



Major Manu



Major Alpha Auto

Major

Inclined Moulder

Performances

- Models: 4
- Dough piece weight: from 80 to 1000g
- Output: up to 2000 p/h

The advantages

- For all types of dough, even dry
- Easy to use
- Robust
- Reliable
- Quiet running (58 dBA)

Use

The **Major** moulders are designed to mould and lengthen the dough pieces of all types of bread (baguettes, buns, country loaves, etc.). With their variants and options, they can be adapted on a foot, a piece of dough support, a table or an evacuation conveyor and can be perfectly integrated to groups of semi-automatic and automatic intermediate proofers. The machine's comfort of use is favoured by the regrouping of control and safety functions. Settings are easy using ergonomic handles fitted with indicators. The low noise level (58 dBA) allows work in a calm atmosphere.

Operating principle

Centred by the hopper (**Major**) or driven by a feeding belt (**Major Alpha**) the dough piece is sheeted between two cylinders with anti-adherent coating then rolled under a heavy belt. The use of a tilting feeding belt, variable from horizontal to 40° (**Major Alpha**), speeds up the sheeting process. The pieces of dough undergo a soft and progressive lengthening between two woollen felt belts, turning in opposite direction, then are delivered on a folding felted tray (**Manu** and **Alpha Manu**).

Construction

- Cast aluminium frame
- Fired, epoxy painted cladding and in-feed chute
- ABS casing
- Grooved belt drive
- Quiet running
- Tiltable sheeting belt (model **Major Alpha**)
- Right-hand control on standard
- Electrical control box on **Manu** and **Standard** model, optional on **Auto**
- Optional left-hand electrical controls, pinning and stretching
- Supply voltage : 3 PH + N 400 V 50/60 Hz

Machine complies with CE standard