Long Loaf Bread Moulder

The **Obliq Long Loaf Dough Moulder** is perfect for the production of rolls and long-loaves from 1.75 to 70.5 ounces with a maximum length of 25.6 inches. Because its rollers are produced with a non-stick plastic material, it’s suitable for all types of dough, especially those with medium and high percentages of water. The large diameter rollers permit the **Obliq Dough Moulder** to roll the loaves with high precision, obtaining a perfect moulded piece. The sheeting rollers can be fully adjusted for different thickness, applying less stress to the dough.

In addition, the calibrated mechanism of the moulding plate allows for fine adjustment and an independent variable height of the front and rear of the moulding plate. The machine, pictured below with the universal moulding plate, is equipped with side guides to finish the dough ends and guarantee the uniformity of each loaf.

**Features**

- Production Capacity of upto 3,000 pcs/hr.
- Rollers made of non-stick plastic material to prevent sticking.
- Solid construction assures durability with minimal maintenance.
- Easy to use design allows for quick and precise setting of centering flaps, rollers, table and guides.
- Open design allows for simple cleaning.
- Durable wheels with brakes enable simple maneuvering of the machine.
- Optional motorized pressure board and dough cutting knives available.
- Hand wheel adjustable side guides also available.
- Available with universal moulding plate and guides, (as shown), or with specifically sized plates with adjustable curvature.
Technical Data

DOUGH MOULDER OBLIQ

<table>
<thead>
<tr>
<th>Model</th>
<th>Working Width</th>
<th>Length</th>
<th>Production Capacity</th>
<th>Weight Range</th>
<th>Power</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>in.</td>
<td>in.</td>
<td>in.</td>
<td>oz.</td>
<td></td>
<td>lbs.</td>
</tr>
<tr>
<td>OBLIQ 1</td>
<td>up to 25.6&quot;</td>
<td>75.0&quot;</td>
<td>43.3&quot;</td>
<td>up to 3,000 pcs/hr</td>
<td>220V / 3Ph</td>
<td>925</td>
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<tr>
<td>OBliQ 3000</td>
<td></td>
<td>106.0&quot;</td>
<td></td>
<td>from 1.76 to 70.54 oz</td>
<td>60 Hz</td>
<td>1225</td>
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</tbody>
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*Will vary based on the specific gravity of dough.

LIMITED WARRANTY
This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

Please note, specifications are subject to change without notice as we continually work to improve our equipment.