

Cinch Bakery Equipment, LLC

Bakery Ovens _____ Bakery Machines

When it comes to sheeting and moulding the MAX 3B bread moulder handles the dough very gentle. Therefore it will be suitable for a great variety of goods. Gentle, because the dough is sheeted through several pairs of rollers before it sheets to the required size. In this way you achieve a very fine structure and an optimum elasticity. For the best quality there is a moulding track of about 2,000 mm. When combined with a conveyor belt width of 600 mm, the MAX 3B bread moulder is excellent for making small French sticks and plaits in the weight range of 150-2,000 grams.

Frame, covering and all carrying parts are made of stainless steel. It is not only made of stainless steel. It is not only made to last, but it is also made in such a clever way that cleaning the machine is reduced to a minimum, as the housing of the rollers can be removed. All rollers are teflon coated and the pressure board is made from special non-stick synthetic material.

So: Keep on rollin'!

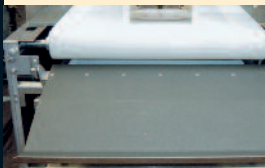
Centring facility

The feed hopper has an adjustable centring facility, to guarantee the precise feeding into the first pair of rollers.



3 Rollers

The dough is sheeted through 3 rollers, before it sheets to the required size.



Single and double belt

The MAX 3B bread moulder has in its standard form a single belt. It is also available with a double belt and in this way, it is ideal for the production of small sticks and similar products.

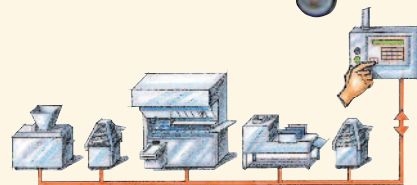


Remote control

at the end of the plant, this can be steered via the remote control.

The Bread Moulder MAX 3B

It will roll and roll and roll... and always as gentle as one does by hand



Technical data

Max. hourl capacity	2,400 pcs.
Max. hourl capacity	150 - 2,000 g
Conveyor belt width	600 mm
Max. moulding length	2,000 mm
Capacity	1.1 kW
L x W x H	2,000 x 1,000 x 1,550 mm

The Computer Control **MASTER 3B** Fully in control of your system

Master 3B

The computer control and recipe settings make the system fully automatic in its operation.

The fully computer controlled **Breadsystem** for the artisan bakery – in modular form or as a complete package.

You choose the name of the bread and the entire breadsystem will then provide the machinery settings required to make that particular recipe.

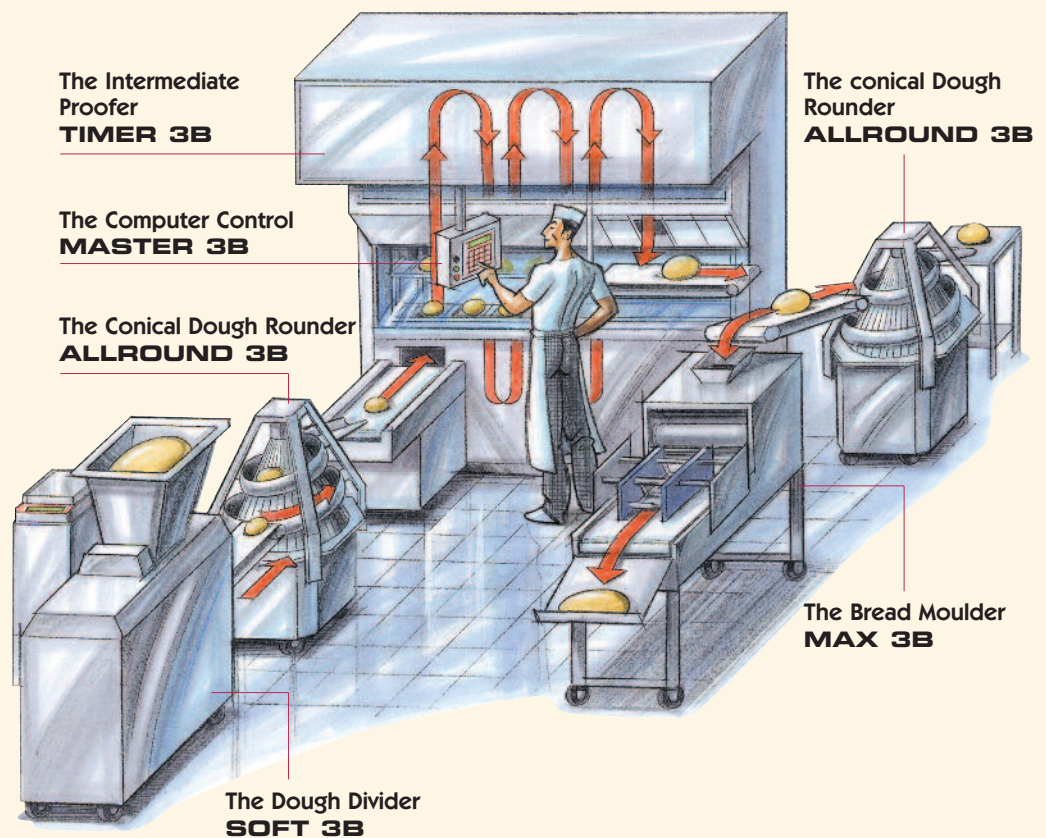
A weight checker is connected to the control unit. The advantage is that the dough pieces as they are set in the recipe are compared with the actual weights and when they do not match this is automatically corrected. This also applies to all settings of both the conical dough rounder and the bread moulder, for which rollers and pressure board are set for each type of bread. To start production, it will therefore only be necessary to choose of the number of the required doughrecipe: You can believe us – this investment will pay for itself in no time.



Thanks to the **MASTER 3B**, the bread system is fully computerized.

Who can match that: with the **MASTER 3B** computer control one person is enough to operate the system.

For more rationalization and a 100% reproducible quality.



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