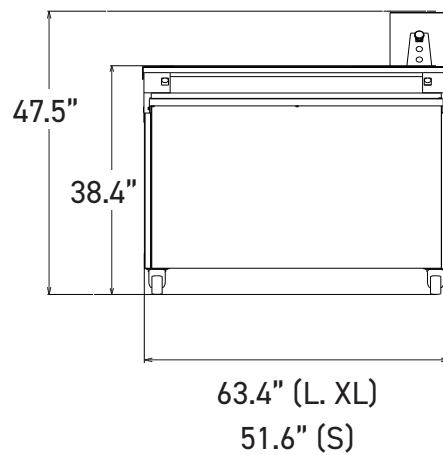
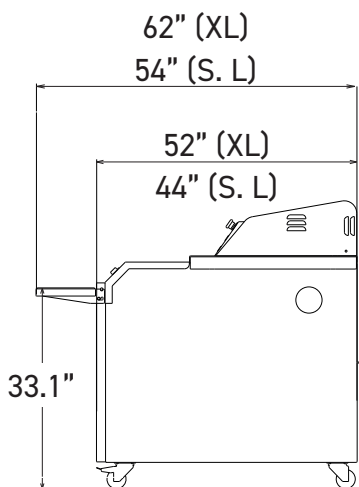




MB

- ✓ Robust and silent
- ✓ Maximum respect for the dough's structure
- ✓ Compact
- ✓ Two trough sizes available
- ✓ Fitted with sockets to connect a moulder and divider
- ✓ 5 years parts / 1 year labor warranty





Bronze ring gear wheel
Reduces friction and extends service life.



Option

Foot control



Option

Folding rounding tray



Controls (right/left)
Simple and ergonomic



Option

Germicidal UV lamp with protection and air extractor
Sterilises the proofing area and evacuates humidity.

FEATURES

MB

Synthetic felt troughs	•
Motor power in kW	0.25
Type of motor	3ph/208V/60Hz/1.32A

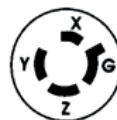
STANDARD TROUGHS

LARGE TROUGHS

	MB S	MB L	MB XL	MB S	MB L	MB XL
Motor power in kW	0,3kW					
Net weight in kg	250	300	350	250	300	350
Maximum weight of dough pieces in gr	650	650	650	950	950	950
Length/width of troughs in cm	106 x 14	136 x 14	136 x 14	106 x 16	136 x 16	136 x 16
Number of total troughs	33	33	40	26	26	32
Number of dough pieces per trough	7	9	9	7	9	9
Maximum capacity	231	297	360	182	234	288
DOUGH PIECES OF 350GR*	Number of dough pieces per trough	6	8	8	6	8
DOUGH PIECES OF 550GR*	Maximum capacity	198	264	320	156	208
DOUGH PIECES OF 750GR*	Number of dough pieces per trough	n/a	n/a	n/a	5	7
DOUGH PIECES OF 950GR*	Maximum capacity	n/a	n/a	n/a	130	182
DOUGH PIECES OF 950GR*	Number of dough pieces per trough	n/a	n/a	n/a	4	6
DOUGH PIECES OF 950GR*	Maximum capacity	n/a	n/a	n/a	104	156
						192

OPTIONS

Germicidal UV lamp with protection and air extractor	•
Folding rounding tray	•
Foot control	•
Monofilament troughs	•
Water-repellent troughs (Arconet®)	•



L15-20P

Plug Configuration
• NEMA L15-20P

*The capacities shown are approximate. The nature of the dough, its size, rounding or positioning can alter the number of dough pieces per trough.