



# Maestro Mix Freestanding Roll/Loaf Moulder



Create a range of rolls, baguettes and other breads with the help of moulding machines. These units quickly mould dough improving your production times and help you serve freshly baked bread to your customers

## Description

The Maestro Mix ROL-MOL280 Freestanding Roll/Loaf Moulder brings unprecedented flexibility and versatility to any bakery. Less manual handling of the dough means you can save on labour costs. Ideal for small rolls to large french baguettes, the roll moulder features an adjustable dough hopper and a reverse operating device. The unit can be operated from one or two sides depending on your preference. Easy to use controls allow precision fine tuning to achieve perfect results everytime. . Safety features include an emergency stop button and a safety switch. The unit comes on castors for easy mobility.

## Additional Information

**Manufacturer :** Maestro Mix  
**Output Kw :** 2.6  
**Product Depth :** 960  
**Product Height :** 1050  
**Product Width :** 760  
**Tray Size :** 400x600