



# FORMADORAS MOULDERS

**COLBAKE**  
*Colom Bakery Equipment*

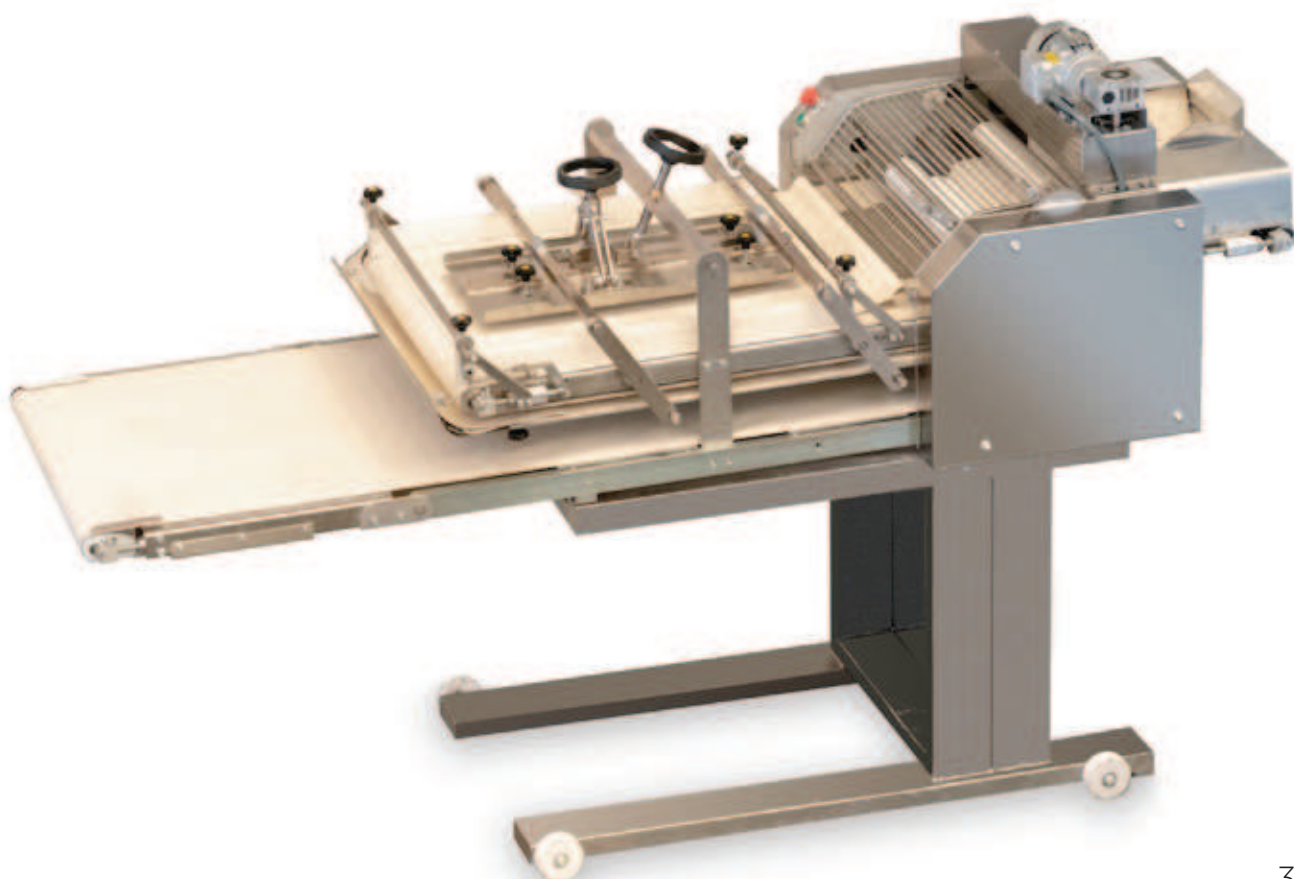


*Colbake Bakery Equipment*

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# M70 U

## FORMADORA UNIVERSAL UNIVERSAL MOULDER



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|        | Recorridos    | Vías | Centrador           | Tipo de prensa                           | Guías laterales     | Potencia   | Peso        |
|--------|---------------|------|---------------------|------------------------------------------|---------------------|------------|-------------|
|        | Pressing path | Rows | Centering           | Pressing type                            | Side guides         | Power (kw) | Weight (Kg) |
| M70-U  | 2             | 1    | De serie / Included | Alas en V / Wings in V                   | De serie / Included | 0,55       | 450         |
| M70-B  | 2             | 1    | Opcional / Opcional | Clásica con pesos / Classic with weights |                     | 0,55       | 400         |
| M70-RO | 1             | 1    | De serie / Included | Alas en V / Wings in V                   | De serie / Included | 0,75       | 425         |
| M70-PL | 1             | 1    | De serie / Included | Alas en V / Wings in V                   | De serie / Included | 0,75       | 380         |
| M70-2R | 1             | 2    | De serie / Included | Intercambiables / Interchangeable        | De serie / Included | 0,75       | 450         |



# MOULDERS FORMADORAS



*Colem Bakery Equipment*

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-Rodillos de acero inoxidable cubiertos de material antiadherente.

-Anchura estándar de las lonas de formación de 700 mm.  
-Rodillo de prelamado de altura regulable

-Separación regulable de los rodillos de laminado.

-Volante de regulación de la separación entre las prensas, para controlar la longitud de la pieza obtenida.

-Volante de ajuste de la forma de las puntas de las barras, para obtener pan con las puntas agudas o de formas más redondeadas.

-Cubiertas y caballete de acero inoxidable.

-Bandeja de recogida para los productos formados.

-Voltaje: 3x380V ó 3x220V ó 1x220V  
(requiere variador electrónico de frecuencia).

-Dimensiones embalaje: 2x1x1,6m.

-Stainless steel rollers covered in non-stick material.

-Standard width of 700 mm for formation belts

-Adjustable separation of sheeting rollers.

-Adjustable height of the pre-sheeting roller.

-Wheel for regulation of the separation between the presses, to control the length of the breads.

-Wheel for adjustment of the shape of the tips of the breads, to make bread with sharp tips or more rounded tips.

-Covers and foot of stainless steel.

-Collection tray for the formed breads.

-Voltage: 3x380V or 3x220V or 1x220V  
(requires electronic frequency converter).

-Packing dimensions: 2x1x1,6m.



|        | Baguette                                                                            | Barra / French                                                                      | Vienna                                                                              | Pan de molde / Tin bread                                                            | Panecillo / Roll                                                                      | Sharp ends                                                                            | Hot dog                                                                               |
|--------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
|        |  |  |  |  |  |  |  |
| M70-U  | ✓                                                                                   | ✓                                                                                   | ✓                                                                                   | ✓                                                                                   | ✓                                                                                     | ✓                                                                                     |                                                                                       |
| M70-B  | ✓                                                                                   | ✓                                                                                   |                                                                                     |                                                                                     | ✓                                                                                     | ✓                                                                                     |                                                                                       |
| M70-RO |                                                                                     |                                                                                     | ✓                                                                                   | ✓                                                                                   |                                                                                       |                                                                                       |                                                                                       |
| M70-PL |                                                                                     |                                                                                     | ✓                                                                                   | ✓                                                                                   |                                                                                       |                                                                                       |                                                                                       |
| M70-2R |                                                                                     |                                                                                     |                                                                                     |                                                                                     |                                                                                       | ✓                                                                                     | ✓                                                                                     |

