



Joanna Levin Hamburg -  
bakery machinery

## Hammonia Bread Moulder



The Hammonia Bread Moulder is an extremely reliable and solid bread moulder, specially designed for quality moulding in bread plants. It provides perfect moulding for all kinds of dough.

### Optional extras

- Pointed ends device
- Belt feeder (small pieces)
- Pre-laminate feeder (big pieces)
- Work table

Dimensions	Standard moulder	With pre-laminate feeder	With belt feeder:
Length	2.150mm	2.550 mm	2.250 mm
Height	1.230mm	1.290 mm	1.380 mm

### Moulders Belt width:

- BPM 600: 600 mm
- BPM 700: 700 mm

(Other belt widths available on request)

### Moulder width:

- BPM 600: 880 mm
- BPM 700: 980 mm

Motor: 0,55 kW (0,75 CV)

Belt feeder motor: 0,14 kW (0,17 CV)

For further information please contact us.

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