



Macadams Artisan Bread Line

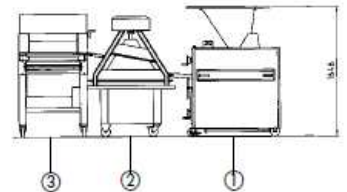
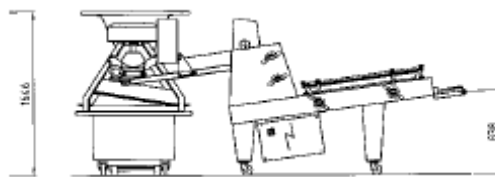
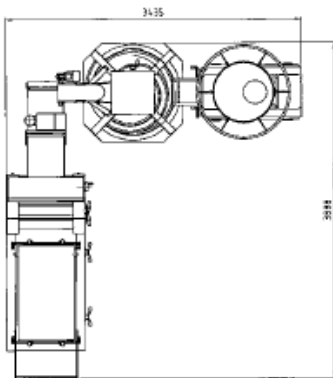


FEATURES & BENEFITS

- Artisan bread line designed for processing very soft dough with a water content of 85%.
- Adopted for production of mediterranean bread as ciabatta and other similar types of artisan bread.
- Artisan bread line has the capacity up to 1800 pcs/hour



	SD-180 Suction dough divider	CR-310GM Conical Rounder	MO-930 Moulder
Weight Range	70-2300 g	30-1800 g	30-1800 g
Capacity	750-1800 pcs/hour	Up to 3600 pcs/hour	Up to 1800 pcs/ hour
	<p>SD-180 Suction Dough Divider</p> <ul style="list-style-type: none"> • Hopper 100liter • Non-stick coated hopper • Oiling of belt • Frequency converter • Special non-stick out feed belt • Transfer roller • Easy and safe handling and maintenance 	<p>CR-310GM Conical Rounder</p> <ul style="list-style-type: none"> • Centrally adjustable tracks • Non-stick coated cone and tracks • Rounding length up to 4m. • Variable cone speed • Automatic oiling unit • Out feed conveyor with transfer roller 	<p>MO-930 Moulder</p> <ul style="list-style-type: none"> • In feed conveyor with flour duster • Motorized guiding rollers to ensure central in feed • Variable speed • Special non-stick belt • Gentle dough treatment



Contact Details

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