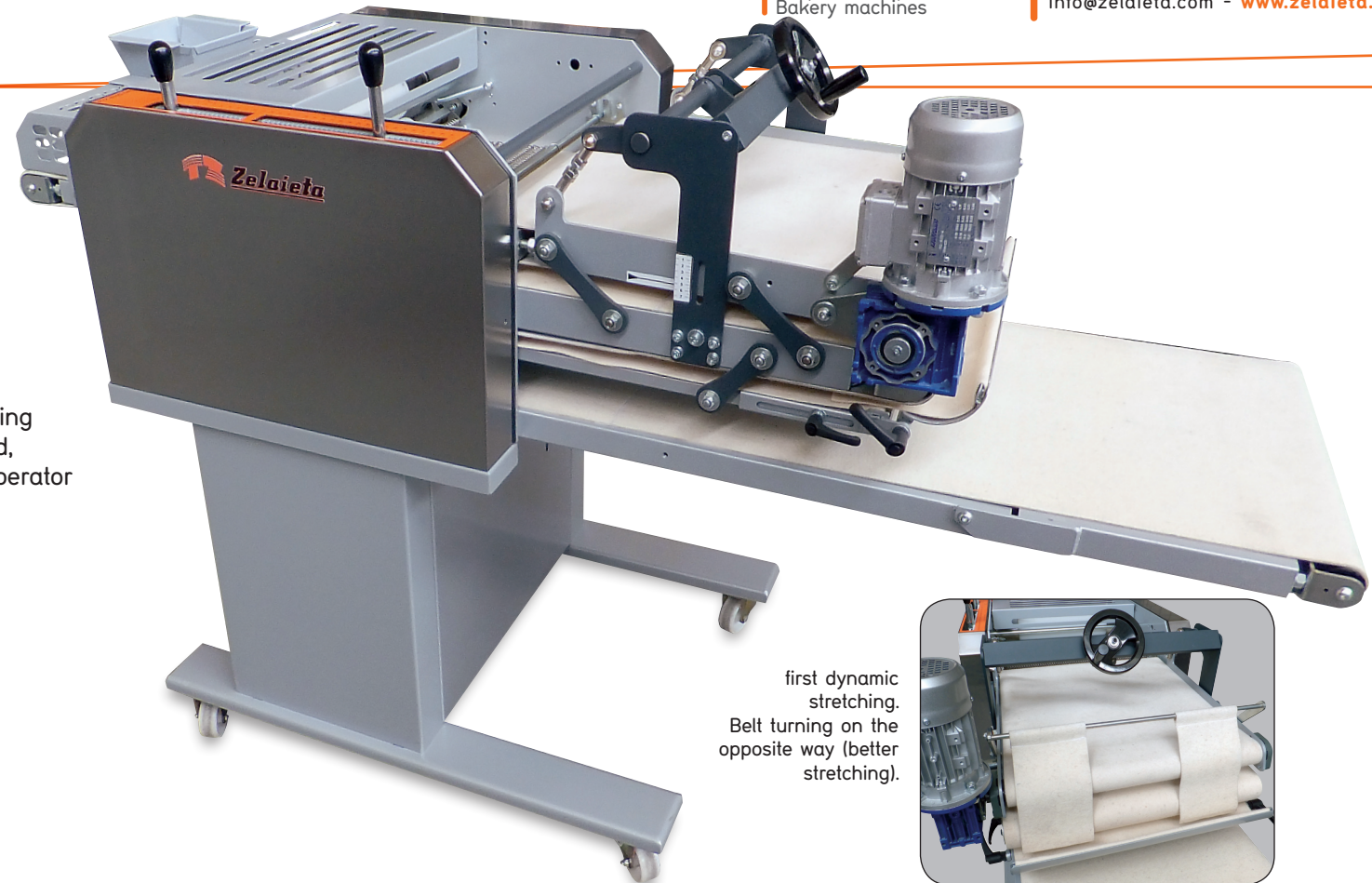


Moulder FTZ-600S-DR and FTZ-750S-DR

Zelaieta

Máquinas de panadería
Bakery machines

B° Zelain, nº 19 - 31780 BERA (Navarra) Spain
Tel.: +34 948 631 004 - Fax: +34 948 631 308
info@zelaieta.com - www.zelaieta.com

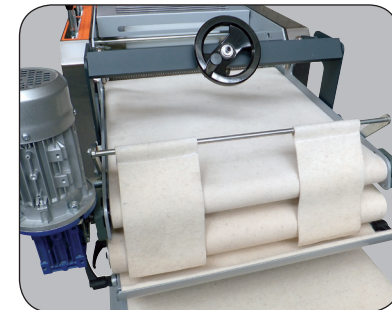


- Horizontal type moulder, with inlet belt, 3 adjustable laminating rollers.
- Stretching of the piece by means of 2 independent adjustable boards with returning system. The piece is placed in a belt called, collecting belt, very slow, from which the operator picks it up.
- Excellent results with any type of dough.
- Maximum production: 2000 pph.

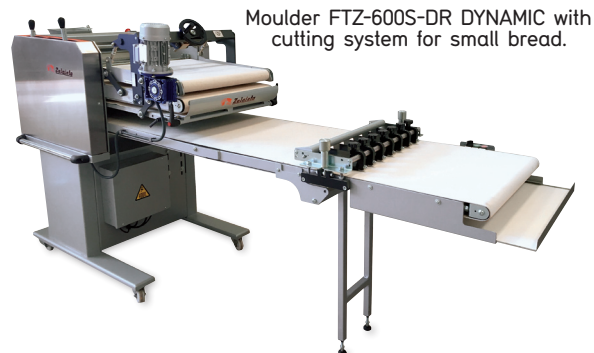
Optional:

- Flour duster for high hydrated dough.
- Dynamic: First dynamic stretching.

first dynamic stretching.
Belt turning on the opposite way (better stretching).



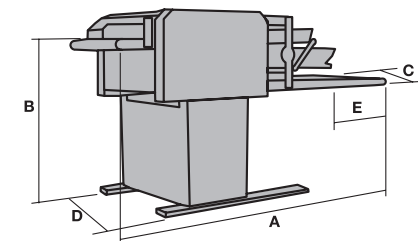
Types of bread



Moulder FTZ-600S-DR DYNAMIC with cutting system for small bread.



Stretching through adjustable boards, like pointed ends bread also adjustable.



MODEL	DIMENSIONS (mm)					POWER
	A	B	C	D	E	
FTZ-600	2.000	1.020	600	810	410	1 HP
FTZ-750	2.500	1.140	750	950	630	1 HP