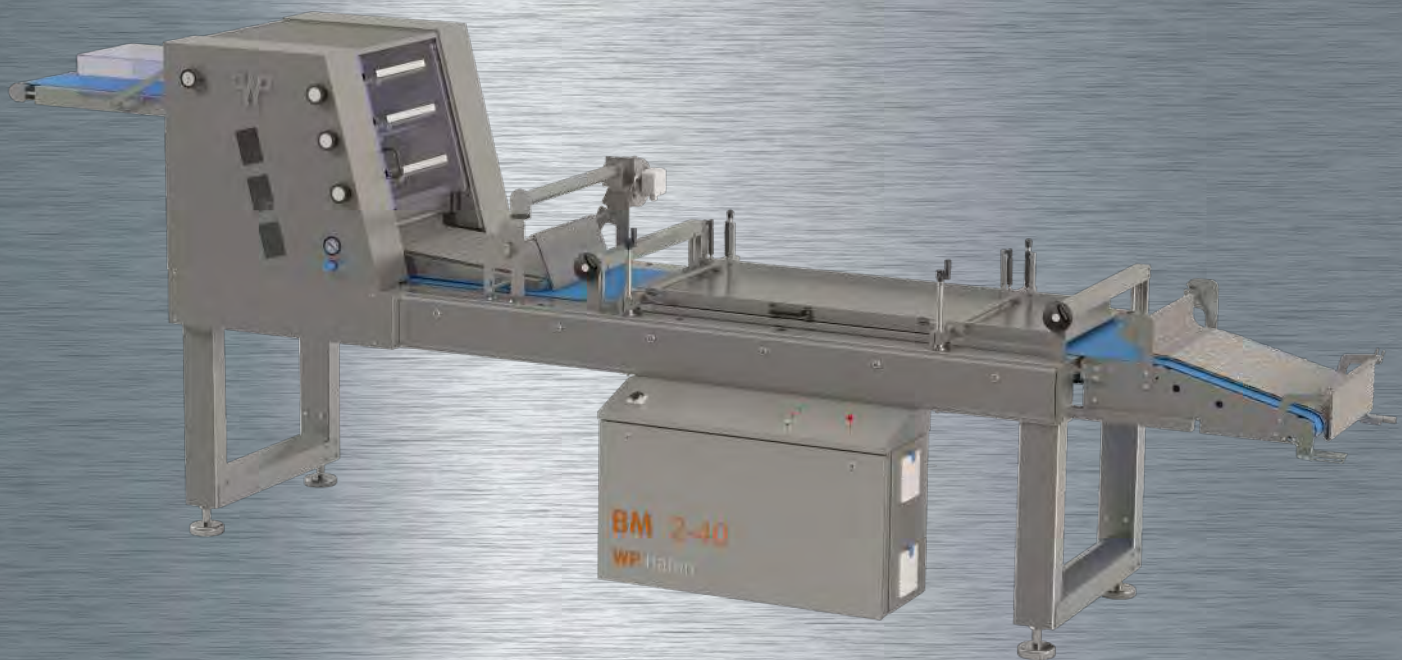


think process!

WP Haton



BM 2-40 / BM 2-40 BT

Industrial Long Moulder

WP BAKERYGROUP

think process!

BM 2-40 / BM 2-40 BT

Picture BM 2-40

FOR PAN AND HEARTH BREAD, SUITABLE FOR WHEAT DOUGHS AND MIXED RYE / WHEAT DOUGHS UP TO 30% OF RYE.



BENEFITS

- Excellent sheeting and moulding results
- Progressive sheeting of the dough pieces with relaxation phase
- Separation of curling- and sheeting belt for an optimal synchronisation of curling belt and roller speed and a longer sheeting time
- Continuous cleaning of sheeting rollers through tilting scrapers
- Easy to clean scrapers on each roller
- Drying device on all sheeting rollers
- Good accessibility of rollers and scrapers for easy cleaning
- Thickness and width dough piece adjustable through speed control, through recipe control via PLC (BM 2-40 BT only)
- Separate curling belt, adjustable in speed
- Hinged pressure board for fast cleaning and accessibility
- Very modern and functional design in stainless steel
- Low noise level

BASIC EXECUTION:

- Infeed conveyor with adjustable pressure roller and centring rollers
- 2 sets of sheeting rollers, opening sheeting rollers adjustable between 1 and 25 mm
- Rollers width 400 mm, Ø 125 mm, equipped with hinged Teflon coated scrapers
- Continuous cleaning of sheeting rollers through tilting scrapers.
- Drying device on all sheeting rollers
- Visual control of sheeting process
- Moulding frame made of aluminium
- Separate curling belt, adjustable in speed
- Adjustable stainless steel curling net on curling belt
- Pressure board adjustable in height, 2xV, L=1600 mm, with adjustable, Teflon coated side guides
- Maximum moulding length 560 mm (depending on dough weight)
- Cover plates stainless steel, brushed
- Moulding bridge with separate belt drive, belt width 600 mm
- Moulding bridge in glass bead blasted stainless steel
- Electrical switch box stainless steel
- PLC control with Touch Screen (BM 2-40 BT only)

