



DOUGH STRETCHER



- **Stainless steel construction**
- **Reliable performance**

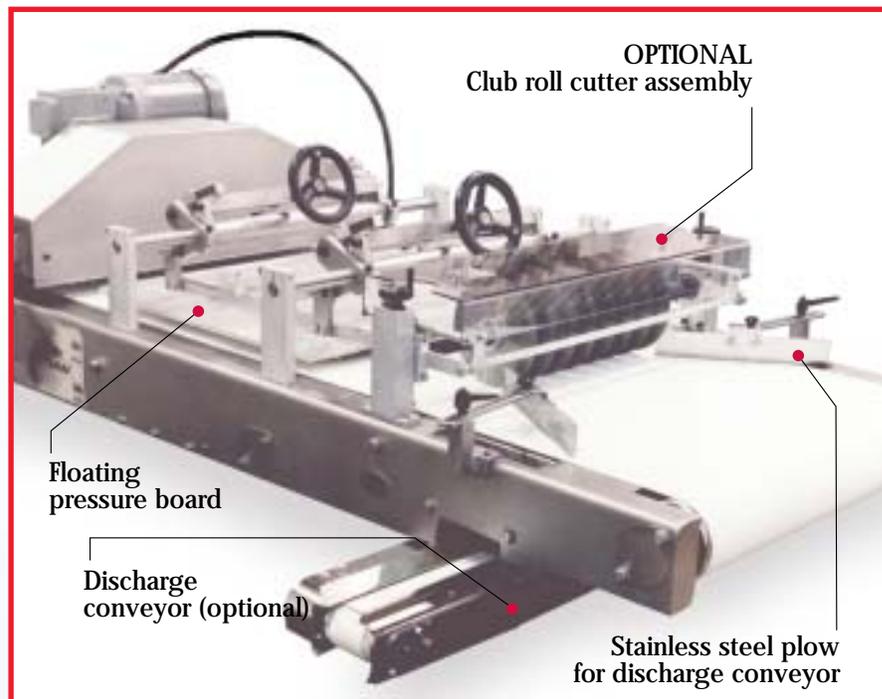
DOUGH STRETCHER

Mechanical Specifications

- Heavy duty stainless steel construction.
- Sanitary endless cotton top moulder belt 28" wide.
- A.C. inverters in remote panel.
- Allen Bradley push-button station.
- Voltage at customer requirements. Motor Doerr 1-1/2 HP.
- Self aligning belt rollers.
- Adjustable stainless steel floating pressure board 28" wide X 17-3/8" long.
- Stainless steel roller type stretcher mechanism proven most gentle on dough pieces.
- On frozen dough application, up to 22" in length.
- Fully adjustable special stainless steel roll cutters.
- Will adapt to any moulder.
- Up to 80 + pieces per minute depending on dough consistency and dough temperature.
- Machine supplied on casters with locking devices.
- Equipment meets OSHA requirements.

Options

- Special stainless steel discharge conveyor belt 3" wide.
- Fully adjustable stainless steel plow for discharge conveyor return.
- Aligner/positioner/depositor to maximize use of freezer belt.
- Club roll cutter assembly: quantity of blades as required by customer.



For more information please call your Account Manager or **1-800-BAKERS-1**.

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