

ROTARY MOULDER **ROT-500**



Shortbread Biscuit Production

The *ROT-500 Rotary Moulder* has been designed to satisfy the production requirements of retail and wholesale biscuit bakers. It has been constructed with state of the art technical characteristics, which meet the highest hygiene and safety standards. The multiple operating adjustments make it particularly versatile for a wide range of production applications such as shortbread biscuits, tart bases and grilles, pet treats and more. Production capacity ranges from 220 to 770 lbs/hour, depending on the biscuit shape and speed.

Features

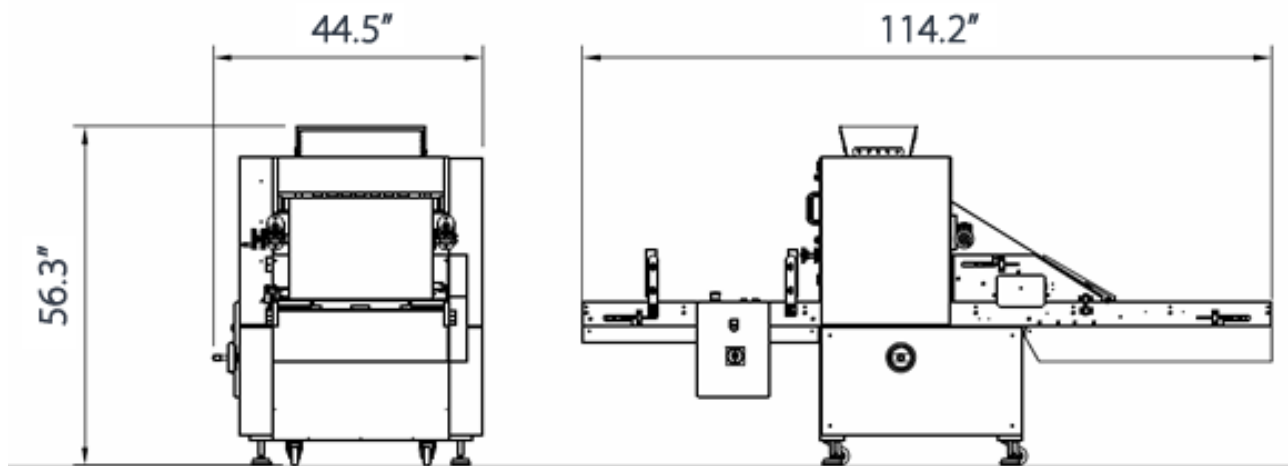
- ◆ Anodized aluminium and stainless steel structure with satin stainless panelling
- ◆ Tray stacking with chain type pan feeder
- ◆ Feeder roller in anodized aluminium
- ◆ Adjustable presser roller in white rubber
- ◆ Bronze moulder roller (8" diameter)
- ◆ Scraper blade in stainless steel
- ◆ Pressure adjustment of rubber roller on moulder roller
- ◆ Manual scraper blade adjustment
- ◆ Outlet belt with tension and centring adjustment
- ◆ Cotton belt with cleaner blade and extractable drawer
- ◆ Motorized roller at the belt knife edge

Technical Data

ROTARY MOULDER ROT-500

SPECIFICATIONS

Hopper Capacity (Liters)	25
Weight (Lbs.)	1475
Power	220V / 3Ph / 5A



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.



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