



- Montée sur deux roues fixes, facile à déplacer.
- Grilles facilement interchangeables.
- Aucun raccordement électrique nécessaire.
- Bac de fleurage magnétique.
- Encombrement réduit.
- Rangement pour 4 grilles.
- Fournie avec un bac de division et deux grilles.
- Découpe et mise en forme manuelle.



- Mounted on two fixed wheels, easy to move.
- Cutting grids easily interchangeable.
- No electrical connection required.
- Magnetic flour box.
- Takes little space.
- Storage for 4 grids.
- Equipped with dividing bin and 2 cutting grids.
- Manual dough dividing and moulding.



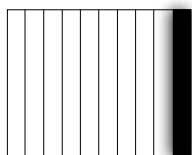
- Gemonteerd op twee vaste wieltjes, gemakkelijk te verplaatsen.
- De roosters zijn gemakkelijk te verwisselen.
- Geen elektrische aansluiting nodig.
- Magnetisch bloembakje.
- Neemt weinig plaats in.
- Opbergruimte voor 4 roosters.
- Standaard met een verdeelbak en twee roosters.
- Manuele deegverdeling en -vorming.



Diviseuse/formeuse manuelle
Manual dough divider/moulder
Manuele deegverdeler/vormer

GRILLES EN PLASTIQUE PLASTIC GRIDS PLASTIC ROOSTERS

Simple division Single division Enkele verdeling



MSG101001P

10 (10 x 1)

180 - 500 gr

30 x 334 mm

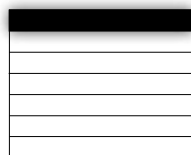


MSG080801P

8 (8 x 1)

225 - 625 gr

41 x 334 mm

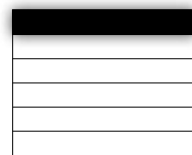


MSG070107P

7 (1 x 7)

255 - 710 gr

454 x 47 mm



MSG060106P

6 (1 x 6)

300 - 830 gr

454 x 54 mm

Double division Double division Dubbele verdeling

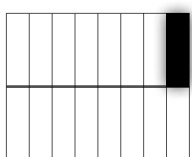


MSG201002P

20 (10 x 2)

90 - 250 gr

30 x 160 mm

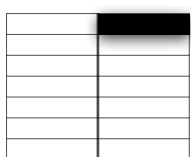


MSG160802P

16 (8 x 2)

110 - 310 gr

41 x 160 mm

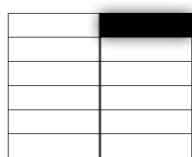


MSG140207P

14 (2 x 7)

125 - 355 gr

224 x 45 mm

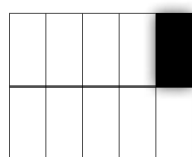


MSG120206P

12 (2 x 6)

150 - 415 gr

224 x 54 mm

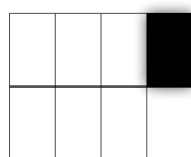


MSG100502P

10 (5 x 2)

180 - 500 gr

155 x 80 mm



MSG080402P

8 (4 x 2)

225 - 625 gr

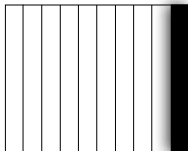
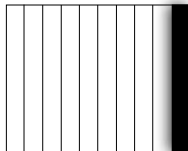
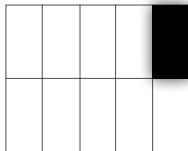
155 x 105 mm

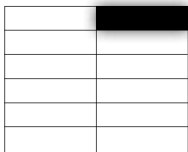
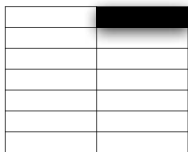
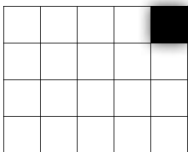
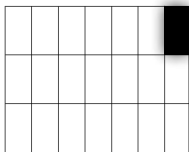
Grilles à couteaux profilés:
couteau en polyoxymethylene
alimentaire profilé pour une soudure
parfaite de la pâte lors de la division.

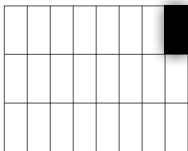
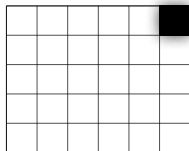
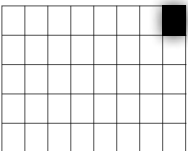
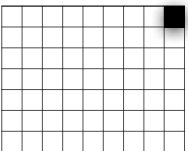
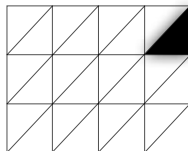
Grids with angled blades:
food-proof polyoxymethylene angled
blade for a perfect welding of the
dough upon being divided.

Roosters met profielmes:
voedingsgeschikt polyoxymethyleen
profielmes voor een perfecte lassing
van het deeg bij het verdelen.

