



# Maestro Mix Universal/French Roll Moulder

**MAESTRO MIX**

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-MOL75 Universal Moulder brings unprecedented flexibility and versatility to any bakery. Less manual handling of the dough means you can save on labour costs. The Universal Moulder can process dough ranging from 50 grams up to 1.25 kg – Making it ideal for small rolls to large french baguettes. Easy to use controls allow precision fine tuning to achieve perfect results everytime. The unique natural felt is easy to replace, non-stick, non-marking and allows for gentler handling of the dough. Safety features include an emergency stop button and a safety switch. The unit comes on castors for easy mobility.

## Additional Information

**Manufacturer :** Maestro Mix

**Product Depth :** 805

**Product Height :** 1550

**Product Width :** 610