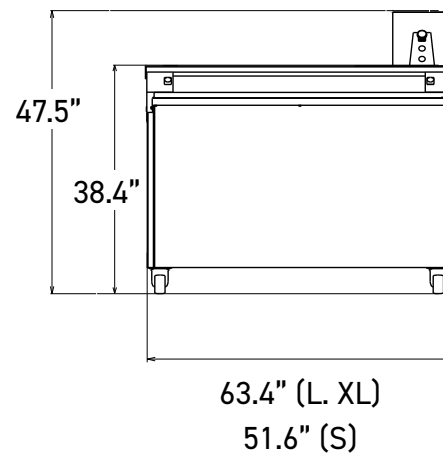
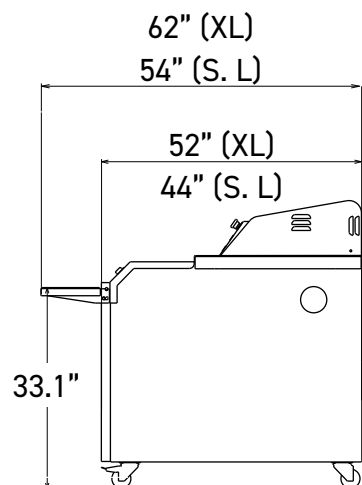




MB

- ✓ Robust and silent
- ✓ Maximum respect for the dough's structure
- ✓ Compact
- ✓ Two trough sizes available
- ✓ Fitted with sockets to connect a moulder and divider
- ✓ 5 years parts / 1 year labor warranty





Bronze ring gear wheel
Reduces friction and extends service life.



Controls (right/left)
Simple and ergonomic



Option

Foot control



Option

Folding rounding tray



Option

Germicidal UV lamp with protection and air extractor
Sterilises the proofing area and evacuates humidity.

MB

FEATURES

Synthetic felt troughs	•
Motor power in kW	0.25
Type of motor	3ph/208V/60Hz/1.32A

	MB S	MB L	MB XL	
Net weight in lbs	551	573	772	
Maximum weight of dough pieces in ounces	33.5	33.5	33.5	
Length/width of troughs in in	41.7 x 5.5	53.6 x 5.5	53.6 x 5.5	
Total number of troughs	26	26	32	
12.35 OZ* DOUGH PIECES	Number of dough pieces per trough	7	9	9
	Maximum capacity	182	234	288
19.5 OZ* DOUGH PIECES	Number of dough pieces per trough	6	8	8
	Maximum capacity	156	208	256
26.5 OZ* DOUGH PIECES	Number of dough pieces per trough	5	7	7
	Maximum capacity	130	182	224
33.5 OZ* DOUGH PIECES	Number of dough pieces per trough	4	6	6
	Maximum capacity	104	156	192

OPTIONS

Germicidal UV lamp with protection and air extractor	•
Folding rounding tray	•
Foot control	•
Monofilament troughs	•
Water-repellent troughs (Arconet®)	•

*The capacities shown are approximate. The nature of the dough, its size, rounding or positioning can alter the number of dough pieces per trough.