



**Chuť vašich pekárenských výrobkov
zvýraznia naše stroje, kvalitná podpora
a vaša spokojnosť**



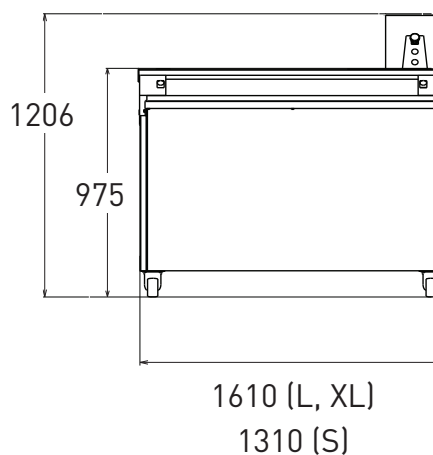
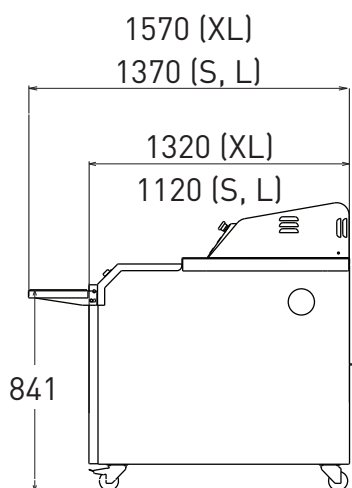
... pečieme s vami už viac ako 25 rokov



- ✓ Robust and silent
- ✓ Maximum respect for the dough's structure
- ✓ Compact
- ✓ Two trough sizes available
- ✓ Fitted with sockets to connect a moulder and divider



Up to 360 dough pieces



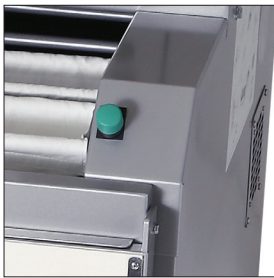
Traditionally Innovative



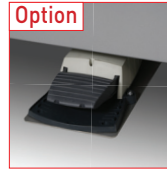
Two three-phase power sockets
Facilitates the connection of moulder and divider.



Bronze ring gear wheel
Reduces friction and extends service life.



Controls (right/left)
Simple and ergonomic



Option
Foot control



Option
Folding rounding tray



Option
Germicidal UV lamp with protection and air extractor
Sterilises the proofing area and evacuates humidity.

FEATURES

MB

Synthetic felt troughs	•
Motor power in kW	0.25

CHOICES

Type of motor	230V three-phase 400V three-phase
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	STANDARD TROUGHS			WIDE TROUGHS		
	MB S	MB L	MB XL	MB S	MB L	MB XL
Net weight (in kg)	250	260	350	250	260	350
Maximum weight of dough pieces in grams	650	650	650	950	950	950
Length/width of troughs in cm	106 x 14	136 x 14	136 x 14	106 x 16	136 x 16	136 x 16
Total number of troughs	33	33	40	26	26	32
350 G* DOUGH PIECES						
Number of dough pieces per trough	7	9	9	7	9	9
Maximum capacity	231	297	360	182	234	288
550 G* DOUGH PIECES						
Number of dough pieces per trough	6	8	8	6	8	8
Maximum capacity	198	264	320	156	208	256
750 G* DOUGH PIECES						
Number of dough pieces per trough				5	7	7
Maximum capacity				130	182	224
950 G* DOUGH PIECES						
Number of dough pieces per trough				4	6	6
Maximum capacity				104	156	192

OPTIONS

Germicidal UV lamp with protection and air extractor	•
Folding rounding tray	•
Foot control	•
Monofilament troughs	•
Water-repellent troughs (Arconet®)	•

*The capacities shown are approximate. The nature of the dough, its size, rounding or positioning can alter the number of dough pieces per trough.

Non-binding photographs and technical information



PekaStroj s.r.o.

Priemyselná 4, 949 01 Nitra
tel.: +421 37 651 676 2
mobil: +421 902 944 531
info@pekastroj.sk
www.pekastroj.sk



Daniela Kováčová
konateľka spoločnosti



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www.pekastroj.sk