

MOULDER SIMPLEX FOR ROLL BREAD



HISTORY

Roll bread Moulder's birth with bertuetti in 1930 with the first production. The first machines were built when the engines did not exist, in fact the operator was helped from foot pedal connected to strap for speed up the working of bread.

After the war, with the advent of the Industrial Revolution were agreed the use of mechanical early engines in the artisan sector by doing so Bertuetti became as an international leader between the manufacturers.

The experience, of the machines installed and the knowledge of international markets, did to make at Bertuetti in the '70s the first moulder's patented coining the SIMPLEX brand. We needed of one unique machine capable to satisfy the most ample exigency in terms of both sizes (large and small) in terms of length of the piece, without tears and no-discard. So it was that SIMPLEX has represented for Bertuetti the true revolution, a simple machine, ready immediately without discard. Every piece inserted, it come well worked, both the small that large pieces, both fresh that rested. With regularity and without continuous and repeated registration. Nobody at the time is been skilled to make a simple machine, so much that in the time it became for example and the reference for everybody.

The easy of use with the patented devices did make become the SIMPLEX the unique machine that also today is the most imitated

Today, the moulder machine is likes to mean SIMPLEX, because it satisfied every artisan request with easy and without loose time.

IN-FEED BELT

The wide belt makes the comfortable support for pieces avoiding any possibility of accident and the comforts of continuous work.

THE CYLINDERS

The four cylinders complete with scrapers ensure the gradual flattening of the piece with a perfectly cleaning, ensuring much wrap without tears. The wide adjustment determined by wide handles on wide eccentric give immediate setting of desired wrap for a wider choice of work.

THE BELTS

The adjustable belts with anti-discard system insure an wrap without equal, in terms of strength and gradual lengthening of the piece.

ANTI-DISCARD SYSTEM

The inferior stretch-belt with fine-tuning ensure the wrap of every piece.

BELT LOCKING SYSTEM

The belt block-device need to block the upper belt allows the possibility laminating for small quantities of dough.

RETURNING

The cover opening allows the return of the pieces on the same side to work from a single location.

MOULDING TABLE

Optional adjustable moulding table.

CLEANING

The frame open under the cylinders and a oblique cover allow immediately cleaning of every scraper and recovery of crumbs of dough without soiling floor or on motor conveniently located on devices anti-vibration.

COSTRUCTION CHARACTERISTIC

Double internal frame of big thick stainless steel securely fastened on the shoulders of the frame steel assembled on wheels for easy movement. The mechanical and electronic components used are the best brands available on the market, to guarantee reliability, quiet operation and availability.

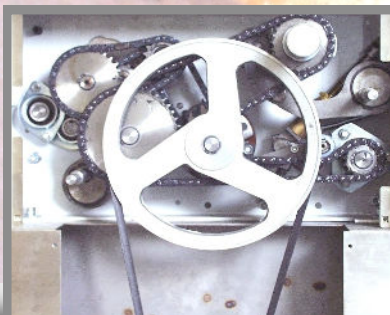
The structural steel mounted on castor wheels for easy movement.

The belts made of wool or synthetic material to FDA standards. The surfaces in contact with dough can be easily cleaned and disinfected, the corners are connected aggregates in order to allow thorough cleaning.

All units comply with the Machinery Directive 98/37/EEC, EMC Directive 89/336/EEC (as amended) and the Low Voltage Directive 73/23/EEC (as amended).



SAFETY WITH RETURN



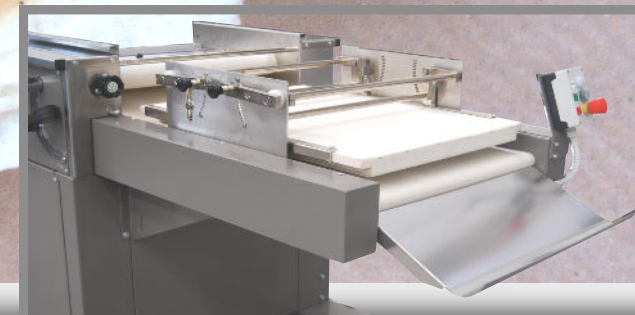
STRONG MECHANICAL



PATENTED ANTI-DISCARD SYSTEM



UPPER BELT-LOCKING SYSTEM



MOULDING TABLE — OPTIONAL