GRILLES INOX STAINLESS-STEEL GRIDS RVS ROOSTERS

 	 	 	 
MSG060601	MSG080801	MSG101001	MSG100502
6 (6 x 1)	8 (8 x 1)	10 (10 x 1)	10 (5 x 2)
300 - 1000 gr	225 - 750 gr	180 - 600 gr	180 - 600 gr
73 x 334 mm	54 x 334mm	42 x 334 mm	88 x 160 mm

 	 	 	 	 
MSG120206	MSG120403	MSG140207	MSG200504	MSG210703
12 (2 x 6)	12 (4 x 3)	14 (2 x 7)	20 (5 x 4)	21 (7 x 3)
150 - 500 gr	150 - 500 gr	125 - 425 gr	90 - 295 gr	85 - 285 gr
224 x 53 mm	115 x 108 mm	224 x 47 mm	87 x 80 mm	62 x 108 mm

 	 	 	 	 
MSG240803	MSG300605	MSG400805	MSG630907	MSG240403/2
24 (8 x 3)	30 (6 x 5)	40 (8 x 5)	63 (9 x 7)	24 (4 x 3) x 2
75 - 250 gr	60 - 200 gr	45 - 125 gr	25 - 63 gr	75 - 165 gr
57 x 108 mm	73 x 64 mm	54 x 64 mm	47 x 45 mm	115 x 108 x 150 mm

Poids et dimensions peuvent varier selon le type de pâte. Weight and dimensions may vary depending on the type of dough. Gewicht en afmetingen kunnen variëren, afhankelijk van het soort deeg.



- Grilles facilement interchangeables.
- Cutting grids easily interchangeable.
- De roosters zijn makkelijk verwisselbaar.

- Bac de fleurage magnétique.
- Magnetic flour bin.
- Magnetisch meelbakje.

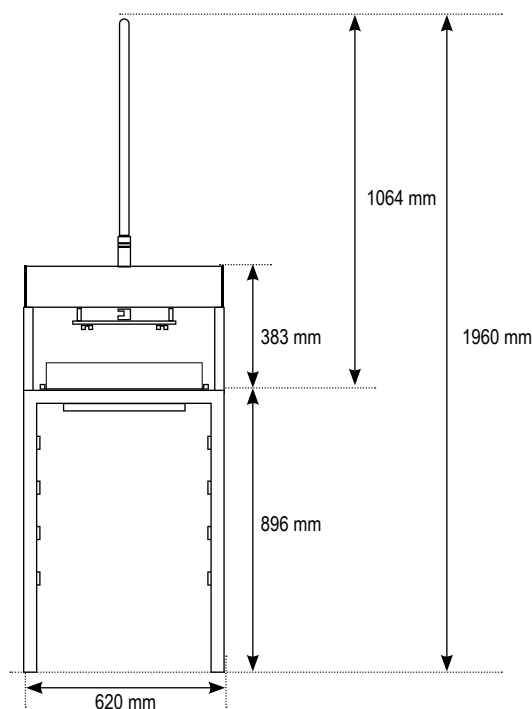
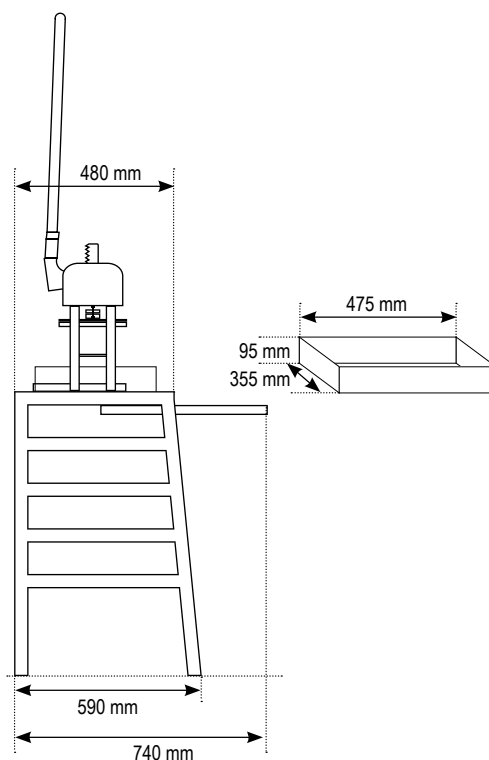
- Support retractable pour le bac de division.
- Extractable support for the division bin.
- Uitschuifbare geleider voor de verdeelbak.



- Rangement pour 4 grilles.
- Storage for 4 grids.
- Opbergrek voor 4 roosters.

- Option: Echelle
- Option: Trolley
- Optie: Rek

Bacs	Bins	Bakken	14
Couvercles	Lids	Deksel	14
Capacité	Capacity	Capaciteit	9,8 L (5 - 6 kg)



MANOTRAD

POIDS NET MACHINE ■ NET WEIGHT MACHINE ■ NETTOGEWICHT MACHINE

OPTION PLAQUE DE TASSAGE ■ OPTION PRESSING PLATE ■ OPTIE DRUKPLAAT

75 kg

