



Product Presentation
Moulders



Moulders for all bakeries – from small size to industrial capacity

Quality is a never ending quest. The Glimek moulders are designed for maintaining quality and increased productivity.

The moulders are also designed to provide firm support and to assure consistent size and shape of the baked product resulting in more

efficient production and easy maintenance.

Find out more on our website
www.sveba-dahlen.com

Product Range Moulders

Moulders

MO-881

Moulder

Industrial bakery model



MO-300

Moulder

Bakery model



Cup Elevator for MO-300

CE-100

Cup Elevator

Capacity: up to 2000 pieces/h



Moulding extension

MO-221

Extension

For reverse moulding



Baguette moulder

BM1

Moulder

For French baguettes and long breads



Moulder

MO-881 - Moulder

Capacity: up to 3600 pieces/h

Heavy duty moulder for use in industrial bakeries. Triple moulding head, curling net and double pressure boards.

Features

Driven by tension timing belt, noiseless and sustainable. Collection tray with two positions enables oufeed with or without stop.

Three adjustable pressure rollers with spring loaded scrapers for easy cleaning.

Two separate pressure boards:

- First pressure board is delivered in two widths, 220 and 280 mm
- Foldable, second pressure board 650 x 1100 mm for easy cleaning

Handles on left or right side must be indicated upon order (see drawing below)



Options

- Decoration unit between pressure boards. Photocell controlled, incl. vibrator and turnable suspension
- Depositing system – photocell controlled pneumatic flap system
- Depositing system, double charging – photocell controlled pneumatic flap system. Special version for double and single row charging, width 400 mm
- Flour duster between pressure boards
- Flour duster on top of motorized pressure board
- Three knives in pressure board for 4-pieces*
- Three knives in pressure board for 4-pieces* including forming and feeding station into tin sets (straps)
- Three adjustable knives under pressure board
- Stainless Steel Frame
- Higher legs (standard is 590 plus wheels 140 mm)
- Infeed timing conveyor, coming from behind, including special safety cover – adjusts the distance between dough pieces
- Lower side guides – 10 mm – non-stick coated
- Motorized secondary pressure board, counter rotating with variable speed. Incl. start-stop unit
- Parallel adjustable side guides:
20 mm in food approved plastic
10 mm non-stick coated
- Adjustable stop plate – replacing standard tray when feeding into tin sets (straps) on underlying tin conveyor
- Underlying conveyor for tins with depositing device – stainless steel. L= 4 500 mm (up to 7,5 m on request)
- Special conveyor belt

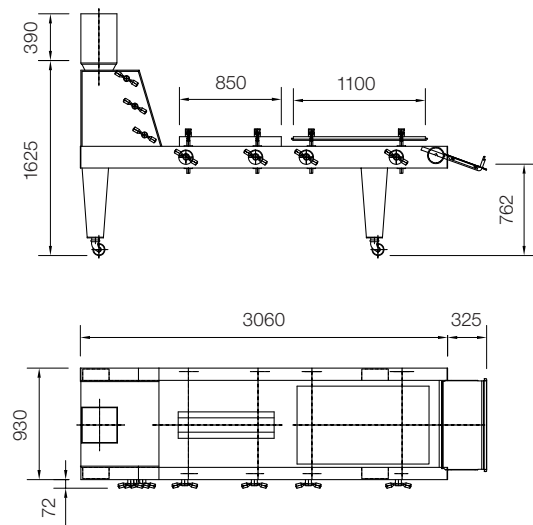
* distance to be stated

Technical

Capacity range up to 3600 dough-pcs/h
 Weight range* 30-1800 g
 Working width up to 650 mm
 El. load 1.1 kW

* subject to capacity and dough characteristics

Measurements



Pictured with handles on right side

Moulder

MO-300 - Moulder

Capacity: up to 3000 pieces/h

The true Scandinavian origin of moulder for loaves, baguettes, buns or even round bread/pizzas. Foldable pressure board for easy cleaning.

Features

Centrally adjustable infeed enables a correct positioning of the dough piece. Two pair of 400 mm wide adjustable pressure rollers with spring loaded scrapers for easy cleaning.

Pressure board 650 x 1100 mm with two wedges is foldable and can be locked in an upright position for easy cleaning

Collection tray with two positions enables straight line outfeed. Handles on left or right side must be indicated upon order (see drawing below).



