



Major Auto



Major Manu

Major

Inclined moulder



The Major inclined moulders are designed to mould and lengthen dough pieces for all types of bread (baguettes, buns, country bread, cereal bread, etc.).

Placed on a table, a resting cabinet or even a conveyor belt, the small space occupied by the Major moulders is an advantage to all bakers who want to obtain a high production capacity (up to 2000 pieces/hour) in a small space.

Use

Major Manu: universal, it is suitable for all types of dough.

Major Auto: same use as the Major Manu, it operates in the RTM Semi and Auto units and intermediate proofers.

Major Alpha Manu: it is more particularly suited to highly hydrated and highly flour dusted doughs with an airy crumb texture.

Major Alpha Auto: same use as the Major Alpha Manu, it operates in the Delta 70 and ECP intermediate proofers.



Simple insertion of the dough piece in the Major moulder

Ergonomic considerations, precision and convenience

The ergonomic controls with indicators are easy to handle: using them is intuitive.

Simple and precise for all functions (rollers, opening of the compartment, etc.), they can be read and adjusted very easily.



The notched belt transmissions do not require adjustment, do not cause impacts, and are friction resistant.



The Major moulder is very quiet (< 58 dBa), which will prove a real advantage when used intensively in your bakery.

Performance and flexibility

Centred by the in-feed gutter, the dough pieces are sheeted between 2 cylinders covered with a non-stick material, then rolled under a load conveyor.



The dough pieces are fully controlled and sheeted very evenly.

Lengthening takes place between 2 felt conveyors to reduce sticking and preserve residual humidity.

The felt-covered, retractable shelf helps to receive the dough pieces.

The Major moulder can be adapted for mounting on a stand, a resting cabinet, a table, an out-feed conveyor belt or may be installed in a semi-automatic or automatic intermediate proofer.

A felt drying fan is available (only with the RTM intermediate proofers).

Safety and simplicity

On the Major Manu, Major Alpha Manu and Major Alpha Auto models the in-feed gutter is equipped with a circuit breaker, which controls the emergency stopping of the machine, and a mechanical tilting safety device.

This device prevents the sudden stoppage of the machine which often holds up baking operations.



On the Major Auto models an in-feed conveyor, itself protected by a tilting cover equipped with a hopper for guiding the dough pieces, guarantees user safety.



The convenience of the machine is further enhanced by the grouping of control functions located at the bottom on the right side (as standard), or at the bottom on the left side (on request), thus making it possible to adapt to any installation.



To produce a calibrated bread loaves (upwards of 350g) with straight ends, we offer a removable set of guide rails positioned between the moulding belts (open close to maximum in order to minimize friction on belts). Available as a finish product under code 29802353 Major Manu DK.



Major moulder placed on an RP resting cabinet



Rolled pieces of dough at the output of the moulder

Improved hygiene and simple maintenance

The scrapers, the felt and the weighted "heavy" belt are easily removed for cleaning.

The motor, installed inside the triangle belt, allows efficient drying of the felts, thereby greatly extending their service life.

The side covers of thermoformed, robust ABS are resistant to impacts and scratches.

All the surfaces of the machine have been specially treated to comply with all international hygiene and safety standards currently in force.

The rear protection of the compartment has been constructed in epoxy lacquered sheet to meet food contact requirements.



Models available

■ ■ ■ Range Major



Major Manu



Major Auto

■ ■ ■ Range Major Alpha



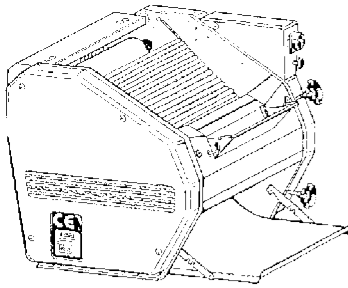
Major Alpha Manu



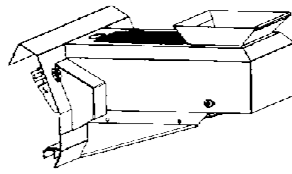
Major Alpha Auto

For more information please refer to the table of general features on the next page.