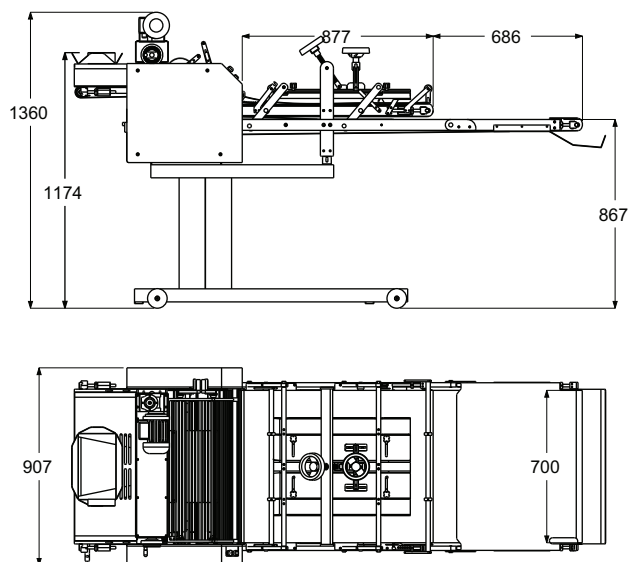
MOULDERS  
FORMADORAS



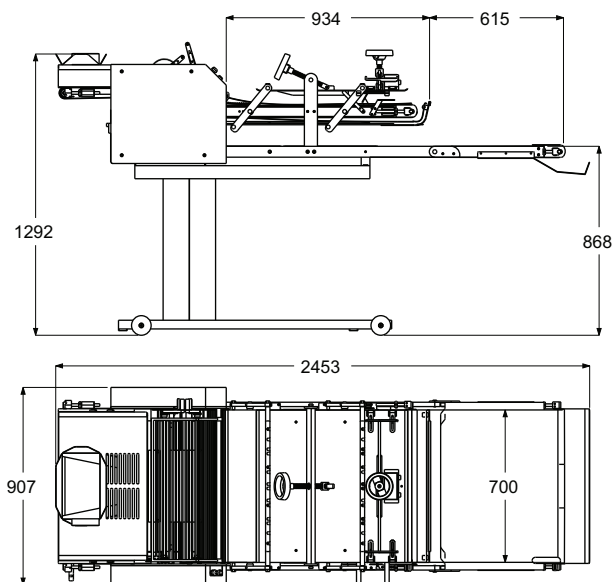
*Colem Bakery Equipment*

# M70 COLBAKE

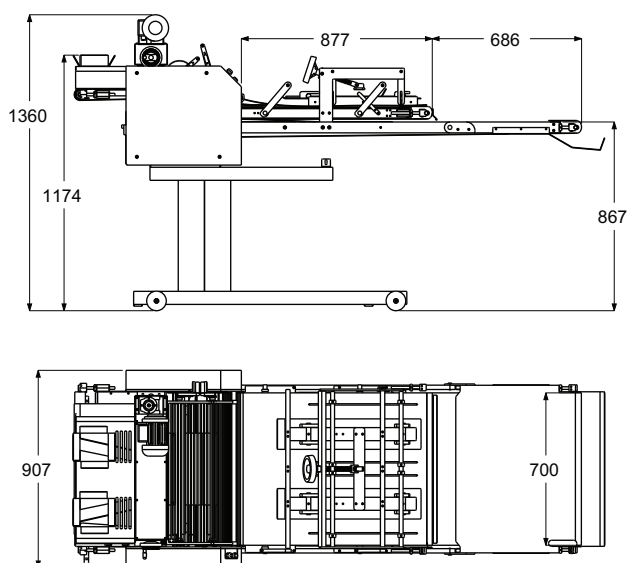
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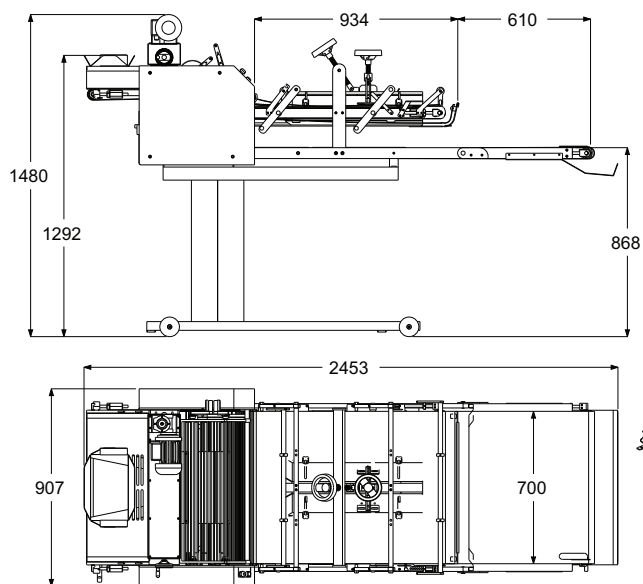
## M70 B