Options

- Higher legs (standard is 580 plus wheels 140 mm)
- Leaning hopper – special leaning hopper for better access for infeed from side (left or right)
- Lower side guides–10 mm-non-stick coated
- Motorized pressure board – capacity 1 800 pcs/h. Counter rotating with fixed speed. Incl. start-stop unit.
- Parallel adjustable side guides:
 - 20 mm in food approved plastic
 - 10 mm non-stick coated
- Three fixed knives in pressure board for 4-pieces (distance to be stated)
- Three adjustable knives under pressure board
- Stainless Steel Frame
- Special conveyor belt



Safety cover tiltable for easy cleaning



Parallel adjustable side guides (option)



Centrally adjustable infeed flaps in hopper with size indicator



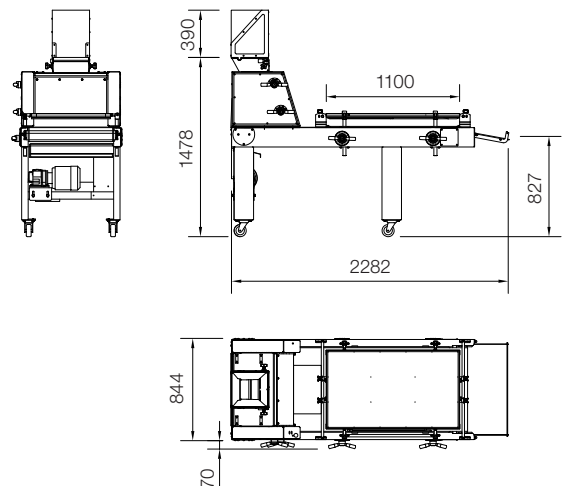
Collection tray with two positions

Technical

Capacity rangeup to 3000 dough-pcs/h
 Weight range* 30-1800 g
 Working width up to 650 mm
 El. load 1.1 kW

* subject to capacity and dough characteristics

Measurements



Cup Elevator for MO-300

CE-100 – Cup Elevator

Capacity: up to 2000 pieces/h

A step-by-step elevator for transporting dough pieces from Rounder into the moulder type MO-300.

Features

Elevator mounted on MO-300. The conveyor belt, 200 mm wide, has riveted cups on every 300 mm.

The timing of each dough piece is controlled by a photocell. The infeed hopper guides the dough piece into an empty cup

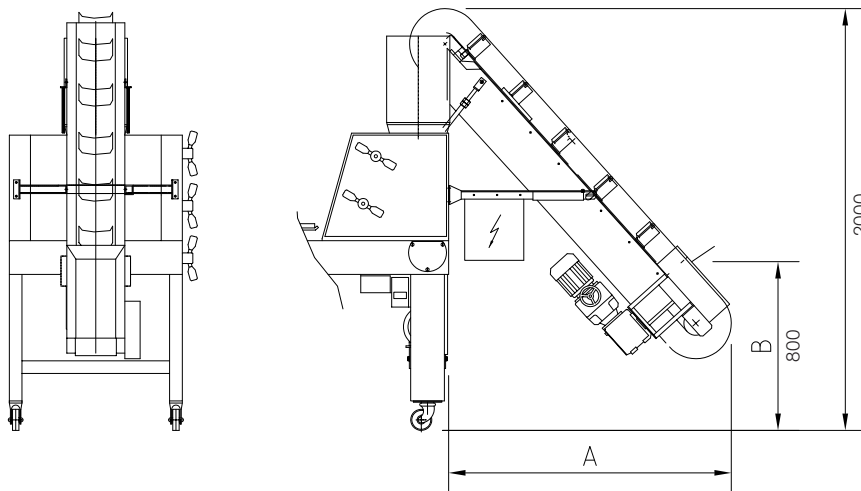


Technical

Capacity range up to 2000 dough-pcs/h
Weight range* 100-1500 g
El. load 0.25 kW

* subject to capacity and dough characteristics

Measurements



Moulding Extension

MO-221 - Moulding Extension for reverse moulding

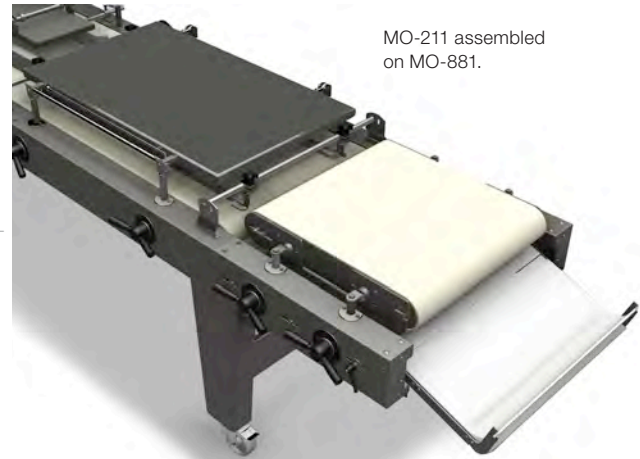
An extra moulding unit for reverse moulding to achieve an even better moulding result.

