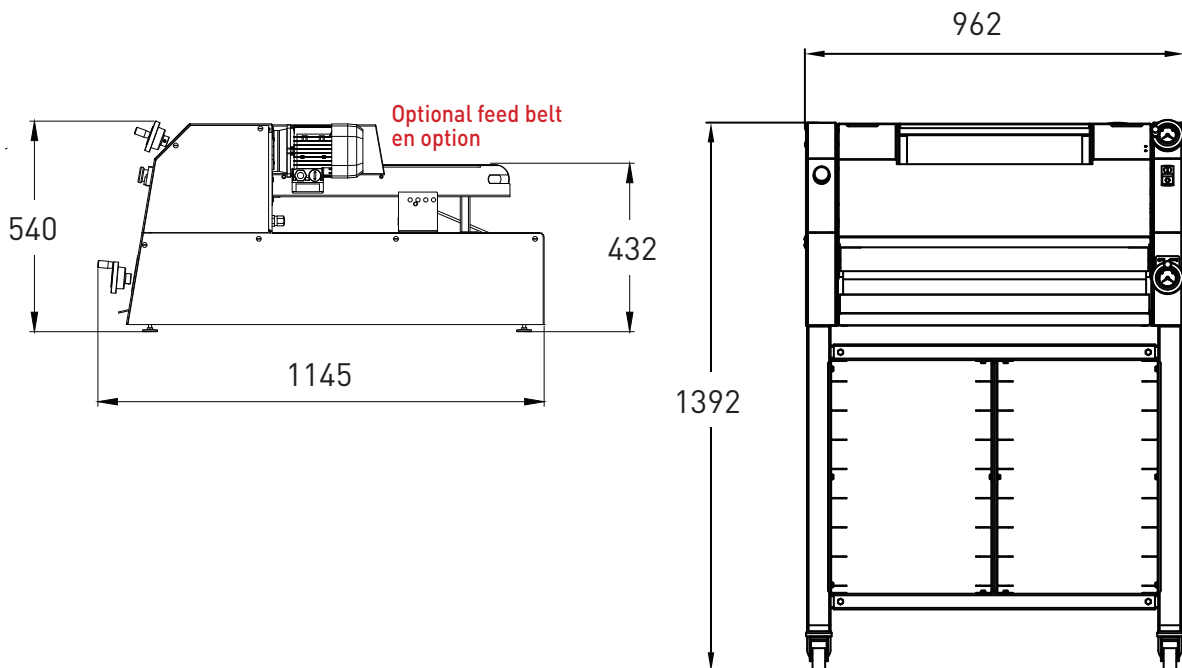


HF

- ✓ Horizontal moulding to take maximum care of the dough
- ✓ Strong pace
- ✓ Silent (-65dB)
- ✓ Stainless steel exterior

Up to 1800 pieces an hour

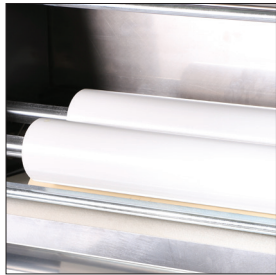




Outfeed table on slides



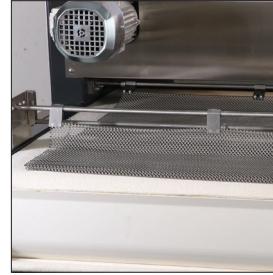
Easy-to-maintain scrapers



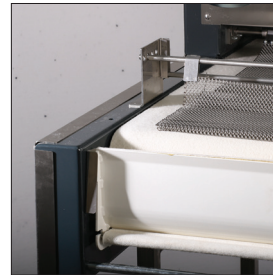
Two food-grade polyethylene rollers



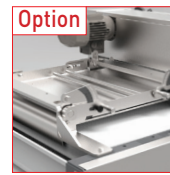
Ergonomic, accurate indicators



Progressive elongation
Thanks to the chain mail



Return table
Self-adjusting according to the size
of the dough pieces.



Option

Pre-elongation module

HF

FEATURES

Min/max weight of dough pieces in grams	50 / 1300
Two food-grade PETP rolling rollers	•
Maximum speed in pieces per hour	1800
Motor power in kW	0.37
Net weight in kg	180

CHOICES

Type of motor	230V three-phase 400V three-phase
Left / right controls	on request
Belt type	Wool Wooltop Synthetic

