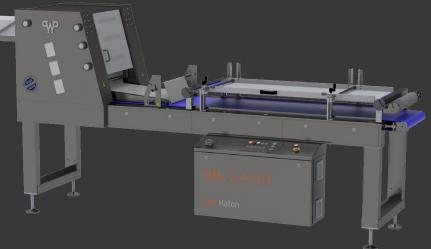


BM 2-40 Industrial Moulder

The BM 2-40 is an industrial long moulder for both pan and hearth bread types, made from a wide variety of dough. The gradual sheeting process ensures more curling of the dough pieces and better crumb structure of the bread.





WP Haton produces the most advanced and best bread make-up machines in the world contributing to high weight accuracy, excellent structure and most friendly and careful handling of the dough without compromising on high speed, consistency and constant quality on every piece of the dough piece produced.

- Tailormade line concepts in dough processing equipment
- Unique system of modularization
- BreadLab: the experience center where bakers from all over the world can test our equipment with their own ingredients

BM 2-40 Industrial Moulder

Highlights

- Visual control of sheeting process by side windows
- Two pairs of rollers with own drive for progressive sheeting
- Air drying device on the rollers to avoid sticking of the dough
- Scrapers on the sheeting rollers for continuous cleaning
- Separate curling belt and sheeting belt for an optimal synchronisation and a longer sheeting time
- Hinged pressure board for fast cleaning and accessibility





BM 2-40

The BM 2-40 is an industrial long moulder for pan and hearth bread, suitable for wheat dough and mixed wheat/rye dough. The curling belt and sheeting belt are separated for optimized roller speed and sheeting time. Additionally, the opening between the sheeting rollers as well as pressure board and side guides can be easily adjusted for dough friendly handling of different dough types to get the best end result.

Specifications

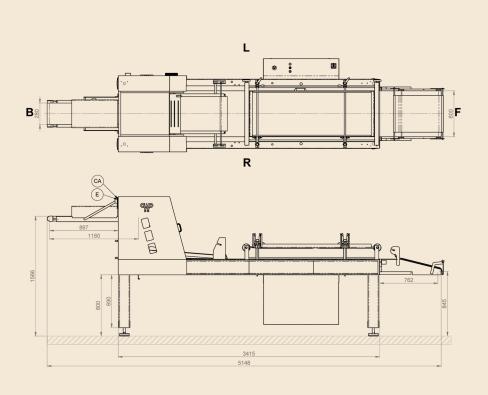
- Infeed conveyor with adjustable pressure roller and centring rollers
- Two sets of sheeting rollers, opening sheeting rollers adjustable
- Rollers equipped with hinged Teflon coated scrapers
- Drying device on all sheeting rollers
- Separate curling belt, adjustable in speed
- Adjustable stainless steel curling net on curling belt
- Pressure board adjustable in height, with adjustable, Teflon coated side guides
- Moulding bridge stainless steel, glass bead blasted with separate belt drive

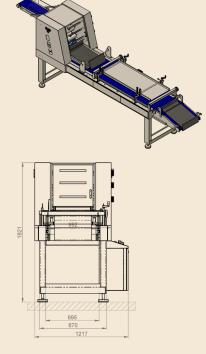


Find out more about WP Haton and our products

by scanning this QR-code with your mobile phone, or visit WWW.WP-HATON.COM

Technical drawing







BM 2-40 Measurements

ТҮРЕ	WEIGHT RANGE	CAPACITY	DIMENSIONS*
BM 2-40 execution:	200 - 1100 gr	< 3000 pcs/h	Length 5850 mm
- Standard execution			Width 900 mm
- Extended execution with 2 pressure boards			Height 1945 mm
- Extended execution with 1 pressure board and 1 driven top moulding belt			* Standard BM 2-40 version

Options

- Air on separate curling belt
- Driven top moulding belt running against dough flow
- Flour duster with own drive and photocell for dough detection
- Twister

- Panning conveyor with magnetic pan-indexing system, inclusive
 PLC, touch screen and air conditioning
- Customer specific Blue Box

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