# HORIZONTAL MOULDER ARMOR ABS Tradition (FHAA-TR) 

## USE

| $\begin{array}{ll} \hline- & \text { Machine to } \\ \text { Weight fror } \\ \text { (4.4 lb).(*) } \\ \text { Production } \\ \text { according tc } \\ \text { breads (12. } \end{array}$ | Machine to roll and shape dough balls. <br> Weight from 50 grams ( 1.76 oz ) to 2000 grams (4.4 lb).(*) <br> Production rate : (*) : up to 1800 pieces per hour according to the dough ball weight (for 350 grams breads (12.34 oz)). |
| :---: | :---: |
| $\left.{ }^{*}\right)$ : Standard information that can change according to the nature of dough |  |
| FEATURES |  |
|  | Two rollers for a better result. An Alvéo ${ }^{\oplus}$ roller + a pre-laminating roller + a laminating roller. <br> A shaping belt with removable bars adaptable to the type of dough. |

## Stretching system between the belt and a fixed table.



Good stretching without overheating the dough (weak, very hydrated dough, with leaven, on poolish, ...).

## Hinged safety hopper, and easy removable scrap-

 ers :- Easy access for maintenance.
- Easy scraper dismantling for cleaning.
- Easier maintenance, higher roller longevity.


## Food aluminium sides of 8 mm assuring the preservation of fundamental factory adjustments such as: <br> - Adaptation of the rolling mill to the moulding belt. <br> - The moulding belt is parallel to the fixed table.



Pointop ${ }^{\circledR}$ system : automatic processing of baguettes and breads with sharp ends.

Woven wool moulding belt, 5 mm thick, 750 mm (2.25 feet wide ):

- Better shaping and better aspect of the shaped dough ball.
- Good support of the belts during the sha-ping and an higher equipment longevity.


## 2 point control switches for the laminating and elongation adjustments:

- High precision of readjustments.
- Reliability of adjustments with the time.


## Silent transmission line system :

Guaranty to have a very low sound level while the machine is running (sound pressure level of weighed A emission during an averaged time is below 70 Db ).

## ACCESSORIES <br> OPTIONS

- Guides for square bread, hot dog buns, rolls.
Rolls-coup system'® (to cut baguettes in 2 , 3,4 or 6 pieces).
- Pointop ${ }^{\circledR}$ system (shaping baguettes and short breads with sharp ends).
- Feed belt (advised for a feeding by an intermediate proofer).
- Rolling stand.
- Handle control on the left
- $\quad$ Side panels made of stainless steel


## PRESENTATION

Displayed machine : Armor ABS with feed belt (advised for a feeding by an intermediate proofer).


1-Stretching adjustment .
2—Laminating adjustment .
3 -Feed belt (option).
4-Reception flap.
5-Reception flap belt.
6-On/off switch.

## WEIGHT AND

 PACKAGE DIMENSIONSNet weight : $100 \mathrm{Kg}(220 \mathrm{lb})$
Packaging on slatted outer carton pallet two way:
Shipping weight : $180 \mathrm{Kg}(396 \mathrm{lb})$
Dimensions (Length X Width X Height) :
$1,30 \mathrm{~m} \times 1,37 \mathrm{~m} \times 0,80 \mathrm{~m}$.
( 4.3 feetX 4.5 f.X 2.65 f)
Packaging on slatted wood box pallet two way (*) :
Shipping weight : $240 \mathrm{Kg}(529 \mathrm{lb})$
Dimensions (Length $X$ Width $X$ Height) :
$1,30 \mathrm{mx} 1,37 \mathrm{~m} \times 0,80 \mathrm{~m}$.
(*) Maritime full Box, non-treated wood

## HYGIENE - SECURITY

The Armor ABS moulder is in accordance:

- with 89/392 EEC, the directive on hatches.
- with the labour regulations.



## ELECTRIC SPECIFICATIONS

- 380 Volts / $50 \mathrm{~Hz} / 0,37 \mathrm{Kw} / 1,40 \mathrm{~A}$
- $\quad 380$ Volts / $60 \mathrm{~Hz} / 0,37 \mathrm{Kw} / 1,40 \mathrm{~A}$
- $\quad 220$ Volts / $50 \mathrm{~Hz} / 0,37 \mathrm{Kw} / 2,17 \mathrm{~A}$
- $\quad 220$ Volts / $60 \mathrm{~Hz} / 0,37 \mathrm{Kw} / 2,17 \mathrm{~A}$

Power supply : $2.5 \mathrm{~m}(8.2 \mathrm{f})$ cable with plug SORTING TRI + T + N
Engine rotation speed (before the $1 / 10$ reduction):

- $1360 \mathrm{revs} / \mathrm{min} / 50 \mathrm{~Hz}$
- $1630 \mathrm{Tr} / \mathrm{min}$ en 60 Hz

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