



E-FOR Evo



Moulder for rolled bread

Moulder for production of various shapes and sizes of loaves and wrapped dough in general.
This machinery is essential for a bakery as it solves the problem of the space offering the work of two separate machines.

Standard features

- Compact moulder for rolled bread available in three models:
 - E-FOR Evo 2C for sizes from 20 g to 2000 g, cylinders width 500 or 600 mm
 - E-FOR Evo 3C for sizes from 20 g to 2500 g, cylinders width 600 mm
 - E-FOR Evo 4C for sizes from 20 g to g 2500, cylinder width 600 mm
- Motorized inlet conveyor to carry the dough to rolling mill cylinders, whose particular polishing treatment helps the dough detachment from themselves.
- 2 wool felt conveyors moving in opposite directions wrap the dough, after rolling, in the required shapes.
- The protection grid placed on the inlet conveyor and equipped with safety device for functioning stop, can be lifted to facilitate cleaning and maintenance.

- Stop device of the upper conveyor belt that allows to refine and/or grind small/medium amounts of dough.
- 2 swivel wheels with brake and 2 fixed wheels for an easy handling of the machine.
- Adjustable anti-waste device for a soft dough rolling.
- Chute for the return of the pieces towards the operator or towards the tray placed on the back of the machine.

Options

E-FOR Evo 4C/600 model, on request, can be:

- Completely in stainless steel
- Completely in stainless steel with long loaf moulder

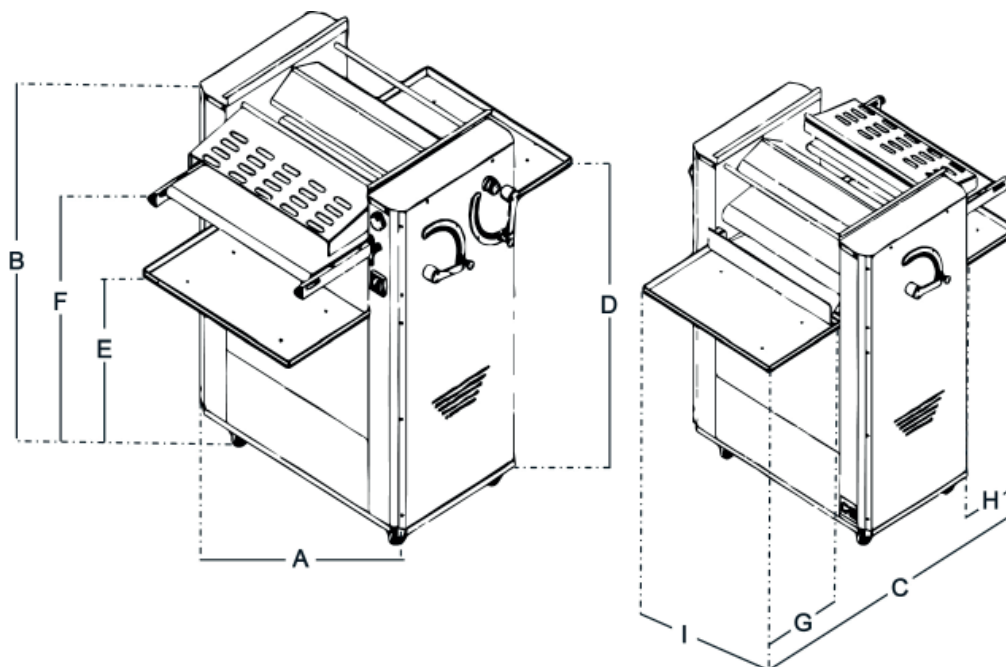
MODELS

E-FOR Evo 2C 500	2-cylinder moulder, width 500 mm
E-FOR Evo 2C 600	2-cylinder moulder, width 600 mm
E-FOR Evo 3C 600	3-cylinder moulder, width 600 mm
E-FOR Evo 4C 600	4-cylinder moulder, width 600 mm
E-FOR Evo 4C 600 stainless steel	4-cylinder moulder, width 600 mm, stainless steel
E-FOR Evo 4CF 600 stainless steel	4-cylinder moulder, width 600 mm, stainless steel, with long-loaf moulder



FORMATRICE PER PANE ARROTOLATO E-FOR EVO

E-FOR EVO MOULDER FOR ROLLED BREAD



DATI TECNICI E-FOR EVO/ E-FOR EVO TECHNICAL FEATURES

2C-500

2C-600

3C-600

4C-600/
4C-600
stainless steel

4CF-600
stainless steel

A –Larghezza/Width	mm	850	965	1000	1000	1000
B –Altezza/Height	mm	1220	1220	1220	1220	1220
C –Profondità cassetto aperto/ Open shelf depth	mm	1170	1170	1240	1240	1920
D –Altezza cassetto posteriore/ Rear shelf height	mm	780	780	830	830	-
E –Altezza cassetto anteriore/ Front shelf height	mm	740	740	780	780	-
F –Altezza introduzione pezzi/ Pieces feeding height	mm	1040	1040	1030	1030	1030
G –Profondità cassetto posteriore/ Rear shelf depth	mm	350	350	350	350	-
H –Profondità cassetto anteriore/ Front shelf depth	mm	350	350	350	350	-
I –Larghezza cassetto/ Shelf width	mm	500	620	620	620	-
Pezzature/Pieces	g	20-2000	20-2000	20-2500	20-2500	20-2500
Larghezza utile del cilindro/ Usable cylinder width	mm	500	615	605	605	605
Numero dei cilindri/ Number of cylinders	q.ty	2	2	3	4	4
Motore/Motor	kW	0,75	0,75	0,75	0,75	0,75
Connessione elettrica/ Power supply		400V-3PH+Gr				
Massa netta/Net mass	kg	150	170	260	270	310
Dimensioni imballo/ Packaging dimensions	mm	1050x950x1400h	1050x950x1400h	1050x950x1400h	1050x950x1400h	1450x1020x1520h
Massa lorda/Gross mass	kg	180	200	290	300	340

• **Important note:** 4CF-600 machine with long loaf moulder has no trays.