

GOLDEN MIX
ITALIA



30 YEARS OF EXPERIENCE

BAGUETTES AND MOULDER MACHINES

FOR ALL SHAPES OF ROLLED BREAD, CROISSANTS AND BAGUETTES

BAGUETTE MOULDER



ROBUST MACHINE FOR THE PRODUCTION OF BAGUETTES UP TO 750 MM SUITABLE ALSO FOR AUTOMATIC WORK IN LINE, SUITABLE FOR DOUGH WITH HYDRATION UP TO 80%.

- 3 food-grade nylon cylinders for double lamination of the dough
- 2 opposite pressure belts adjustable with knob
- Hopper easily liftable and 3 easily removable scrapers
- Useful belts width 750 mm
- The dough travel during the moulding phase has been extended to achieve a better final product.
- Machine placed on a trolley (optional C) equipped with swivel wheels
- Prepared for automatic loading and installation of a motorized exit belt (optional U)



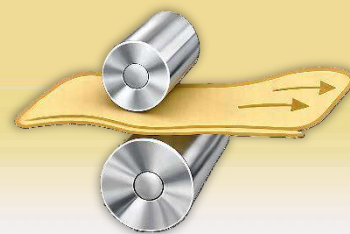
B3C700 C



B3C700 CU

MODEL	BELTS	TROLLEY	MOTORIZED EXIT BELT	DIMENSIONS mm	NET WEIGHT kg	POWER kw	WEIGHT RANGE gr
B3C700	750 mm	-	-	930x1045x880h	260	0,75	50-2500
B3C700 C	750 mm	yes	-	930x1045x1680h	310	0,75	50-2500
B3C700 CU	750 mm	yes	yes	1800x1045x1680h	360	0,93	50-2500

2 CYLINDERS MOULDER MACHINE



MACHINE ABLE TO FORM DIFFERENT SHAPES OF ROLLED BREAD, SUITABLE FOR DOUGH UP TO 60% HYDRATION.

- Cylinders with 20 mm shafts, thicker than the standard, with oversized bearings for superior strength and reliability
- Easily removable belts on both sides
- Shoulder with 15 mm aluminum internal cylinder block
- Slide for returning pieces to the operator
- Standard scrapers
- Upper belt block for dough sheeting
- Cylinders thickness chromium-plated
- 80 mm wheels (2 swivel wheels with brake)
- Pressure table to further lengthen the dough (optional F) up to 600 mm



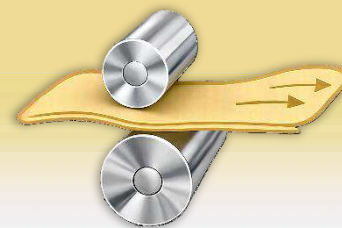
F2C 500 F



F2C 500

MODEL	CYLINDERS	ENTRY EXIT TRAY	PRESSURE TABLE	ANTI-REJECT DEVICE	DIMENSIONS mm	NET WEIGHT kg	POWER kw	WEIGHT RANGE gr
F2C 500	2 x 500 mm	yes	-	-	1170x850x1230h	150	0,75	20-1500
F2C 500 F	2 x 500 mm	-	yes	-	1870x850x1230h	180	0,75	20-1500
F2C 600	2 x 615 mm	yes	-	-	1170x965x1230h	170	0,75	20-1500
F2C 600 F	2 x 615 mm	-	yes	-	1870x965x1230h	230	0,75	20-1500

2 CYLINDERS MOULDER MACHINE WITH ANTI-REJECT DEVICE



MACHINE ABLE TO FORM DIFFERENT SHAPES OF ROLLED BREAD, EQUIPPED WITH AN ANTI-REJECT DEVICE QUICKLY ADJUSTABLE FOR IMPROVED DOUGH ROLL-UP AND PROPER SEALING. SUITABLE FOR DOUGH UP TO 60% HYDRATION.

- Cylinders with 20 mm shafts, thicker than the standard, with oversized bearings for superior strength and reliability
- Easily removable belts on both sides
- Shoulder with 15 mm aluminum internal cylinder block
- Slide for returning pieces to the operator
- Standard scrapers
- Upper belt block for dough sheeting
- Cylinders thickness chromium-plated
- 80 mm wheels (2 swivel wheels with brake)
- Pressure table to further lengthen the dough (optional F) up to 600 mm



F2CA 500

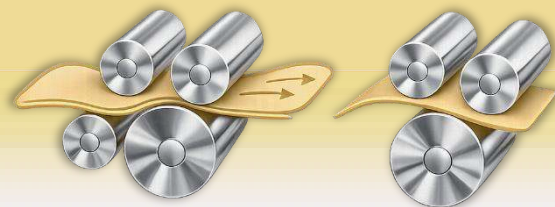


3 levers

- Cylinders adjustment
- Belts adjustment
- Anti-reject device adjustment

MODEL	CYLINDERS	ENTRY EXIT TRAY	PRESSURE TABLE	ANTI-REJECT DEVICE	DIMENSIONS mm	NET WEIGHT kg	POWER kw	WEIGHT RANGE gr
F2CA 500	2 x 500 mm	yes	-	yes	1170x850x1230h	150	0,75	20-1500
F2CA 500 F	2 x 500 mm	-	yes	yes	1870x850x1230h	180	0,75	20-1500
F2CA 600	2 x 615 mm	yes	-	yes	1170x965x1230h	170	0,75	20-1500
F2CA 600 F	2 x 615 mm	-	yes	yes	1870x965x1230h	230	0,75	20-1500

3 CYLINDERS - 4 CYLINDERS MOULDER MACHINE



MACHINE ABLE TO FORM DIFFERENT SHAPES OF ROLLED BREAD AND CROISSANTS IN VARIOUS SIZES, WITH THE POSSIBILITY TO CYLINDER THE DOUGH. SUITABLE FOR DOUGH UP TO 60% HYDRATION.