## M70 2R

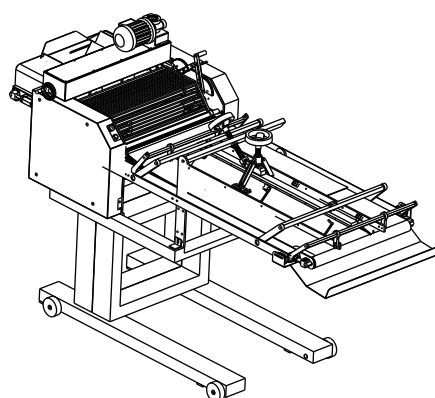
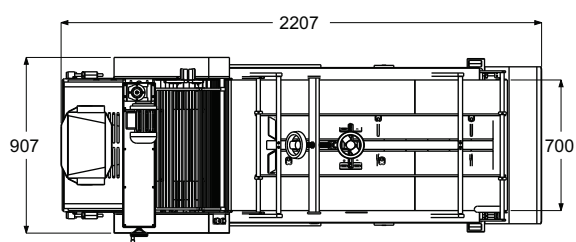
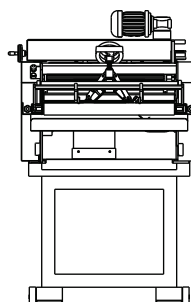
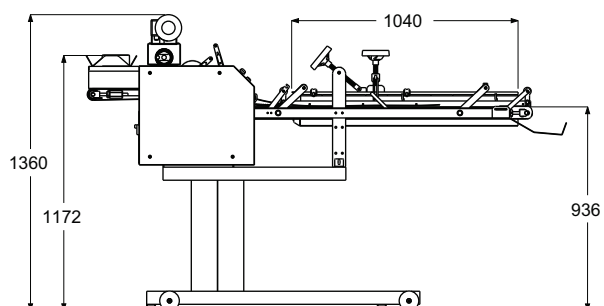


