

Rustic Bread Plant

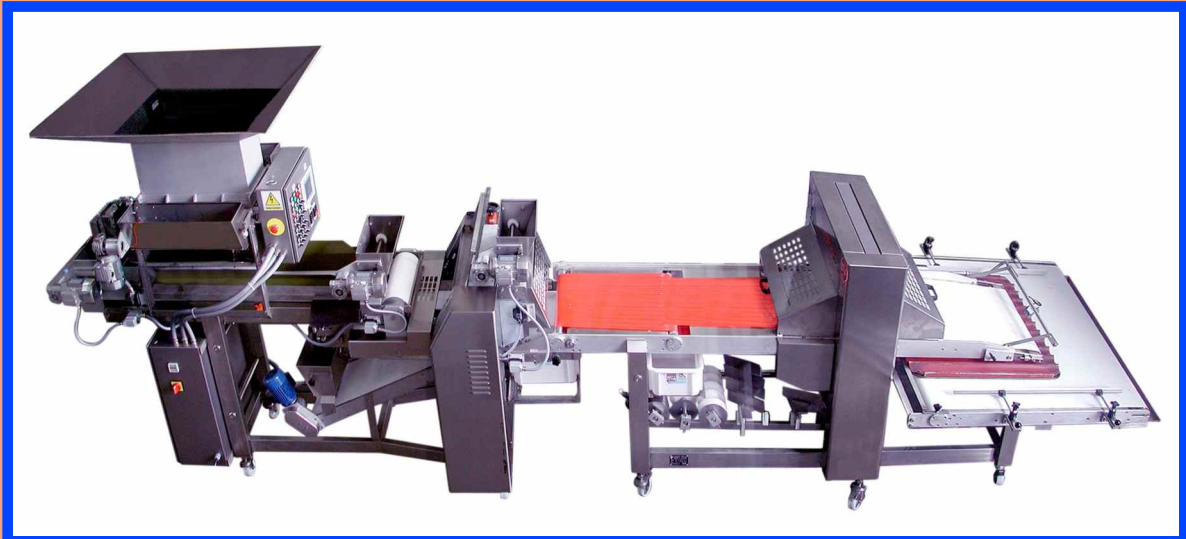


Image shows Model: PH209

Domax

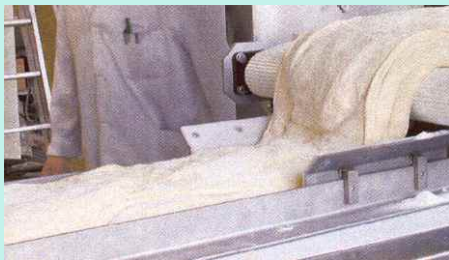
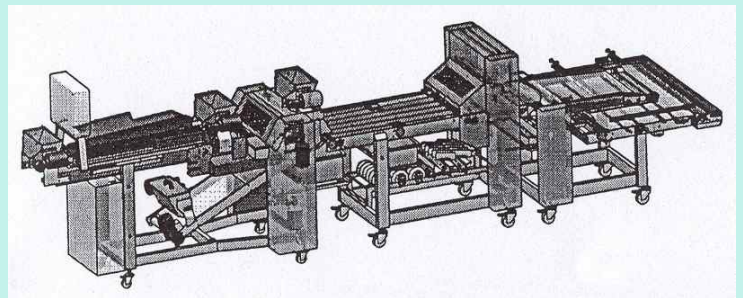
Rustic Bread Plant

This bread line automates the production of a wide range of Artisan bread types, with a water content of between 50 - 88% of flour weight.

The plant is supplied standard with a straight and angled guillotine for different style cuts, and includes 2 roller cutters of different dough widths.

All size and weight adjustments are quick and simple, and roller cutters and guillotines can be changed in minutes.

Ciabatta, Turkish bread, Panni, Foccacia and rustic Baguettes are just a few products which can be made quickly, easily and very cost efficiently.



Specifications

Model	PH204
Output	500kg per hour
Dimensions	1500mm W x 6010mm D x 1740mm H
Power	3P+N+E, 380 - 415 volt, 50Hz, 4.0kW
Air compressor	4kg/bar. Minimum air consumption 2.4 litres per min

In line with policy to continually develop and improve its products, Moffat reserves the right to change specifications and design without notice

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