

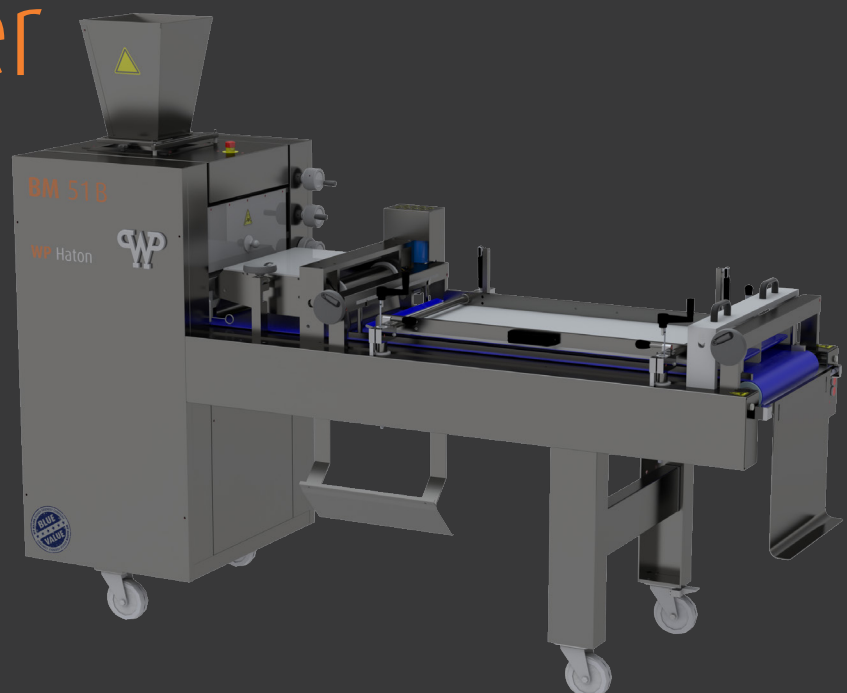


LONG
MOULDERS



BM 51 B/L Long Moulder

The BM 51 B/L is a long moulder suitable for a wide variety of dough, offering perfect sheeting results by using the drum principle. The adjustable folding blades during sheeting are ideal for short and long loaves.





WP Haton the leading brand in dough processing since 1949

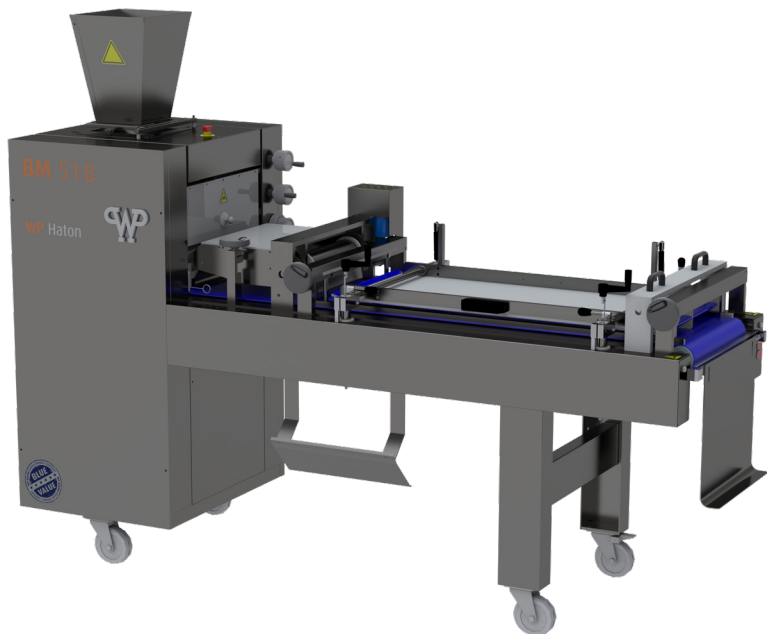
WP Haton produces the most advanced and best bread make-up machines in the world contributing to high weight accuracy, excellent structure and most friendly and careful handling of the dough without compromising on high speed, consistency and constant quality on every piece of the dough piece produced.

