

EURO 2000 SR

OBLIQUE MOULDER


MADE IN FRANCE



We provide quality professional equipment and services to artisan bakeries.


**BERTRAND
PUMA**



EURO 2000 SR MOULDER

The moulder Euro 2000 SR is a versatile machine of great productivity, that can mould up to 1500 pieces/hour. Extremely reliable, it assures a consistency of the lengthening, from the first dough piece to the last.

The use of the moulder EURO 2000 SR allows the reproduction of the natural movement of manual moulding, by making dough pieces meant for the fabrication of baguettes as well as large or small long bread.

KNOW-HOW

70 years at your side



With 70 years' experience, Bertrand Puma has achieved its high level of expertise thanks to unique know-how in the design of equipment for bakeries and patisseries, and the development of Made in France products that are ever more reliable and efficient.

VISIT

WWW.BERTRAND-PUMA.FR

LAB

Discover your future equipment



As a demonstration and training center, our LAB' is at your disposal for real-life testing of our equipment. Our Boulanger Démonstrateur is there to advise and assist you.

MAKE AN APPOINTMENT

+33 (04) 75 57 55 00

ASSISTANCE

At your service



Benefit from the power of a worldwide network of distributors! We provide local support to bakers around the world, helping you at every stage of your project.

CALL US ON

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VERSATILE AND EASY TO USE

The Euro 2000 SR has been developed to mould all types of dough, whether hard or soft (baguettes, rolls, sliced bread, etc.), and to produce dough pieces of different calibers.

The articulated centering spouteases the insertion of the dough piece while protecting the user.

The 2 floating synthetic felt belts, 800mm wide, help to lengthen the dough pieces without needing any adjustments when they come out.



A LOADING RATE OF 1500 PIECES/HOUR

The oblique moulder EURO 2000 SR accepts dough pieces from 100 gr to 1200g. Very efficient, its loading rate can reach up to 1500 pieces per hour.



Different options available :

Placed on a table

It is equipped with 4 adjustable jacks serving to its stability, and must be placed on a table, a cold table, etc. Its power supply is carried out through a spout and the retrieval of the dough pieces happens on a reception belt.

Placed on the floor

It stands on adjustable-height feet, allowing a more comfortable work. The dough piece is inserted in a gutter and retrieved on the reception belt.

Equipped with an infeed belt

It is designed to receive an automatic power supply from an intermediate proofer. The dough piece is put on the infeed belt and brought to the sheeting cylinders.

Equipped with an outfeed belt

As it exits the lengthening chamber, the dough is put on a motorized belt. This equipment usually comes with the infeed belt.



USED WITH AN AUTOMATIC GROUP



COMPOSITION FOR 900 PCS/H PRODUCTION

20 min. rest time, up to 650g.

- HT2100 M automatic divider
- Belt rounder on group
- Intermediate proofer BP62A
- Oblique moulder Euro 2000 SR + infeed belt TACF
- Outfeed belt TE 20 (2 meters)

COMPOSITION FOR PRODUCTION OF 1450 PCS/H

20 min. rest time, up to 650g.

- HT2100 M automatic divider
- Belt rounder on group
- Intermediate proofer BP84A
- Oblique moulder Euro 2000 SR + infeed belt TACF
- Outfeed belt TE 25 (2,5 meters)

TECHNICAL DATA



COMPLIANCE AND SAFETY

The oblique moulder Euro 2000 SR is in compliance with the Machine norm NF EN 12041 in effect, concerning moulders used for the making of baguettes and rolled breads.

All our equipment is certified by an external, independent agency.



3 SHEETINGS CYLINDERS

The sheeting unit consists of **2 plastic cylinders** (food grade), fixed on tight ball bearings and of a **third cylinder** enabling the approach of the dough piece.

The heavy mesh belt promotes the natural rolling of the dough without the risk of damaging the dough.

EASY TO USE

The introduction of the dough pieces into the moulder is easily done thanks to a centralizing spout. Articulated and connected to the circuit breaker, it protects the user during the introduction of the dough pieces.

The extractable drawer, covered with felt, collects the moulded pieces coming out of the machine.



A CLOSE ADJUSTMENT

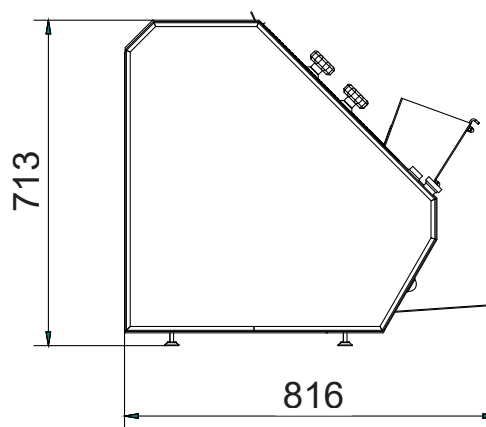
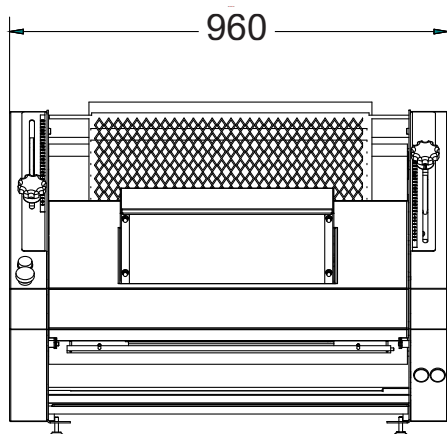
The adjustment of the spacing to the elongation is provided by a system of links and joints, and a control lever.

HYGIENE

Easily removable food grade scrapers located on both sides of the rollers ensure continuous cleaning of the cylinders.



DATA AND DIMENSIONS



EURO 2000 SR

– not available ● standard ○ option € paying option

	EURO 2000 SR
Hopper infeed	●
Control on the left and right side	●
Control on the right side	○
Control on the left side	○
Baguette 250g output per hour	1 500
Bread 400g output per hour	1 100
Minimum dough pieces weight (g)	70
Maximum dough pieces weight (g)	1200
Maximum overall width (mm)	960
Maximum overall depth (mm)	816
Maximum overall height (mm)	713
Net weight (kg)	155
Electrical supply	400V / TRI+T / 50-60 Hz
Power (kW)	0,55
Rated current (A)	2,3

	OPTIONS
Stainless steel housing	€
Belt infeed (stainless steel version only)	€
Stainless steel stand (fixed or adjustable height)	€
Epoxy paint stand (fixed height)	€

NON CONTRACTUAL DATA



MANY AND MORE, REAL GOODS



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