## M70 U



# M70

## FORMADORAS MOULDERS



**M70 PL**

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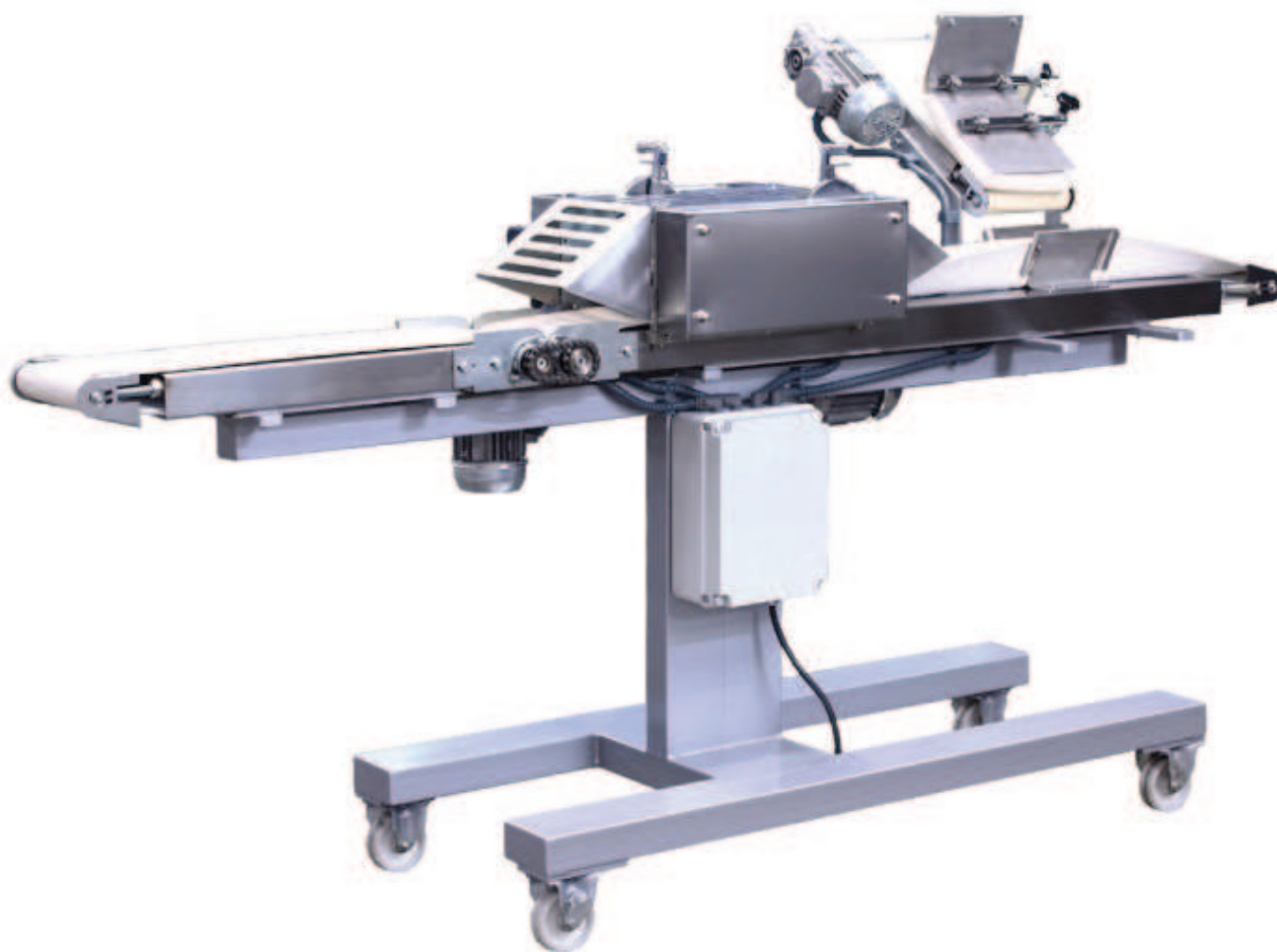
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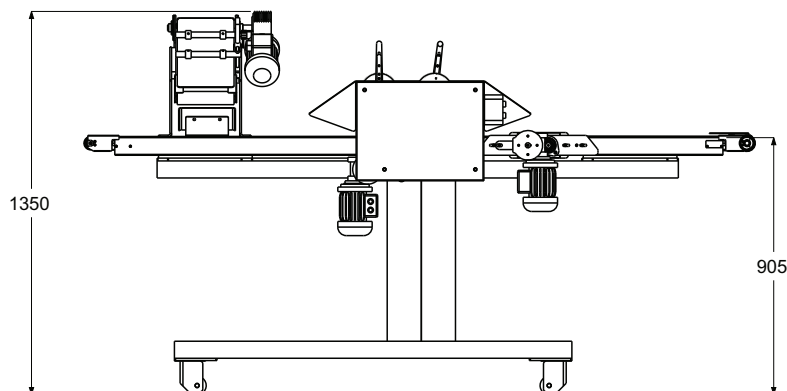
**M70 PL**

# TM<sup>1R</sup> Y R2

FORMADORA DE TELERAS MEJICANAS  
MOULDER FOR MEXICAN TELERA BREAD



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## **FORMADORA DE TELERAS MEXICANAS, PAPOSECOS PORTUGUESES O KEBAB**

- Rodillo aplanador fabricado en material antiadherente.
- Discos marcadores fabricados en material antiadherente.
- Altura regulable del rodillo aplanador y discos marcadores.
- Prensa de preformado con cinta transportadora con sistema de centrado.
- Doble cinta transportadora para una fácil retirada de los productos ya formados.
- Manejo muy sencillo.
- Cubiertas de acero inoxidable.
- Potencia: 0,55 Kw.
- Voltaje: 3x380V ó 3x220V ó 1x220V (requiere variador electrónico de frecuencia).
- Dimensiones embalaje: 2,4x1x1,6m.
- Peso: 350kg.

## **MOULDER FOR MEXICAN TELERA BREAD, PORTUGUESE PAPOSECOS OR KEBAB BREAD**

- Flattening roller made of non-stick material.
- Marking discs manufactured in non-stick material.
- Adjustable height of the flattening roller and marking discs.
- Preforming press with conveyor belt with centering system.
- Double conveyor belt for easy removal of already formed products.
- Very simple use and maintenance.
- Stainless steel covers.
- Power: 0,55 Kw.
- Voltage: 3x380V or 3x220V or 1x220V (requires electronic frequency converter).
- Packing dimensions: 2,4x1x1,6m.
- Weight: 350kg.

