

# MO-881 Moulder



Glimek MO-881 is a heavy duty moulder for use in industrial bakeries. Via the triple moulding head, curling net and double pressure boards the desired dough piece length and shape is obtained with almost seamless closure.

# MO-881 Moulder



Driven by tension timing belt, noiseless and resistable

The first pressure board is delivered in two widths, 8 11/16" and 11 1/16" for different dough weights



Three pair of 15 3/4" wide adjustable pressure rollers with spring loaded scrapers for easy cleaning

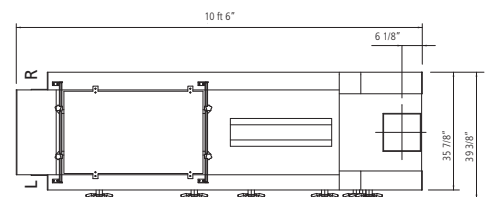
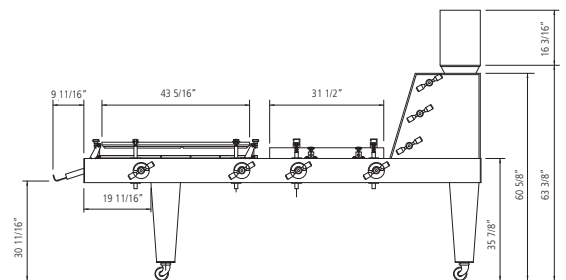
Pressure board, 25 5/8" x 43 5/16", is foldable and can be locked in an upright position for easy cleaning



Reference scale on each handle to enable fine tuning

| Accessories   |  |
|---|--|
| Decoration unit between the pressure boards         | Photocell controlled decorator suitable for e.g. Sesame, poppy seeds, oat grains   |
| Decoration unit accessory - vibrator                | Vibrator for the decoration unit as option   |
| Depositing system                                   | Photocell controlled pneumatic flap systems including electrical control box. For more accurate positioning of dough pieces after moulding |
| Extra moulding unit                                 | Moulding unit mounted on the outfeed end of MO-881, with drum motor driven belt, adjustable in height. W = 27 11/64", L = 19 11/16"        |
| Forming station for 4-pieces                        | Turns the 4 pcs 90° and feed it into tins. Especially for toast production for a compact bread structure                                   |
| Infeed timing conveyer                              | At high capacity, for adjusting the distance between two dough pieces coming to close included electrical control box                      |
| Lower side guides 25/64"                            | Non stick coated side guides 25/64" for second pressure board, standard is 25/32", recommended for low weight ranges                       |
| Motorized pressure board                            | Counterrotating motorized pressure board with fixed speed in order to prolonging the moulding length                                       |
| Pressure board customized                           | Special customized pressure board (both first and second) can be offered on request  |
| Special belt  | Special customized belt can be offered on request  |
| Three knives in pressure board for 4-pieces         | Cut the dough piece into 4 pieces. Standard distance between the knives = 3 15/16"   |
| Underlying conveyer for tins with depositing device | Conveyer under the moulder for tinhandling, photocell controlled automatic depositing, stainless steel version, L = 15 ft                  |

| Technical data               |                              |
|------------------------------|------------------------------|
| Capacity range               | up to 3600 dough pieces/hour |
| Weight range                 | 1.0 oz - 4.0 lb              |
| Working width                | up to 25 5/8"                |
| Power supply                 | 1,1 kW                       |
| Weight, net                  | 1390 lb                      |
| Weight, gross (wooden crate) | 1640 lb                      |
| Volume, gross                | 10.2 x 3.8 x 6.2 = 240.3 ft³ |



Handles on left (L) or right (R) side, please specify on the order



AE86



**Glimek AB**  
 Box 124  
 S-280 64 GLIMÄKRA  
 Sweden  
 Tel. int. +46-(0)44 449 00 • Fax +46-(0)44 449 10  
 e-mail: office@glimek.se • www.glimek.se



Belshaw Adamatic Bakery Group  
 814 44th St NW  
 Suite 103  
 Auburn Washington 98001  
 USA  
 Phone: +1 732 544 8400  
 Fax: +1 732 544 0735