

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

The information contained herein is correct to the best of our knowledge. The recommendations or suggestions are made without guarantee or representation as to results.

Above specifications subject to change without notice.



Manufactured in the U.S.A.

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Specifications

Motor

Standard:

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

Additional electric available; see price list

Product Capacity

1/2 - 18 oz.

Moulding Plate, 23" long, one included

Choose width

Bolillo: 5", 6", 6.3125", 6.6875", 7.0625", 7.5"

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

Moulding Plate Side Guides

Optional; recommended for use with Flat plates

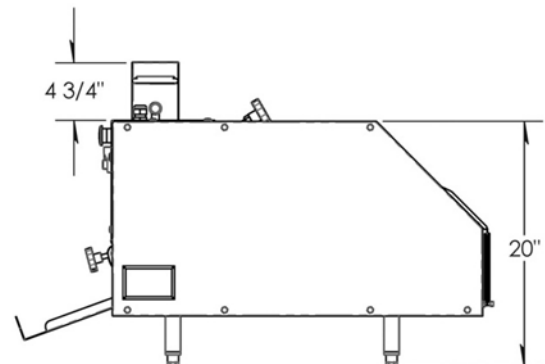
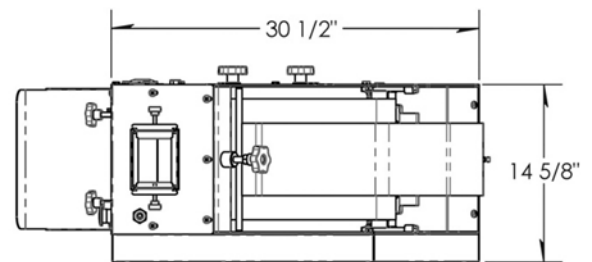
Shipping Weight:

260 lbs. (118kg)

Net Weight:

200 lbs. (91kg)

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



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