## LLT/MAA

Vertical shaping to save space

Variable Speed Stretching MatFor a wide range of productsThree rolling rollers
(V)

More precise ergonomic controls
(V)

Quick mat changeStainless steel casing
(2)

Washable and removable reception shelf


## SPECIFICATIONS

| Min/max weight of dough pieces in grams | $50 / 1200$ |
| :--- | :--- |
| Three food-grade PETP rollers |  |
| Maximum speed in pieces per hour | 1200 |
| Motor power in kW | 1.1 |
| Variable speed control | • |
| Net weight in kg | 200 |

## TECHNICAL SPECIFICATIONS

Power supply
Controls

Chute type
Manual loading,Automatic loading

## MAIN STRENGTHS



## Rollers

Three food-grade polyethylene rollers


## Adjustable rollers

The levers provide a high degree of accuracy and reduces the load on the wrist.

## Forming belt

Ultra-quick belt change without disassembling the machine.


## Vertical moulding

Vertical moulding to save space

## Motorised outfeed belt (option)

Facilitates unloading


## Variable speed stretching mat

The electronic variator makes it possible to act on the differential speed of the extension chambers. By reducing the speed, the moulder adapts ideally to Tradition dough by offering very gentle work, combined with respect for the honeycombing of the dough. By increasing the speed, the Ultima promotes the lengthening and shaping of a very regular stick.


## Manual loading

Chute for manual loading


## Automatic loading

Chute for automatic loading

