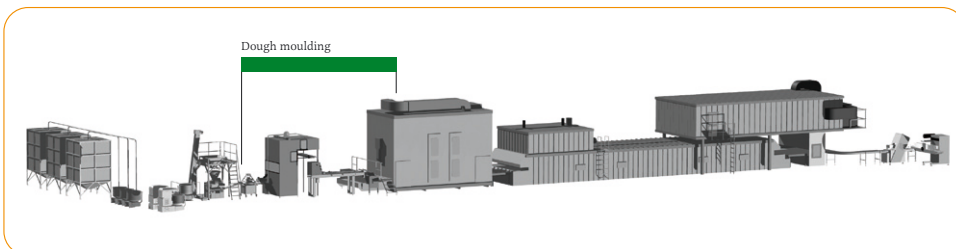


LONG MOULDER VIPAVA F

ADVANTAGES:

- ▶ Possibility of different loaves moulding.
- ▶ Appropriate for intensive use in industrial bakeries.
- ▶ Machine of high capacity and wide range of use.



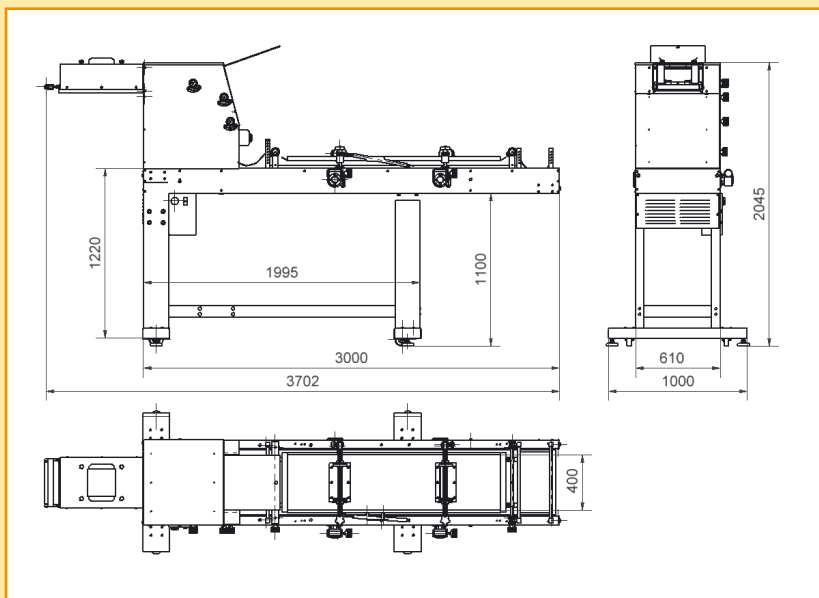
MACHINE FOR LONG MOULDING VIPAVA F

The long moulder VIPAVA F is designed for moulding loaves of all types of wheaten dough. Due to its robust construction it is most suitable for use in industrial bakeries, either as an independent machine or as part of an automatic production line.

The VIPAVA 2400 is available in two versions; which differ in the moulding belt width (470 mm and 700 mm) and consequently in the length of the loaf. Both machines can be controlled through an electronic control panel (PLC version A) in which the distance of the centering cylinders, the height of the moulding board and the speed of the moulding belt are set automatically. The VIPAVA 3000 differs from the VIPAVA 2400 in its higher capacity.

ADVANTAGES:

- ▶ All machine parts in contact with dough are made of alimentary irreproachable materials preventing the dough from sticking.
- ▶ Possibility of installing a hot-air blowing fan between the two pairs of cylinders, above the wrapping net and under the moulding board, which additionally prevents the dough from sticking.
- ▶ Different loaves' shapes and lengths can be obtained by adjusting the moulding board's inclination and height, as well as the distance of the lateral guides.
- ▶ Sturdy construction ensures a long life-cycle and possibility of intensive use.
- ▶ Easily accessible surfaces from stainless steel make the cleaning easier.
- ▶ The automatic version of the machine allows simple and quick product assortment changes.
- ▶ Wrapping conveyor with adjustable speed and adjustable wrapping mesh (VIPAVA 3000/500 VT).



BASIC VERSION OF VIPAVA 2400 F INCLUDES:

- stainless steel frame and platings
- separate drive of rollers and conveyor
- Teflon coated lateral guides (height 20 mm)
- continuously adjustable speed of rollers

BASIC VERSION OF VIPAVA 2400 A INCLUDES:

- stainless steel frame and platings
- separate drive of rollers and conveyor
- Teflon coated lateral guides (height 20 mm)
- continuously adjustable speed of rollers
- electronic control panel (PLC)

BASIC VERSION OF VIPAVA 3000/500 VT INCLUDES:

- stainless steel frame and platings
- inlet conveyor
- centring rollers
- inlet roller
- 2 pair of rollers
- wrapping conveyor
- wrapping mesh
- moulding board
- outlet mesh
- Teflon coated lateral guides

OPTIONS FOR VIPAVA 2400:

- inlet conveyor
- Teflon coated side guides height 30 mm
- unit for cutting the dough pieces into 4 and their rotation (VIPAVA 2400 F)
- automatic pan charging device (VIPAVA 2400 F)
- flour dredger

OPTIONS FOR VIPAVA 3000/500 VT:

- unit for cutting the dough pieces into 4 and their rotation
- pan charging device
- flour dredger
- warm air blowing device

TECHNOLOGICAL AND TECHNICAL CHARACTERISTICS:

MACHINE	VIPAVA 2400/470 F	VIPAVA 2400/700 F	VIPAVA 2400/470 A
MACHINE CAPACITY AT 1200 G (PCS/H)	2400	2400	2400
WEIGHT OF DOUGH MOULDED PIECES (G)	200-1200 (1800*)	200-1200 (1800*)	200-1200 (1800*)
MOULDED PIECES LENGTH (MM)	100-420	180-620	100-420
BELT WIDTH (MM)	470	700	470
INSTALLED POWER (kW)	1,65	1,65	4,3
DIMENSIONS:			
MACHINE DIMENSIONS (MM) (LxBxH)	3000x730x1780	3000x930x1780	3000x743x1780
MACHINE WEIGHT (KG)	450	550	470

*In combination with the inlet conveyor.

MACHINE	VIPAVA 2400/700 A	VIPAVA 3000/500 VT
MACHINE CAPACITY (PCS/H)	2400*	<3000**
WEIGHT OF DOUGH MOULDED PIECES (G)	200-1200 (1800***)	200-2000
MOULDED PIECES LENGTH (MM)	180-620	100-450
BELT WIDTH (MM)	700	500
INSTALLED POWER (kW)	4,3	2,75
DIMENSIONS:		
MACHINE DIMENSIONS (MM) (LxBxH)	3000x950x1780	3400x1100x1925
MACHINE WEIGHT (KG)	570	1050

*Machine capacity at 1200 g.

**Machine capacity at 1000 g.

*** In combination with the inlet conveyor.

MORE INFORMATION CAN BE OBTAINED BY DIALING
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