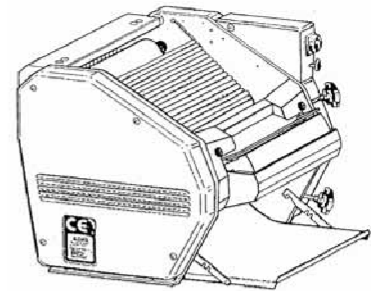
Technical features



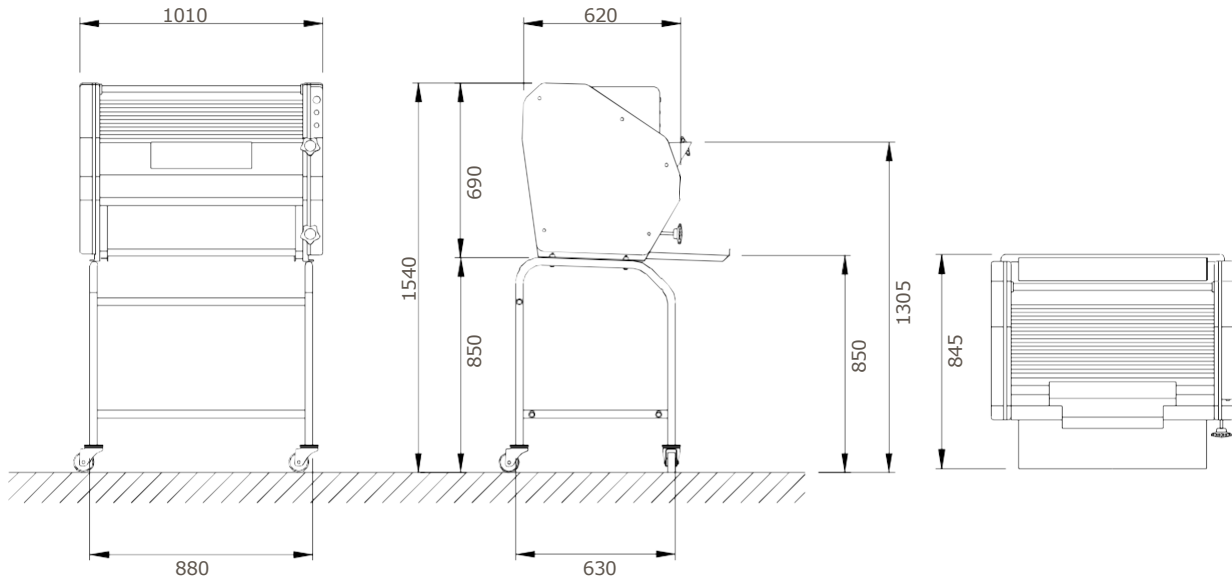
Major manu



Major Auto



Major Alpha manu



General features					
Model		Major Manu	Major Auto	Major Alpha Manu	Major Alpha Auto
Possible combination		On stand, table, RP resting cabinet	On RTM intermediate provers	On stand, table RP resting cabinet	Delta 70 ECP intermediate provers
Electrical control		Yes	Optional	Yes	Option—Obligatory with ECP intermediate provers
Dough piece loading	manual	Yes	No	Yes	Yes
	automatic	Yes	Yes	Yes	Yes
Safety device		Touch bar	Yes	No	Yes
In-feed conveyor 450 mm		No	Yes	No	No
Dough piece out-feed	On trays	Yes	No	Yes	No
	On out-feed belt	No	Yes	No	Yes
Performances		1500 p/h	1800 p/h	+ 1500 p/h	2000 p/h
Dough piece weight		mini to maxi	80 to 1000 g	80 to 1000 g	80 to 1000 g
Motor power		0,55 kW	0,55 kW	0,55 kW	0,55 kW
Power supply		400 V 3PH + N 50 Hz	400 V 3PH + N 50 Hz	400 V 3PH + N 50 Hz	400 V 3PH + N 50 Hz
Dimensions and weight					
Width x depth		1010 x 800 mm	1010 x 1250 mm	1010 x 780 mm	1010 x 780 mm
Height		690 mm	690 mm	690 mm	690 mm
Loading height		1350 mm	1450 mm	1300 mm	1350 mm
Output height		880 mm	940 mm	880 on stand	940 on TE
Net weight		132 kg	150 kg	142 kg	140 kg

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