



SOTTORIVA FCL4 Moulder

Bakery



Features & Benefits



- Heavy duty construction
- Supplied with 4 moulding rollers
- Suitable for single person operation with both dough infeed & exit located at the front of the unit

- 600mm long chrome plated steel roller
- Fitted with wheels for mobility and easy cleaning
- Suitable for various types of dough including flat hamburger or pizza rolls

MOFFAT®

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TECHNICAL DATA

The Sottoriva FCL4 is equipped with a feeding belt conveyor to the 4 rollers, which perform the lamination of the dough

As the dough passes in sequence through the rolling belts working at different speeds, it folds over on itself and the resulting bread is of a finer texture than the hand-made one.

The Sottoriva FCL4 is particularly suitable for the moulding of firm dough.



Technical Specifications

Overall Dimensions	1168mm W x 935mm D x 1200mm H
Power	3P, 415V, 0.74kW, 50Hz 4 pin 10amp plug
Weight	185kg

In line with policy to continually develop and improve its products, Moffat reserves the right to change specifications and design without notice.

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