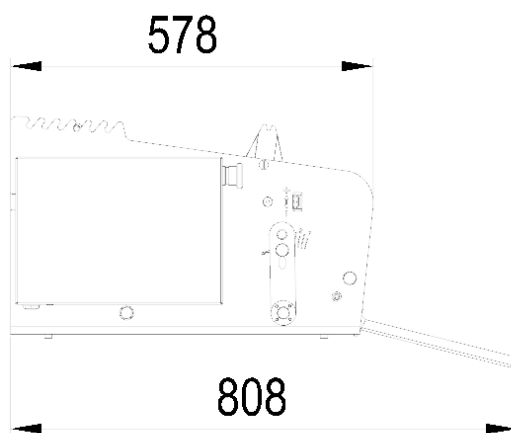
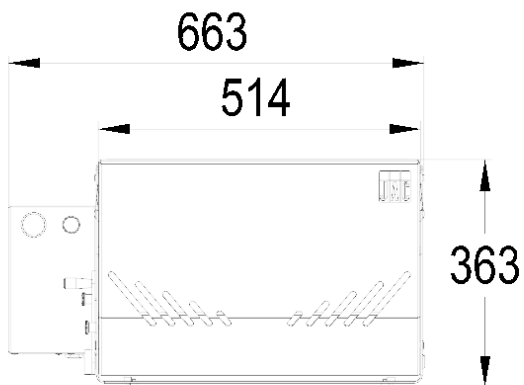


# ROLLFORM

- ✓ Alternative to divider-moulders for traditional baguettes
- ✓ Compact, fits on a worktop or on a base
- ✓ Kind to the product
- ✓ Sustained production rate
- ✓ Quiet (-65 dB)
- ✓ Stainless steel throughout
- ✓ Simple to adjust



## SPECIFICATIONS

Min/max weight of dough pieces in grams	50/1000
Belt type	Wool
Maximum production rate in pieces/hour	1200
Motor power rating in kW	0.18
Exterior type	Stainless steel
Weight in kg	65

## TECHNICAL SPECIFICATIONS

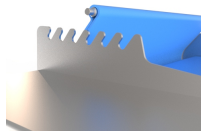
Power supply	230 V Three-phase, 400 V Three-phase
Options (Additional cost)	Pointed end belt

## MAIN STRENGTHS



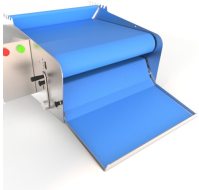
### Ergonomic controls

Simple and ergonomic adjustment of elongation and tightening



### Clamping setting (patented)

Soft belt with self-adjusting tension according to product density and size



### Folding outfeed tray



### ROLO (accessory)

Stainless steel base