

POCO Countertop Moulder

Compact unit is ideal for

- Bolillos & tapered rolls
- White, multigrain and whole-wheat loaves
- Demi-baguettes and rolls to 9" long (23 cm)
- Subs and hot-dog rolls
- Hoagie and finger rolls
- Gluten free rolls

Key Features

- Process up to 3,600 eight ounce pieces/hour
- Finished product size 1/2 oz. to 18 oz. (15-500 g)
- Low stress spring loaded dough rollers
- In-feed guard with automatic shut-off
- 10" wide FDA approved polyester belt
- Roller chain system completely enclosed



Above specifications subject to change without notice.
The information contained herein is correct as of the date hereof.

Recommendations or suggestions are made without
guarantee or representation as to results.



Manufactured in the U.S.A.

POCO

Countertop Moulder

Specifications

Motor / Electric:

Standard:

1/2 H.P., 60 HZ, 115 VAC, 1 PH, 10 AMPS

Product Capacity:

½ - 18 oz.

Moulding Plate, 23" long, one included

Choose width

Bolillo: 5", 6", 7.5"

Flat: 4", 5", 6", 7", 8", 9"

Moulding Plate Side Guides, included

Recommended for use with Flat plates

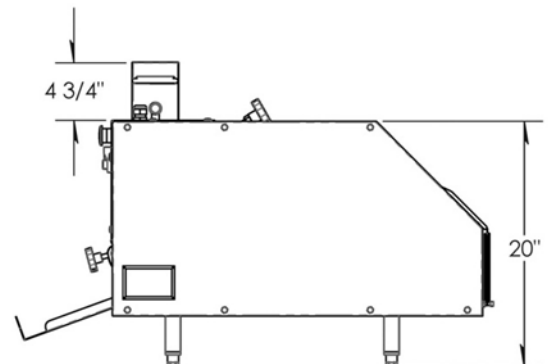
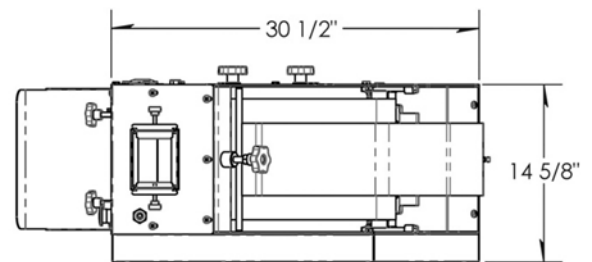
Shipping Weight:

260 lbs. (118kg)

Net Weight:

200 lbs. (91kg)

Height: 24.75" Width: 16.625" Length: 30.5"



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