OPTIONS

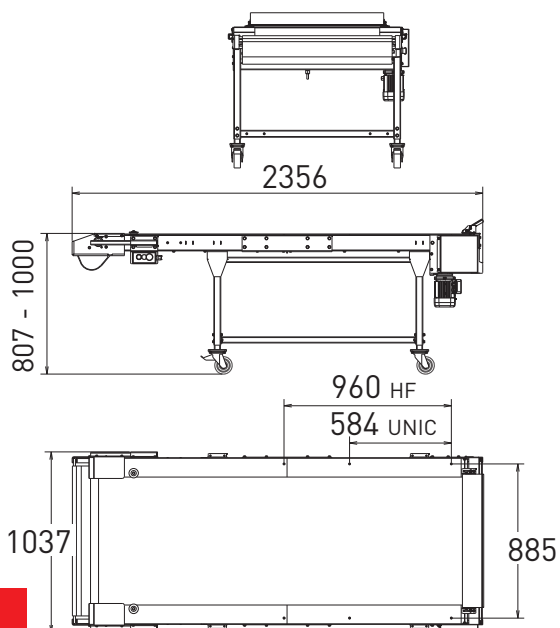
Pointed end belt	•
Feeding belt	•
Self-contained flour dispenser	•
Pre-elongation module	•
Intake guides	•
TRF20 evacuation belt	•
TRF30 evacuation belt	•
Standard wheeled base	•
Wheeled base with storage	•

Moulder evacuation belt

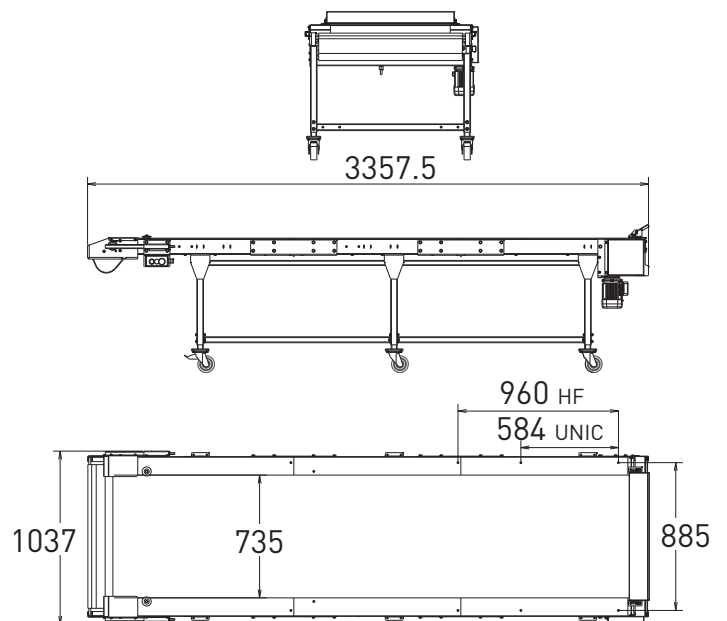


FEATURES	TRF 20	TRF 30
Compatible with all our moulders	•	•
Usable length	1m	2m
CHOICES		
Controls	left / right	left / right
OPTIONS		
Automatic 5-knife roll cutting	•	•

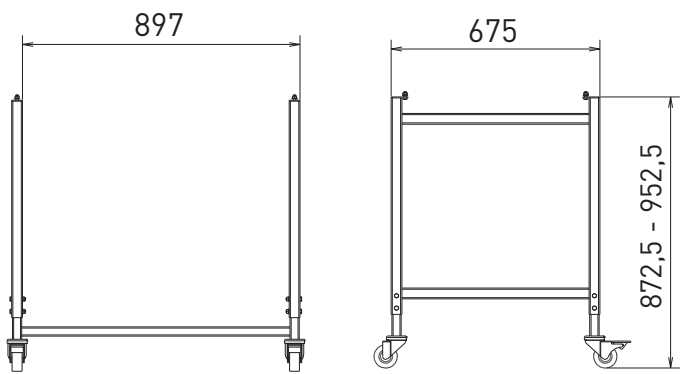
TRF20



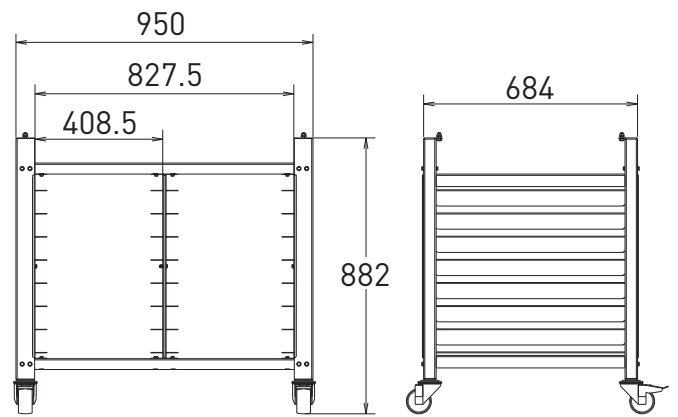
TRF30



Stainless steel moulder bases



Simple base dimensions (in mm)



Dimensions of base with storage (in mm)