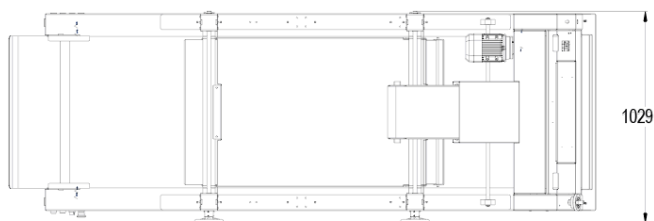
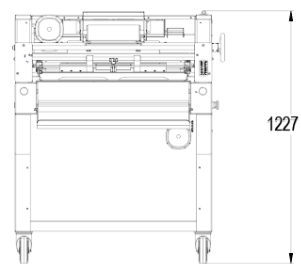
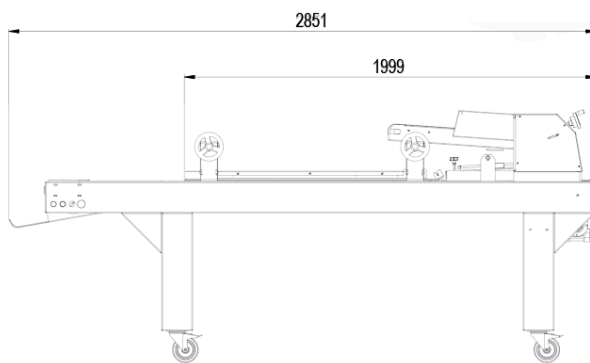


OPTIMA

- ✓ Horizontal moulding to take maximum care of the dough
- ✓ Strong pace
- ✓ Large production volumes
- ✓ Silent (-65dB)
- ✓ Stainless steel



SPECIFICATIONS

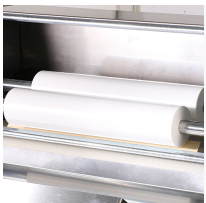
Min/max weight of dough pieces in grams	50/1300
Two food-grade PETP rolling rollers	•
Maximum speed in pieces per hour	1800
Power supply	400V three-phase
Motor power in kW	0,8
Belt type	Wooltop
Net weight in kg	310
Infeed belt	•
Rollmaster	•

	Formaster	Rollmaster	Formaster+ Rollmaster	Formaster+ Rollmaster+ Divimaster
Min/max weight of dough pieces in grams	50/1300	50/1300	50/600	300/600
Two food-grade PETP rolling rollers	•	•	•	•
Maximum speed in pieces per hour	1800	1200	1200	4800
Motor power in kW	0,8	1	1 (2x0,37 + 0,18)	1 (2x0,37 + 0,18)
Net weight in kg	310	320	328	333

TECHNICAL SPECIFICATIONS

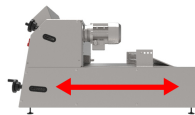
Controls	Left, right
Options (Additional cost)	Formaster, Divimaster + Formaster, Extractable evacuation belt

MAIN STRENGTHS



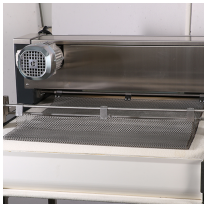
Rollers

Two food-grade polyethylene rollers



Horizontal moulding

Horizontal moulding to take maximum care of the dough



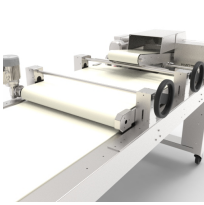
Progressive elongation

Thanks to the chain mail



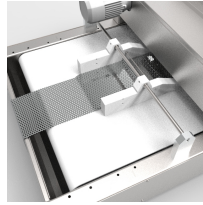
Hygiene

Easy-to-maintain scrapers



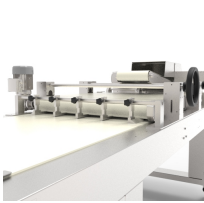
Rollmaster

Motorized extension belt. With independent power supply which makes it possible to obtain a long and tighter or shorter product with greater respect for the honeycomb.



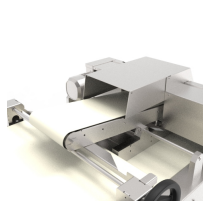
Formmaster (option)

Guide to calibrating dough pieces



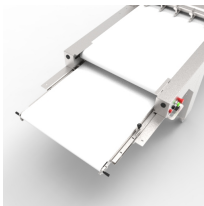
Formmaster + Divimaster (option)

Roll sizing and cutting system



Extractable evacuation belt

Motorized belt. Facilitates and secures loading.



Motorised outfeed belt (option)

Facilitates unloading