Features

Motorized pressure board on top – adjustable in height. Fixed lower part to achieve counter rotating direction of the dough piece.

For delivery with MO-881: In painted or stainless steel, assembled on MO-881, with common electrical control.

For delivery to other moulders: In painted or stainless steel with separate electrical control, assembled on height adjustable lower frame in stainless steel movable on wheels, where two are lockable.



MO-211 assembled on MO-881.

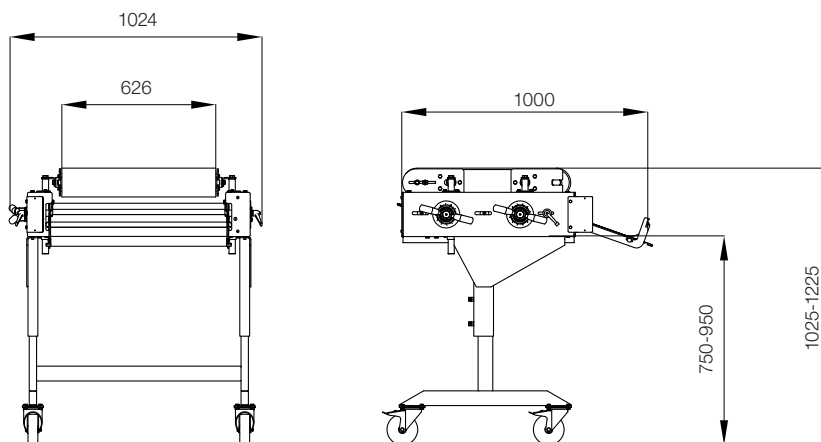
Options

- **MO-211:** standard, painted, assembled on painted MO-881
- **MO-211:** stainless steel, assembled on stainless steel MO-881
- **MO-211:** standard, painted, assembled on movable lower frame with wheels
- **MO-211:** stainless steel, assembled on movable lower frame with wheels



MO-211 assembled on movable lower frame with wheels.

Measurements



Baguette Moulder

BM-1 - Baguette Moulder

Capacity: up to 1500 pieces/h

A flexible moulder for production of French baguettes and other long breads in the small and medium sized bakeries. Stainless steel exterior and safety cover over infeed.

Features

Adjustable infeed rollers and belt rollers. Variable speed. Integrated and retractable collection tray, with safety switch bar at the infeed.

Stainless steel version.

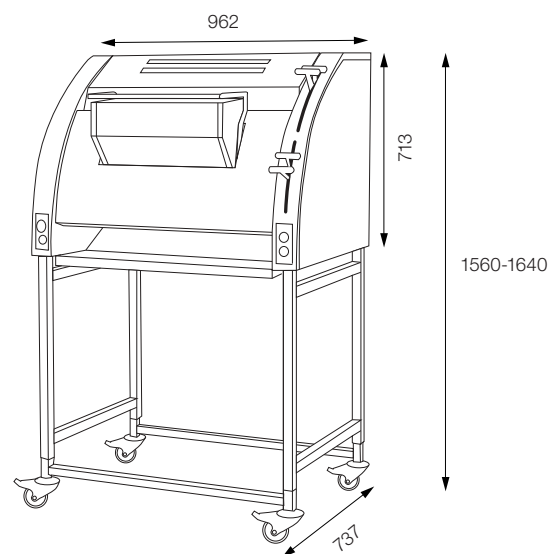
Options

- Lower frame in stainless steel with 4 wheels of which 2 are lockable. Height 880 mm
- Infeed belt with speed synchronised to the moulding speed
- Outfeed belt with independent drive. W=800 mm, L=1500 mm incl. lower frame in stainless steel with 4 wheels of which 2 are lockable
- Pointed ends belt
- Stainless steel version equipped with adjustable side guides for bread and baguette moulding

Technical

Capacity range	1500 pcs/h depending on weight and dough quality
Weight range*	50-1200 g
Working width	up to 800 mm
El. load	1.1 kW

* subject to capacity and dough characteristics



We have the equipment and expertise
you need for your bakery



Sveba-Dahlen develops, markets and manufactures bread lines, rack ovens, deck ovens, tunnel ovens, proving chambers and fermentation lines. We supply to bakeries, shops and supermarkets, industrial bakeries, restaurants and catering establishments of all sizes, all over the world.

Visit our website!



The baker's best friend

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