

# TMB Baking

A G L O B A L C O N C E P T

## UTILIZATION

- Moulder created to meet the needs of the modern bakery - designed for rolling and moulding dough pieces for producing baguettes, standard breads and rolls
- Ideal moulding for all sizes of dough pieces from the smallest to the largest, including toast bread ( 3,53 oz. to 42,32 oz. - 100 to 1200 gr. )
- Perfect rolling due to two large cylinders plus one small cylinder facilitating the in-feed of the dough piece - all cylinders have non-stick coating to prevent stick
- Extension without readjustments due to the maximum travel between two synthetic felt belts, 31,50 in. (800 mm) wide
- Rear felt on raised frame, eliminates any jumping of the dough pieces
- Possibility of grouping the adjustment controls on the same side
- Safety chute
- Models
  - EURO 2000 S - Table-mounted
  - EURO 2000 SCG or SCD:
    - Complete on retractable outlet belt
    - Adjustable feet, self-locking casters
    - In-feed belt with safety chute
    - Controls grouped on the left or the right

## CONSTRUCTION

- Steel chassis
- Emergency stop button
- Revolving belts made of endless woven synthetic felt, water-resistant, easily adjustable tension and centring - belts fitted on dimensionally resistant steel frame
- Life-time greased ball bearing with sealed protection by deflectors
- Removable cylinder scrapers
- Changeable belts
- Roller cylinders made of food quality vinyl fitted on 1,38 in. (35 mm) diameter shafts and mounted on sealed bearings

## OPTION

- All stainless steel (moulder and stand)

## ACCESSORIES

- Rail installation kit (118,11 in. or 157,48 in. - 3 or 4 m)
- Stand with casters

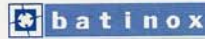
## MOULDER

### EURO 2000 S



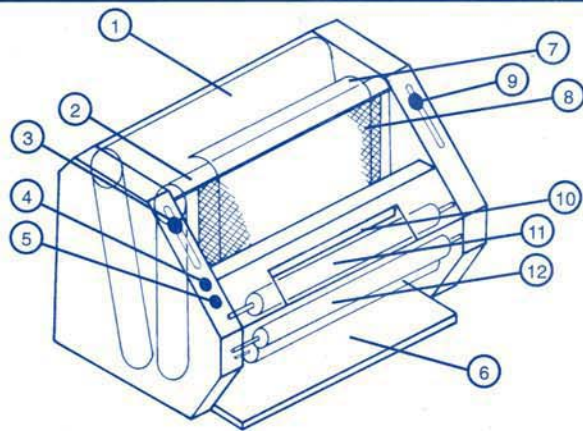
EURO 2000 S  
EURO 2000 SCD  
EURO 2000 SCG

- Support rail fitting
- In-feed belt - driven by the moulder - Adjustable position - Safety casing (TACF)
- Roll cutting
- Retractable outlet belt - Driven by reduction motor - Controlled by switch - Reception chute (TEE)
- Fixed outlet belt - Driven by reduction motor - On stand with casters - Controlled by switch (TEF)



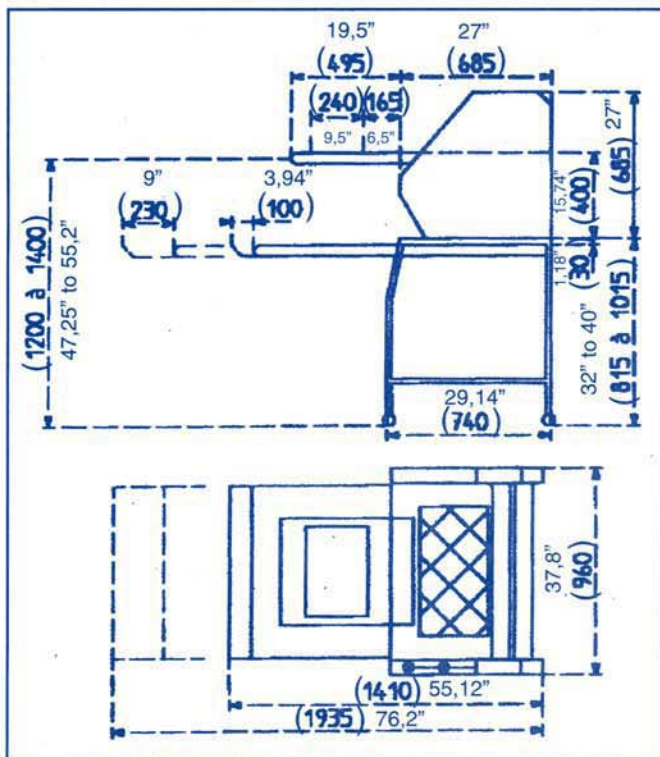


## BASIC FEATURES



- |                           |                       |
|---------------------------|-----------------------|
| 1 - Mobile case           | 7 - Floating belt     |
| 2 - Fixed case            | 8 - Heavy belt        |
| 3 - Roller control        | 9 - Extension control |
| 4 - "On" button           | 10 - Safety chute     |
| 5 - Emergency stop button | 11 - Roller cylinders |
| 6 - Outlet belt           | 12 - Third cylinder   |

## OVERALL DIMENSIONS - WEIGHT



MOULDER	on table	on stand	with TEE&TACF
Overall dimensions	37,8"x37,8"x26,9" 960x960x685 mm	37,8"x37,8"x66,9" 960x960x1700	76,2"x37,8"x66,9" 1935x960x1700 mm
Packing dimensions	41,3"x39,4"x37" 1050x1000x940 mm	41,3"x39,4"x42" 1050x1000x1070 mm	57,5"x39,4"x42" 1460x1000x1070 mm
Net weight	341,6 lbs 155 kg	374,7 lbs 170 kg	418,7 lbs 190 kg
Weight crated	452 lbs 205 kg	485 lbs 220 kg	528,9 lbs 240 kg

### Warranty: one year parts 90 days labor

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## WORKING CAPACITY

MODEL	OUTPUT
EURO 2000 S	8,84 oz (250 Gr) baguettes : 1200 pieces / hour
	14,4 oz (400 Gr) loaves : 1000 pieces / hour

## CHARACTERISTICS

Asynchronous, self-ventilated, electric motor, protected by dual voltage overload circuit-breaker with thermal relay

### Electrical connections

Installed power :	Power supply :
0,55 kW 3A	220 kW / 3 Ph / 60 Hz

## SECURITY AND HYGIENE

### A. SECURITY

- NFU 65052 agri-foodstuffs equipment
- EN 60204 - 1 safety of machines



### B. HYGIENE

- NFU 60010 of construction rule to insure hygiene utilization



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