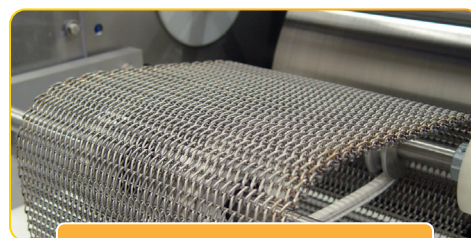


Moulders

Multi-Application moulders designed and produced by Kaak



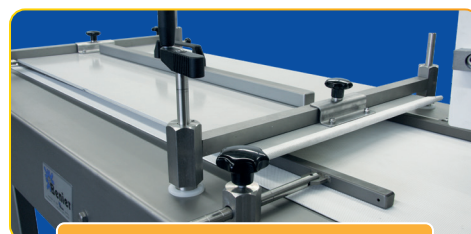
MS500 Series	
MS500-N	Standard with a lengthening board of 1.150 mm
MS500-SI	Extra long lengthening board of 1.825 mm
MS500-DPB	Double Pressure Board: pre-shaping before lengthening



Driven curling net for MS500-C



Sheeting



Pressure board

MS 500 series

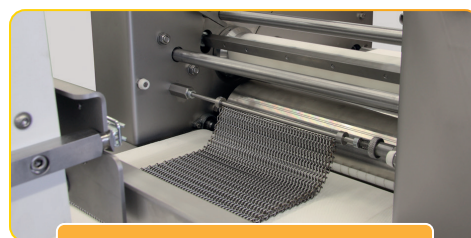
The MS500 moulding system is specially designed for dough consistencies, which have to be degassed for a fine regular internal crumb structure. White, wheat, wholewheat or all other type of flours can be processed each with their own moulding settings in order to achieve the optimum result.

Therefore we use the unique Kaak drum sheeting principle. The dough sheet stays central, hardly shrinks back and can be stretched as it is pulled off the drum. The Teflon sheeting roller is spring activated, towards the end of the dough piece the pressure overcomes the smaller dough mass and the sheet becomes thinner. This reduces the thickness of the seam and allows a better presentation for free-standing and open top tin bread.

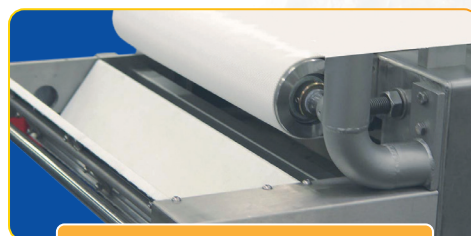
To adapt the moulding system to your requirements a lot of options are available in order to fulfill your needs.

MS 500

Suitable for a wide range of products. Each type of product should be moulded to their own specifications. From regular dough consistencies with a fine crumb to pre-fermented high-hydrated dough with an open irregular internal structure.



Sheeting



Deposition valve

With the unique Kaak drum sheeting principle of the MS 500 you will be able to process a wide range of doughs. The diameter of the drum is smaller and the full Teflon sheeting roller has various opening gaps defining the sheet thickness.

If sheeting is not applicable (for round bread) this roller can be easily bypassed by hinging it upwards pneumatically. The curling net is equipped with a quick release function and the lengthening board is also hinged.

Changing-over from one product to the other could require different moulding units. For that reason we offer the option of a quick release function on the lengthening board and a flour duster on a swing arm.



Specifications Moulder

Type	Weight range (gr)		Capacity (pcs/hr)*		Dough pieces length (mm)**	
	min.	max.	min.	max.	min.	max.
MS500	50	1.200	600	2.200	130	450
MS500-DPB	50	1.200	600	2.500	130	450
MS500-SI	50	1.200	600	2.500	130	450

* Depending on dough weight

** Depending on dough weight and final structure of end product



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