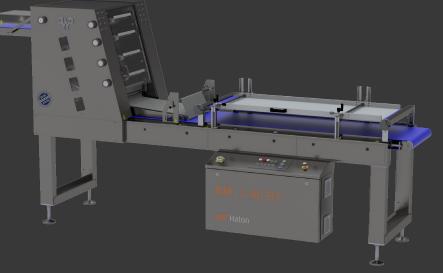


BM 3-40 Industrial Moulder

The BM 3-40 is a sturdy designed universal long moulder which can process a wide variety of dough. This long moulder has a high performance in sheeting and moulding, making it a reliable part of your bakery equipment.





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 3-40 Industrial Moulder

Highlights

- Three pairs of PET rollers
- Non sticking heavy-duty sheeting rollers
- Each roller pair equipped with individual blower for constant drying of sheeter rollers
- Sheeter head includes high speed curling belt and infeed conveyor
- Sturdy design with a long machine life
- 1:1 replace-ability/retrofit package for existing machines
- Easy to operate, clean and maintain





BM 3-40

The BM 3-40 is a high performance 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. The optional Twister can easily be lifted when its use is not necessary.

Specifications

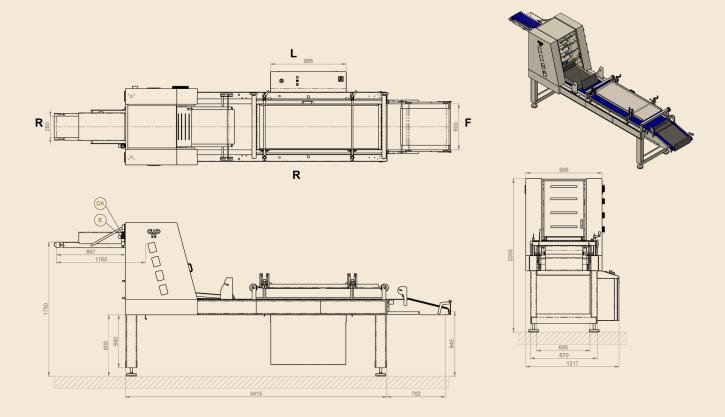
- Infeed conveyor with adjustable pressure roller and centring rollers
- Three sheeting rollers with fixed drive and scrapers, opening sheeting rollers adjustable
- Rollers equipped with hinged Teflon coated scrapers
- Drying device on all sheeting rollers
- Separate curling belt, adjustable in speed
- 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
- Windows in side panel for visual control of the sheeting process



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 3-40 Measurements

| ТҮРЕ | WEIGHT RANGE | CAPACITY | DIMENSIONS* |
|---|---------------|--------------|----------------------------|
| BM 3-40 execution: | 200 - 1100 gr | < 4000 pcs/h | Length 5850 mm |
| - Standard execution | | | Width 900 mm |
| - Extended execution with 2 pressure boards | | | Height 2065 mm |
| - Extended execution with 1 pressure board and 1 driven top moulding belt | | | - |
| - Retrofit package for existing moulders BM 80, upon request | | | * Standard BM 3-40 version |

Options

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

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