

# 04 Forming Machine Series

## Semi-Automatic Dough Divider&Rounder

### Main Characteristic

- It takes 10 to 13 seconds to operate per time, highly efficient;
- Thorough dividing, no sticky edges;
- All parts in direct contact with food are comply with national ;
- ood hygiene standards;
- Each machine comes with 3 rounding plates.



Model	EMDD-10SE	EMDD-16SE	EMDD-26SE	EMDD-30SE	EMDD-36SE
Voltage Power	220V/380V 0.75Kw	220V/380V 0.75Kw	220V/380V 0.75Kw	220V/380V 0.75Kw	220V/380V 0.75Kw
Divided Dough Weight	200-300G	80-180G	50-150G	30-100G	20-70G
Divided Qty	10	16	26	30	36
X. Size (mm)	740*570*2100	740*570*2100	740*570*2100	740*570*2100	740*570*2100
N/G Weight	300/350Kg	300/350Kg	300/350Kg	300/350Kg	300/350Kg

Oven Series

Spiral Mixer Series

Planetary Mixer Series

**Forming Machine Series**

Sheeter Series

Slicer Series

Proofer Series

Cake and Bread Machine Series

Ice Making Series

Trolley & Parts Series

Refrigeration Equipments

Bakery Line Solution

# Automatic Dough Divider&Rounder

### Main Characteristic

- Fully automatic, easy operate .It takes 6 to 8 seconds to operate per time, highly efficient
- Thorough dividing, no sticky edges;
- All parts in direct contact with food are comply with national food hygiene standards;
- Each machine comes with 3 rounding plates.



Model	EMDD-10F	EMDD-16F	EMDD-24F	EMDD-30F	EMDD-36F
Power/Voltage	220V/380V 1.5Kw	220V/380V 1.5Kw	220V/380V 1.5Kw	220V/380V 1.5Kw	220V/380V 1.5Kw
Divided Dough Weight	200-300G	80-180G	40-120G	30-100G	20-70G
Divided Qty	10	16	24	30	36
E.x.size (mm)	640*580*1500	640*580*1500	640*580*1500	640*580*1500	640*580*1500
N/G Weight	400/450Kg	400/450Kg	400/450Kg	400/450Kg	400/450Kg

# Electric Divider

### Main Characteristic

- Divide the dough or filling into exactly 36 pieces;
- Automatic dividing, better efficiency;
- It is equipped with quality electric motors and components to improve the machine life.

Model	EMDD-36E
Capacity	36Pcs/Time
Cutting Dough Weight	30-140G
Dimension (mm)	530*400*1250
Vol./Power	0.75Kw220v/380V
N.W.	175Kg



# Manual Divider

### Main Characteristic

- Manual operation, simple and convenient;
- Detachable,save space and shipping cost;
- Machine head can rotate 180°;
- Vertical or desktop.

Model	EMDD-36M	EMDD-20M
Capacity	36Pcs/Time	20Pcs/Time
Cutting Dough Weight	30-140G/Pcs	60-220G/Pcs
Dimension (mm)	530*460*1620	530*460*1620
N.W.	70Kg	70Kg



# Hydraulic Divider

### Main Characteristic

- Divide the dough into the same weight per psc, easy to operate,imported accessories,safe and durable;
- Save time, need 10-20 seconds every cutting, suitable for the large production;
- Easy to clear, saved manpower and material resources.

Model	EMDD-16H	EMDD-20H	EMDD-30H
Capacity	16Pcs/Time	20Pcs/Time	30Pcs/Time
Cutting Dough Weight	125-1000G/Pcs	100-800G/Pcs	67-530G/Pcs
Dimension (mm)	610*810*1110	610*810*1110	610*810*1110
Vol./Power	1.0Kw220v/380V	1.0Kw220v/380V	1.0Kw220v/380V
N.W.	350Kg	350Kg	350Kg



## Croissant Rolling Machine

Model	EMFM-250R
Name	Croissant Rolling Machine
Voltage/Power	220V/380V 2.5Kw
E.x. Size(mm)	2000*620*1320
Weight Range	15-80G/Pcs
Capacity	2000-3000Pcs/H
N/G Weight	125/160Kg



## Toast Moulder

### Main Characteristic

- Suitable for degassing and shaping toast, hot dogs, baguette and other breads;
- Easy operation with "on and off" button;
- Unique oil-immersed design, low noise and not easy to wear;
- The roller is hard chrome plated, non-stick and not easy to scratch;
- Fully exhaust, stretch the dough to the maximum extent, and the finished product will be excellent with no air holes;
- Production speed is about 3,000 pcs/H of dough, which greatly improves production efficiency;
- Mutil-volume 1.5 turns than other shaping machines.

Model	EMFM-380W
Voltage Power	220V/380V 0.75Kw
Dough Weight Range (Pcs)	50-900G
Roll Thickness	1~25mm
Belt Width	380mm
Output	3000Pcs/H
E.x. Size (mm)	1350*660*1180
N/G Weight	218/250Kg



## Mini Toast Moulder

### Main Characteristic

- Forward and reverse gear shifting device;
- The operation is concentrated on one side and can be operated by one person, saving time;
- It has good good sealing property, easily presses out the air inside the dough;
- The conveyor belt has forward and reverse functions and can be used as multiple uses;
- Equipped with universal wheels, easy to move; small in size, suitable for small bakeries.

Model	EMFM-280W
Voltage Power	220V/380V 0.37Kw
Dough Weight Range (Pcs)	10-1000G
Roll Thickness	1.5~20mm
Belt Width	280mm
Output	1500Pcs/H
E.x. Size (mm)	1000*530*1060
N/G Weight	145/185Kg



## Baguette Moulder

### Main Characteristic

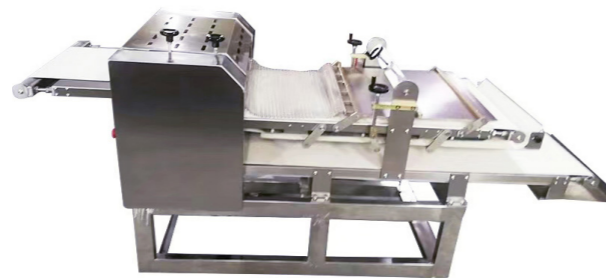
- France Schneider appliance, long service life, quality assurance;
- Imported French 100% pure wool belt (2pcs), dust free and not shed hair;
- Full exhaust, the maximum stretch dough, finished goods is excellent, no pores;
- With the inlet protection device, safe and reliable;
- Desk top or with standing optional.

Model	EMFM-750B	EMFM-750C
Voltagepower	220V/380V 0.75Kw	220V/380V 0.75Kw
Belt Width	730mm	730mm
Dough Weight Range	30~1350G	30~1350G
Roll Thickness	1.5~15mm	1.5~15mm
Output	1200Pcs/H	1200Pcs/H
E.x. Size (mm)	980*1090*1580	1010*960*760
N/G Weight	320Kg	230Kg



# Continuous Dough Moulder

Model	EMFM-750M
Name	Continuous Dough Moulder
Voltage/Power	220V/380V 0.75Kw
E.x. Size(mm)	2420*900*1200
Weight Range	20-600G/Pcs
Capacity	6000Pcs/H
N/G Weight	450/500Kg



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# Croissant Moulder

Model	EMFM-200M
Name	Croissant Moulder
Voltage/Power	220V/380V 0.2Kw
E.x. Size(mm)	380*420*330
Weight Range	15-80G/Pcs
Capacity	3000-3600Pcs/H
N/G Weight	35/45Kg

