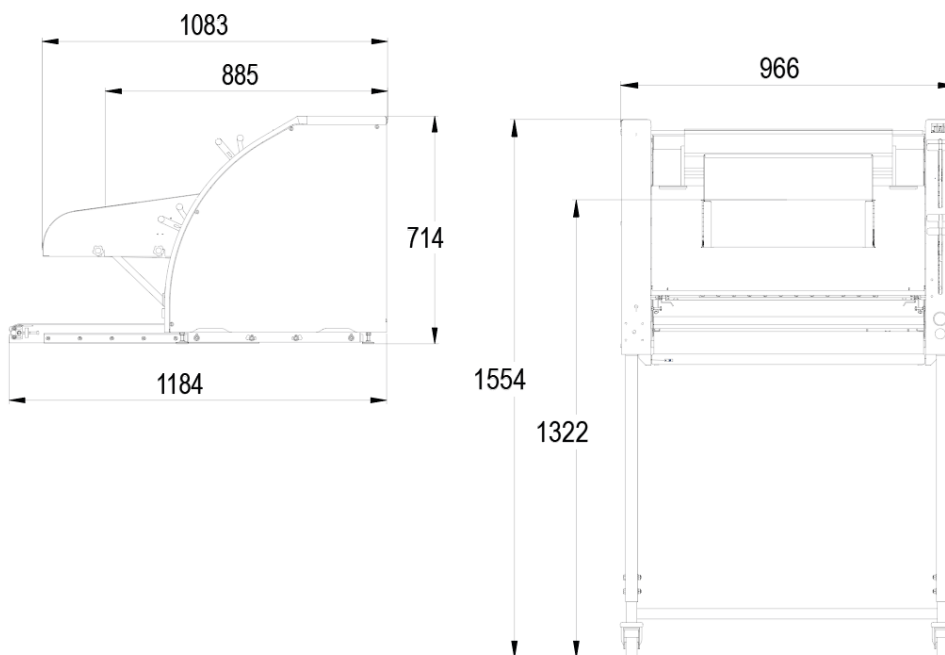


ULTIMA

- ✓ Vertical shaping to save space
- ✓ Variable Speed Stretching Mat
- ✓ For a wide range of products
- ✓ Three rolling rollers
- ✓ More precise ergonomic controls
- ✓ Quick mat change
- ✓ Stainless steel casing
- ✓ 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	230V single phase (ADDITIONAL COST), 230V three-phase , 400V three-phase
Controls	Left, right
Belt type	Wool , Whooltop , Synthetic
Chute type	Manual loading, Automatic loading
Options (Additional cost)	Pointed end belt, Outfeed belt, Intake guides, Feeding belt, Power supply 230V single phase , Motorised outfeed belt (neutral requested in three-phase 400V), Elastomer coated belt

MAIN STRENGTHS



Rollers

Three food-grade polyethylene rollers



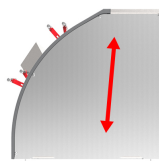
Adjustable rollers

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



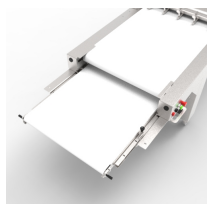
Forming belt

Ultra-quick belt change without disassembling the machine.



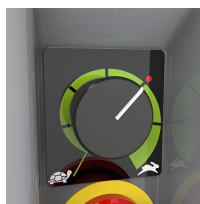
Vertical moulding

Vertical moulding to save space



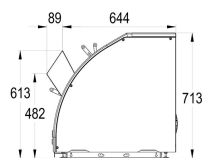
Motorised outfeed belt (option)

Facilitates unloading



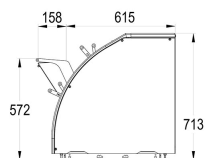
Variable speed stretching mat

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