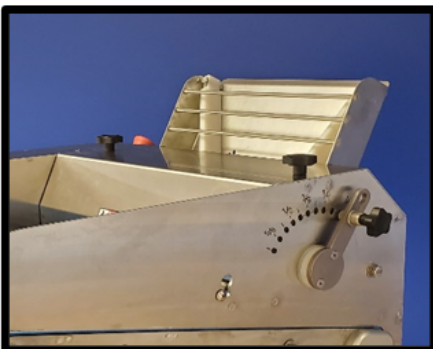


SAFER, CLEANER, & MORE EFFICIENT

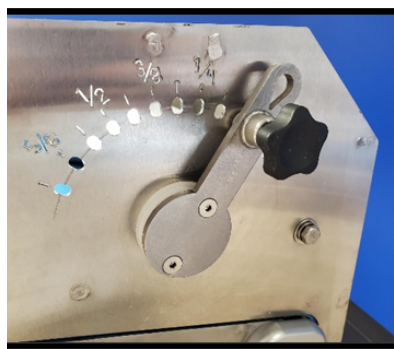


Save time and space with Dough Tech's new countertop bread moulder. Make up to 1800 pieces per hour without sacrificing quality. With our increased moulding range of 5"-12" this machine is perfect for Pan bread, hot dog buns, hoagie buns, breadsticks, & bolillos.

Dough Tech's commitment to safety and sanitation can be found in many areas throughout our equipment. such as our removable belt technology that allows the operator to remove the conveyor belt for frequent cleaning. Dough scrapers can be removed in seconds for easy sanitation and infeed hoppers are all equipped with industry-leading safety switches.



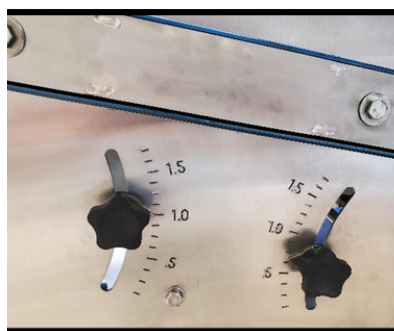
Removable Roller Cover



Adjustable Dough Rollers



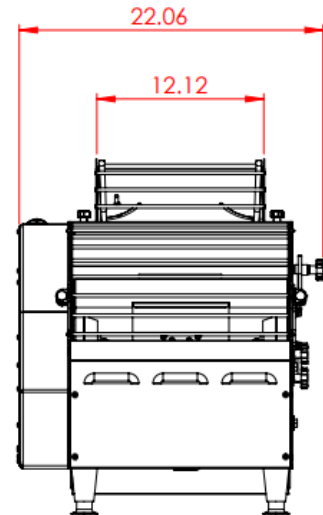
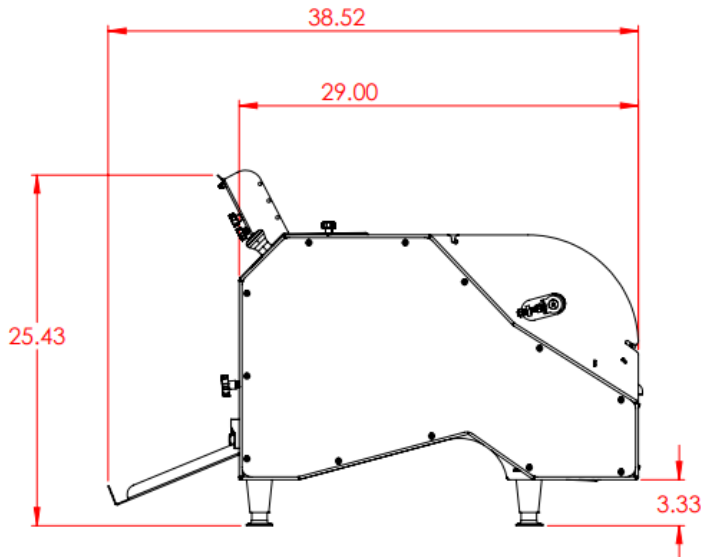
Interchangeable Moulding Plates



Adjustable Moulding (1oz - 18oz)

- Sanitary stainless steel construction
- Easy to clean open frame design
- Removable endless conveyor belt, FDA approved
- Removable top cover for easy access to rollers
- Interchangeable Moulding Plates
- Integrated infeed roller safety

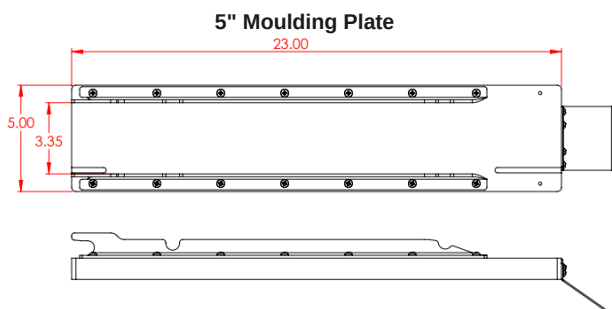




SPECIFICATIONS

Machine Weight	Shipping Weight	Freight Class	NMFC Code
210lbs	250lbs	Class 85	114440-02

CM2305	5" Moulding Plate
CM2306	6" Moulding Plate
CM2307	7" Moulding Plate
CM2308	8" Moulding Plate
CM2310	10" Moulding Plate
CM2312	12" Moulding Plate
CM2306-B	6" Bolillo Moulding Plate
AM23CCL	Curling Chain



Machine Voltages

CM275	120/60/1	
Service Current Requirement If Plug Connected	120/60/1 15 Amp.	
Terminal Destination Of Plug	2 Pole 3 Ground Wiring	
NEMA Plug Configuration	5-15P	
Plug Configuration		
Molded Plug On Cord	Yes	
Plug Straight/Angle	Straight	
Nema Receptible or Connector Configuration	5-15R	
Power Cord Included	Yes	

Above specifications are subject to change without notice. The information contained herein is correct as of the date hereof. Recommendations or suggestions are made without guarantee or representation as for results

