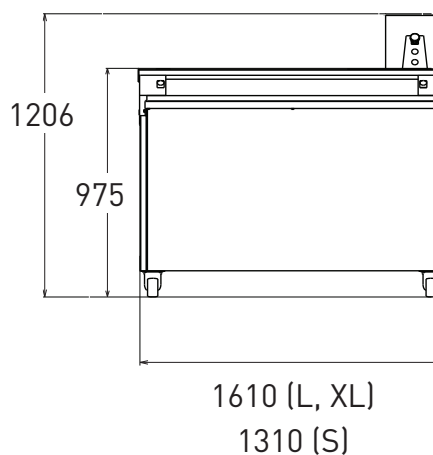
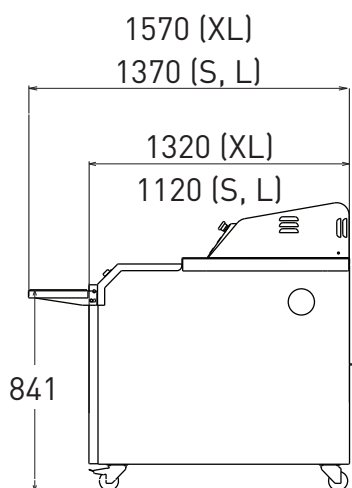




- ✓ Robust and silent
- ✓ Maximum respect for the dough's structure
- ✓ Compact
- ✓ Two trough sizes available
- ✓ Fitted with sockets to connect a moulder and divider



Up to 360 dough pieces

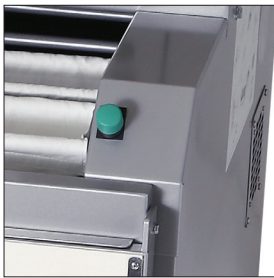




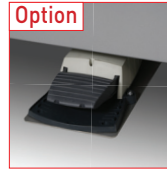
Two three-phase power sockets
Facilitates the connection of moulder and divider.



Bronze ring gear wheel
Reduces friction and extends service life.



Controls (right/left)
Simple and ergonomic



Foot control



Folding rounding tray



Germicidal UV lamp with protection and air extractor
Sterilises the proofing area and evacuates humidity.

FEATURES

MB

Synthetic felt troughs	•
Motor power in kW	0.25

CHOICES

Type of motor	230V three-phase 400V three-phase
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	STANDARD TROUGHS			WIDE TROUGHS		
	MB S	MB L	MB XL	MB S	MB L	MB XL
Net weight (in kg)	250	260	350	250	260	350
Maximum weight of dough pieces in grams	650	650	650	950	950	950
Length/width of troughs in cm	106 x 14	136 x 14	136 x 14	106 x 16	136 x 16	136 x 16
Total number of troughs	33	33	40	26	26	32
350 G* DOUGH PIECES						
Number of dough pieces per trough	7	9	9	7	9	9
Maximum capacity	231	297	360	182	234	288
550 G* DOUGH PIECES						
Number of dough pieces per trough	6	8	8	6	8	8
Maximum capacity	198	264	320	156	208	256
750 G* DOUGH PIECES						
Number of dough pieces per trough				5	7	7
Maximum capacity				130	182	224
950 G* DOUGH PIECES						
Number of dough pieces per trough				4	6	6
Maximum capacity				104	156	192

OPTIONS

Germicidal UV lamp with protection and air extractor	•
Folding rounding tray	•
Foot control	•
Monofilament troughs	•
Water-repellent troughs (Arconet®)	•

*The capacities shown are approximate. The nature of the dough, its size, rounding or positioning can alter the number of dough pieces per trough.

Non-binding photographs and technical information