- Stainless steel trays and cylinders protection
- Pre-tensioned upper belt (without adjustment)
- Upper belt block for dough sheeting
- Cylinders thickness chromium-plated, useful width 615 mm
- 2 belts equipped with an anti-reject device for improved dough roll-up and proper sealing
- Slide for returning pieces to the operator
- Infeed belt can be custom-made on request (from 30 cm to 85 cm)
- 4 scrapers
- 80 mm wheels (2 swivel wheels with brake)
- Pressure table to further lengthen the dough (optional F) up to 600 mm



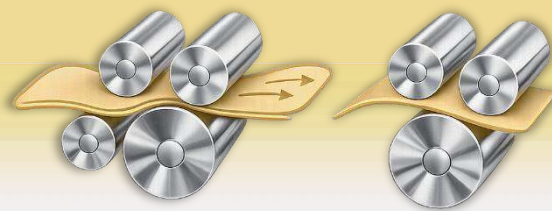
F4C 600 F



F4C 600

MODEL	CYLINDERS	ENTRY EXIT TRAY	PRESSURE TABLE	ANTI-REJECT DEVICE	DIMENSIONS mm	NET WEIGHT kg	POWER kw	WEIGHT RANGE gr
F3C 600	3 x 615 mm	yes	-	yes	1200x1000x1220h	260	0,75	20-2000
F3C 600 F	3 x 615 mm	-	yes	yes	1720x1000x1220h	310	0,75	20-2000
F4C 600	4 x 615 mm	yes	-	yes	1200x1000x1220h	270	0,75	20-2000
F4C 600 F	4 x 615 mm	-	yes	yes	1720x1000x1220h	310	0,75	20-2000

3 CYLINDERS - 4 CYLINDERS IN STAINLESS STEEL



MACHINE IN STAINLESS STEEL ABLE TO FORM DIFFERENT SHAPES OF ROLLED BREAD AND CROISSANTS IN VARIOUS SIZES, WITH THE POSSIBILITY TO CYLINDER THE DOUGH. SUITABLE FOR DOUGH UP TO 60% HYDRATION.

- Stainless steel trays and cylinders protection
- Pre-tensioned upper belt (without adjustment)
- Upper belt block for dough sheeting
- Cylinders thickness chromium-plated, useful width 615 mm
- 2 belts equipped with an anti-reject device for improved dough roll-up and proper sealing
- Slide for returning pieces to the operator
- Infeed belt can be custom-made on request (from 30 cm to 85 cm)
- 4 scrapers
- 80 mm wheels (2 swivel wheels with brake)
- Pressure table to further lengthen the dough (optional F) up to 600 mm



F4C 600 INOX F



F4C 600 INOX

MODEL	CYLINDERS	ENTRY EXIT TRAY	PRESSURE TABLE	ANTI-REJECT DEVICE	DIMENSIONS mm	NET WEIGHT kg	POWER kw	WEIGHT RANGE gr
F3C 600 INOX	3 x 615 mm	yes	-	yes	1200x1000x1220h	260	0,75	20-2000
F3C 600 INOX F	3 x 615 mm	-	yes	yes	1720x1000x1220h	310	0,75	20-2000
F4C 600 INOX	4 x 615 mm	yes	-	yes	1200x1000x1220h	270	0,75	20-2000
F4C 600 INOX F	4 x 615 mm	-	yes	yes	1720x1000x1220h	310	0,75	20-2000

6 CYLINDERS MOULDER MACHINE

IN STAINLESS STEEL



MACHINE ABLE TO FORM DIFFERENT SHAPES OF ROLLED BREAD AND CROISSANTS IN VARIOUS SIZES, SUITABLE TO WORK IN A LINE, WITH AN HOURLY PRODUCTION UP TO 10.000 PIECES. SUITABLE FOR DOUGH UP TO 60% HYDRATION.

- Machine in stainless steel equipped with 3 independent motors and an oversized frame
- Motorized infeed belt with 2 independently adjustable food-grade nylon pressure rollers for pre-sheeting dough up to 2,5 kg
- Machine frame featuring a set of further 4 cylinders for a triple lamination stage
- 2 belts equipped with an anti-reject device for improved dough roll-up and proper sealing
- 630 mm pressure table equipped with independent gearmotor adjustable by 2 handles
- N.8 80 mm wheels (6 swivel wheels with brake)
- Designed to work in line after a 3-rows divider-rounder for production rates up to 10.000 pieces/hours



GOLDEN 6000

MODEL	CYLINDERS	ENTRY BELT	PRESSURE TABLE	ANTI-REJECT DEVICE	DIMENSIONS mm	NET WEIGHT kg	POWER kw	WEIGHT RANGE gr
GOLDEN 6000	6 x 615 mm	yes	yes	yes	2800x1000x1400h	700	2,1	15-2500



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