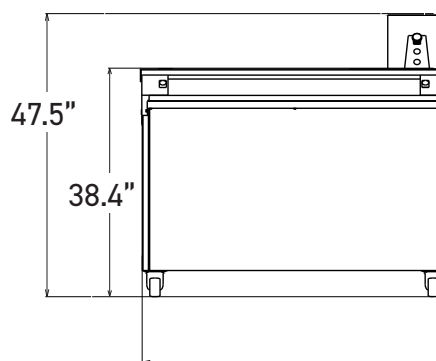
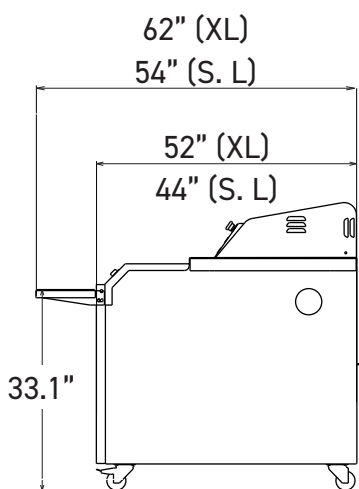




# MB

- ✓ Robust and silent
- ✓ Maximum respect for the dough's structure
- ✓ Compact
- ✓ Two trough sizes available
- ✓ Fitted with sockets to connect a moulder and divider
- ✓ 5 years parts / 1 year labor warranty

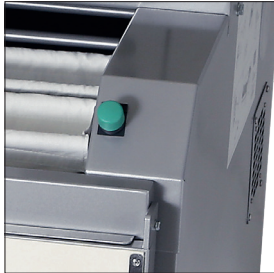


63.4" (L. XL)  
51.6" (S)





**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.

**MB**

**FEATURES**

Synthetic felt troughs	•
Motor power in kW	0.25
Type of motor	3ph/208V/60Hz/1.32A

	MB S	MB L	MB XL
Net weight in lbs	551	573	772
Maximum weight of dough pieces in ounces	33.5	33.5	33.5
Length/width of troughs in in	41.7 x 5.5	53.6 x 5.5	53.6 x 5.5
Total number of troughs	26	26	32
12.35 OZ* DOUGH PIECES			
Number of dough pieces per trough	7	9	9
Maximum capacity	182	234	288
19.5 OZ* DOUGH PIECES			
Number of dough pieces per trough	6	8	8
Maximum capacity	156	208	256
26.5 OZ* DOUGH PIECES			
Number of dough pieces per trough	5	7	7
Maximum capacity	130	182	224
33.5 OZ* 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®)	•



**L15-20P**

Plug Configuration  
• NEMA L15-20P

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

