

think process!

WP Haton



BM 51 B

Long Moulder

WP BAKERYGROUP

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BM 51 B

Picture BM 51 B with infeed conveyor

SUITABLE FOR WHEAT, WHEAT/RYE
(UP TO 30% RYE) DOUGHS.



BENEFITS

- Perfect sheeting results by drum principle
- Possibility to process many types of dough
- Modern design in stainless steel
- Easy to operate and maintain
- Adjustable folding blades during sheeting for short and long loaves
- Second roller spring loaded
- Blower on transfer drum
- Easy adjustable settings with read-out
- Quick lock system on pressure board
- Second pressure board (option) for longer dwell time

BASIC EXECUTION:

- Infeed hopper with adjustable side walls
- Drum, steel, covered with synthetic sleeve
- Adjustable synthetic rollers with synthetic scrapers, width 320 mm, Ø 100 mm
- Opening between roller pairs (1st and 2nd) adjustable between 3-40 mm, with adjustable drum, spring mounted
- Blower on transfer drum
- Operation always left hand side
- Adjustable curling net, stainless steel
- Hinged pressure board, adjustable in height, with adjustable Teflon coated side guides
- Moulding bridge glass bead blasted
- Cover plates stainless steel
- Undercarriage 4 swivel castors, 2 with brake

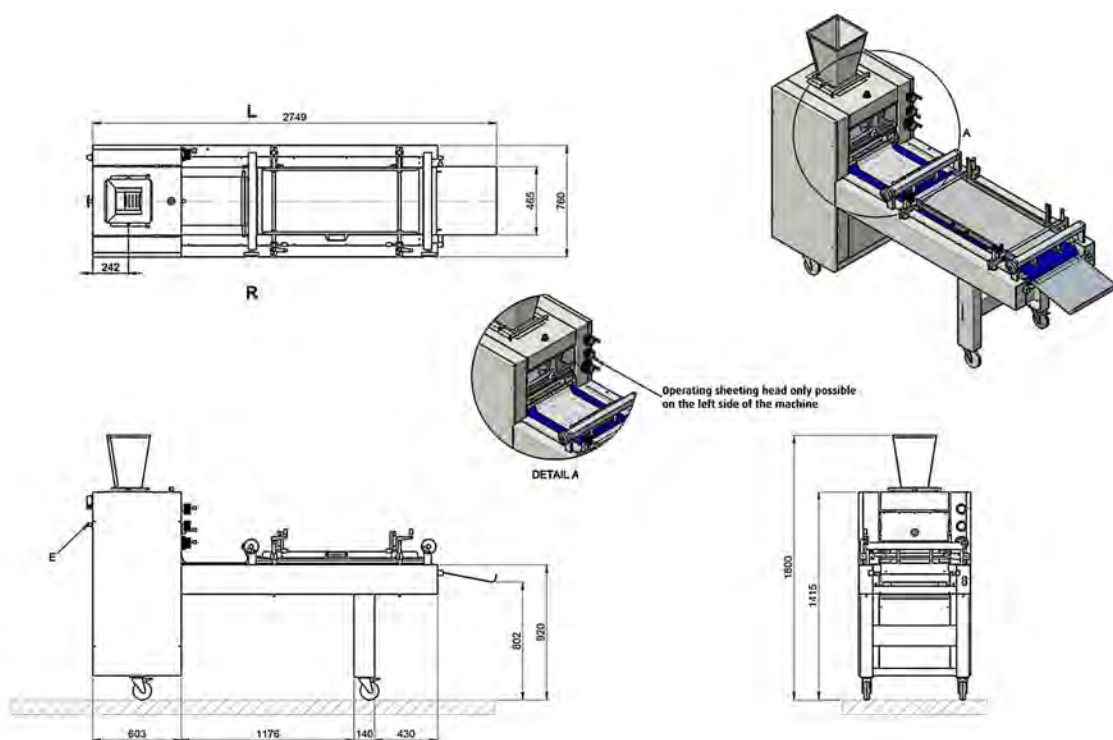


Illustration BM 51 B version

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BM 51 B

TYPE	WEIGHT RANGE	CAPACITY
BM 51 B	110 - 1600 gr	up to 2000 pcs/h. depending on dough weight

DIMENSIONS		WEIGHT	CONNECTED LOAD
Length	2750 mm	net 610 kg	230/400 V, 50 Hz + earth
Width	760 mm	gross 700 kg	0,8 kVA
Height	1800 mm	Shipping volume 3,9 m ³	

OPTIONS

- Infeed conveyor with centering rollers instead hopper (L=+352 mm)
- Driven curling net running against dough flow
- Extra pressure board for extended version (N-version), including heavier curling net
- Cutting station 2- or 4-pieces
- Customer specific Blue Box

WP HATON BV

Industrieterrein 13 // 5981 NK Panningen // Netherlands // Phone +31 77307-1860 // Fax +31 77307-5148 // info@wp-haton.com // www.wp-haton.com