



# **Inclined Moulder**

#### **Performances**

• Models: 3

• 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)
- The security of the machine has been audit by an independent organism

#### 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.

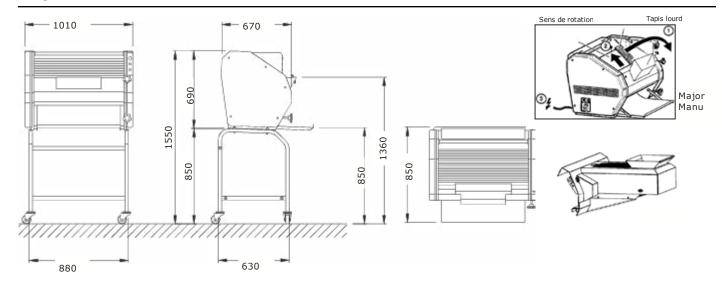
#### Operating principle

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
- Right-hand control on standard
- Electrical control box on Manu and Standard model, optional on Auto
- Optional left-hand electrical controls, pinning and stretching
- $\bullet$  Supply voltage : 3 PH + N 400 V 50/60 Hz

## Major inclined moulder



### Options

Electrical control for Major Auto (mandatory when installed on equipment not of Bongard production)

Felt drying fan only for MEDIO intermediate proofer

Manual and electrical control on the left

General features										
Models		Major Manu	Major Auto	Major Alpha Auto	Major Alpha Auto					
Possible combination		On stand, table, RP chest type proofer	On Medio intermediate proofers	Delta 70 IK	Mada					
Electronic control		Yes	Optional	Optional - obligatory for ECP	Yes					
Dough piece loading	manual	Yes	No	Yes	Yes					
	automatic	Yes	Yes	Yes	Yes					
Dough piece loading	touch bar	Yes	No	Yes	Yes					
Feed conveyor	450 mm	No	Yes	No	No					
Dough piece outfeed	on outfeed tray	Yes	No	No	Yes					
	on outfeed conveyor table	No	Yes	Yes	No					
Performances	(p/h)	1500	1800	2000	1500					
Dough piece weight	Mini-Maxi (g)	80 - 1000	80 - 1000	80 - 1000	80 - 1000					
Motor power	(kW)	0,55	0,55	0,55	0,55					
Dimensions and weight										
Width x depth	(mm)	1010 x 850	1010 x 1250	1010 x 780	1010 x 850					
Height	(mm)	690	690	690	690					
Loading height	(mm)	1360	1450	1350	1305					
Output height	(mm)	850	940	940 (TE)	850					
Net weight	(kg)	132	150	140	132					

Packing						
	Model		Major Manu	Major Auto	Major Alpha Auto	Major Manu Mada
Mainland (Caudhaaud hay an	Width	(mm)	1030	1030	1030	1030
Mainland (Cardboard box on palett)	Length	(mm)	870	880	880	870
	Height	(mm)	880	1300	890	880
	Weight	(kg)	172	180	170	172
	Model		Major Manu	Major Auto	Major Alpha Auto	Major Manu Mada
	Width	(mm)	1110	1110	1030	1110
By sea : (Wooden Crate)	Length	(mm)	1060	1050	880	1060
	Height	(mm)	960	1300	890	960
	Weight	(kg)	210	240	170	210