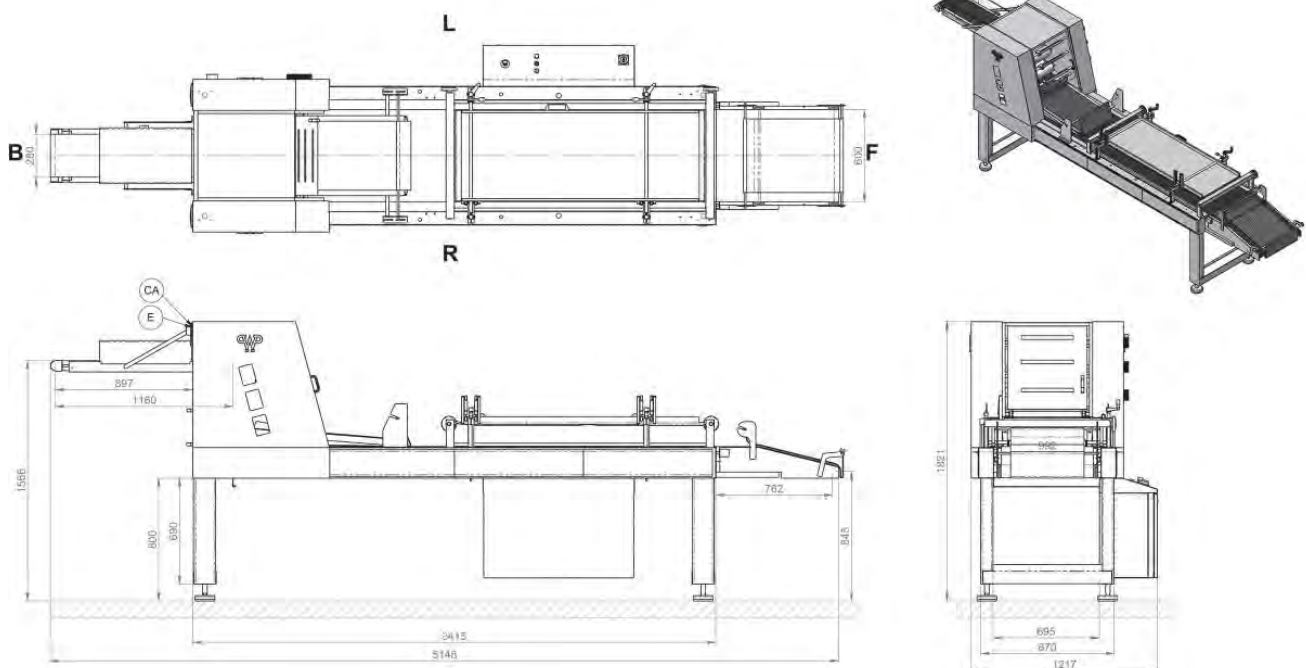


Illustration BM 2-40

BM 2-40 / BM 2-40 BT

TYPE	WEIGHT RANGE	CAPACITY
2-40 program:	200 - 1100 gr	< 3000 pcs/h. at 1000 gr dough weight
- in standard execution		
- L, in extended execution with 2 pressure boards		
- L, extended execution with 1 pressure board and 1 driven top moulding belt		

DIMENSIONS*		WEIGHT	CONNECTED LOAD*
Length	5150 mm	net 980 kg	230/400 V, 50 Hz + earth 4 kVA*
Width	1100 mm	gross 1100 kg	
Height	1820 mm	Shipping volume 4,7 m ³	

* Standard BM 2-40/BM 2-40 BT version

OPTIONS

- Pre-set counter
- Adjustable, pneumatic pressure controlled sheeting roller
- Air on separate curling belt
- Driven top moulding belt, running against dough flow, instead of pressure board
- Air on driven top moulding belt running against dough flow
- Flour duster with own drive and photocell for dough detection
- Decoration station
- Cutting device 2-pieces with final moulding plate and spread V
- Twister (Swing Away) (4 pieces)
- Twister-device (6 pieces)
- Panning conveyor
- Overhead stopper
- Bottom stopper
- Peelboard stopper
- Tin signalisation, shortage and back-up
- Customer specific Blue Box

WP BAKERY GROUP USA

1 Enterprise Drive, Suite 408 // Shelton, CT 06484 // PH: 203-929-6530 // FX: 203-929-7089
 info@wpbakerygroupusa.com // www.wpbakerygroupusa.com