚡ 71 kW 🔥 3.5 kW	0,55 kW



## Min. electric power requirement

with electric oven

⚡ 85 kW

with diesel/gas oven

⚡ 18 kW

## Daily oven consumption

with resistors (electric)

⚡ kW/h 36÷56\*

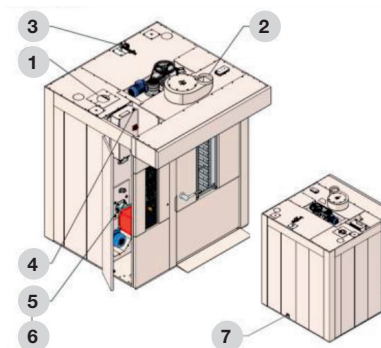
with diesel/gas burner

🔥 m³/h 4,7÷7,5\* GAS

🔥 Kg/h 3,9÷6,2\* DIESEL

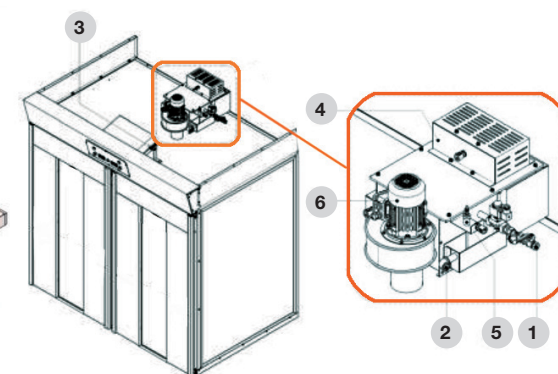
\*Indicative value calculated on 8 hours operation

## Oven connections



1	Smoke exhaust pipe	Ø 150 mm
2	Steam exhaust pipe	Ø 200 mm
3	Steam generator water arrival	Ø 1/2"
4	Electrical energy arrival	2 kW
5	Burner supply gas	Ø 1/2"
6	Burner supply gasoil	Ø 1/2"
7	Water discharge	Ø 1"

## Proofer connections



1	Steam generator water arrival	Ø 1/2"
2	Water discharge	Ø 1"
3	Electrical Energy arrival	
4	Heating elements	
5	Water level regulator	
6	Steam suction fan	

70m²

Baking area of