

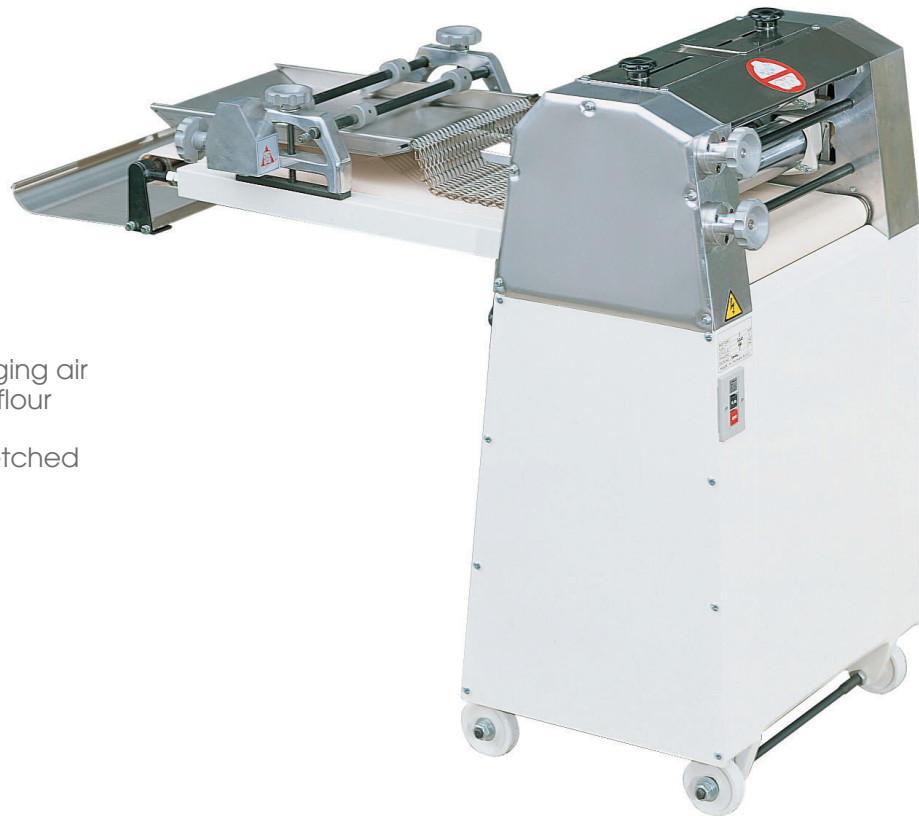
**Vesmach**

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

# Long Dough Moulder

MODEL: 420L



Features:

- Moulding and discharging air
- Don't need to sprinkle flour while operating
- The dough can be stretched during moulding

Purpose:

The machine is used for rolling dough tightly resulting in better and consistent bread quality

## SPECIFICATIONS

Power (HP)	1 HP, 220V, 1 PH
Conveyor Spec (mm)	450x2220
Roller Spec (mm)	76x410
Dimensions (cm)	L 130 x W 68 x H 108
Net Weight	130Kg