



**GOLDEN MIX**  
ITALIA



**30 YEARS OF EXPERIENCE**

# **BAGUETTES AND MOULDER MACHINES**

**FOR ALL SHAPES OF ROLLED BREAD, CROISSANTS AND BAGUETTES**

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# BAGUETTE MOULDER

# B3C700

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 cylinders for double passage of dough
- 2 opposite pressure belts adjustable with knob
- Hopper easily liftable and 3 easily removable scrapers
- Useful belts width 750 mm
- Prepared for automatic loading
- Machine placed on a trolley (optional C) equipped with swivel wheels
- Prepared for the 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	310	0,75	50-2500

# 2 CYLINDERS MOULDER MACHINE

# F2C

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

- 20 mm chromed cylinder for greater reliability
- Oversized bearing
- Easily removable belts
- Shoulder with 15 mm aluminum internal cylinder block
- Slide for returning pieces to the operator
- Standard scrapers
- Upper belt block
- Cylinders thickness chromium-plated
- Pressure table to further lengthen the dough (optional F) up to 600 mm
- 80 mm wheels (2 swivel wheels with brake)



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

F2CA

MACHINE ABLE TO FORM DIFFERENT SHAPES OF ROLLED BREAD, EQUIPPED WITH AN ANTI-REJECT DEVICE QUICKLY ADJUSTABLE FOR A SOFT AND GREATER ROLLING OF THE DOUGH ABLE ALSO TO ROLL CROISSANTS. SUITABLE FOR DOUGH UP TO 60% HYDRATION.

- 20 mm chromed cylinder for greater reliability
- Oversized bearing
- Easily removable belts
- Shoulder with 15 mm aluminum internal cylinder block
- Slide for returning pieces to the operator
- Standard scrapers
- Upper belt block
- Cylinders thickness chromium-plated
- Pressure table to further lengthen the dough (optional F) up to 600 mm
- 80 mm wheels (2 swivel wheels with brake)



F2CA 500



Lamination thickness handle  
(Anti-waste system)

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

# 3/4 CYLINDERS MOULDER MACHINE

# F3C F4C

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 to cylindrizing the dough
- Slide for returning pieces to the operator
- Cylinders thickness chromium-plated, useful width 615 mm
- Adjustable anti-reject device for a higher rolling of dough
- 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



F3C 600 F



F3C 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

# 3/4 CYLINDERS MOULDER MACHINE IN STAINLESS STEEL

# F3C F4C INOX

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.

- Machine in stainless steel
- Stainless steel trays and cylinders protection
- Pre-tensioned upper belt (without adjustment)
- Upper belt block to cylindrizing the dough
- Slide for returning pieces to the operator
- 4 scrapers
- Adjustable anti-reject device for a higher rolling of dough
- Cylinders thickness chromium-plated, useful width 615 mm
- 80 mm wheels (2 swivel wheels with brake)
- Pressure table to further lengthen the dough (optional F) up to 600 mm



F3C 600 INOX F



F3C 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

# GOLDEN 6000

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 6000 PIECES. SUITABLE FOR DOUGH UP TO 60% HYDRATION.

- Machine in stainless steel
- 2 entry motorized and food-grade nylon cylinders
- Pre-lamination of dough thanks to 2 cylinders adjustable separately by 2 handles
- Further 4 cylinders group for the final lamination phase
- 2 belts equipped with anti-reject device
- 630 mm pressure table equipped with independent gearmotor adjustable by 2 handles
- Inverter available as optional
- N.8 80 mm wheels (6 swivel wheels with brake)



GOLDEN 6000

MODEL	CYLINDERS	ENTRY TRAY	PRESSURE TABLE	ANTI-REJECT DEVICE	DIMENSIONS mm	NET WEIGHT kg	POWER kw	WEIGHT RANGE gr
GOLDEN 6000	6 x 615 mm	yes	yes	yes	2270x1000x1360h	700	2,1	15-2500



# **GOLDEN MIX**

## ITALIA

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