- Automated dough processing systems for virtually all types of bread
- Tailormade line concepts in dough processing equipment
- Unique system of modularization
- BreadLab: the experience center where bakers from all over the world can test our equipment with their own ingredients

BM 51 B/L Long Moulder

Highlights

- Drum principle allows for perfect sheeting of the dough
- Non-sticking drum rollers
- Pressure board, adjustable in height and width
- Adjustable folding blades during sheeting
- Adjustable settings with read-out
- Second roller spring loaded
- Second pressure board for longer dwell time
- Easy to operate and maintain



BM 51 B/L

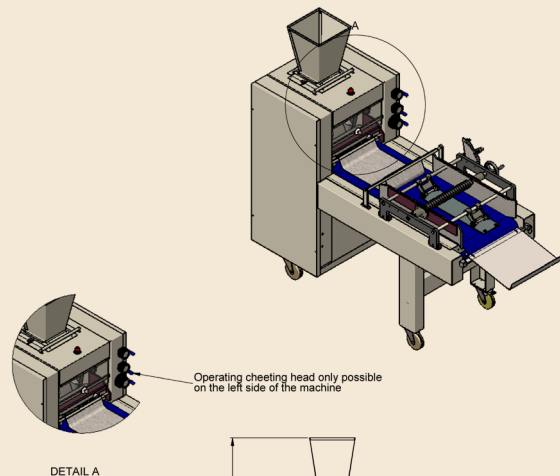
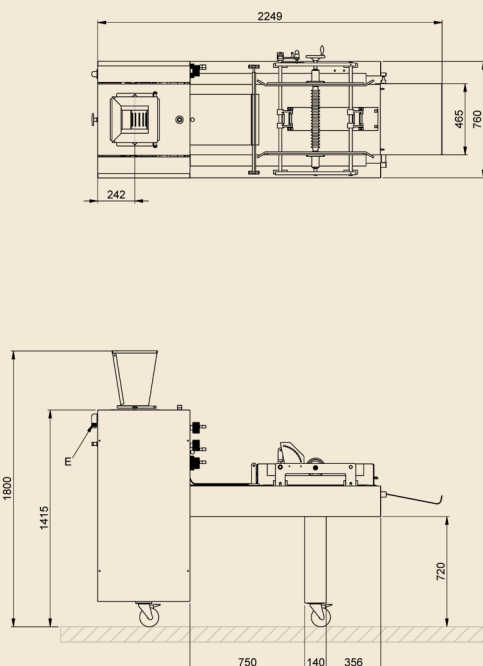
The BM 51 B is a long moulder suitable for wheat and wheat/rye dough. The dough pieces are sheeted by the first pair of sheeting rollers. Then the dough pieces are folded by folding blades. These blades determine the length, model and structure of the dough piece and can be used depending on type of dough.

With the addition of the second pressure board (=L) the dough pieces have a longer dwell time, adding more windings and gentle pressure to the dough pieces for a good structure of the dough.

Specifications

- Infeed hopper with adjustable side walls
- Drum made of steel, covered with synthetic sleeve
- Adjustable synthetic rollers with synthetic scrapers
- Opening between roller pairs adjustable between 1-40 mm, with spring mounted adjustable drum
- Blower on transfer drum
- Adjustable stainless steel curling net
- Hinged pressure board, adjustable in height, with adjustable Teflon coated side guides
- Quick lock system on pressure board
- Moulding bridge glass bead blasted stainless steel

Technical drawing



Find out more about
WP Haton and our products
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visit WWW.WP-HATON.COM

BM 51 B/L Measurements

TYPE	WEIGHT RANGE	CAPACITY	DIMENSIONS	
BM 51 B/L	110 - 1600 gr	< 2000 pcs/h	Length	2750 mm
			Width	760 mm
			Height	1800 mm

Options

- Infeed conveyor with centring rollers instead hopper
- Extra pressure board for extended version, including heavier curling net
- Driven curling net running against dough flow
- Curling station
- Customer specific Blue Box

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