

Mini-Molders

# KY301 / KY302

*Degas and shape dough on a single machine! Multifunctional and compact, these machines can be installed in any kitchen.*



**Multifunctional and compact mini molder**

**KY301** [Mini molder (1-stage)]

Just this one machine both degases and molds bread dough. It can punch down and mold sandwich loaf dough into loafs, or degas and roll confectionery dough into sheets. It is outfitted with large rollers for handling large dough forms such as loafs.



**Compact 2-stage molder**

**KY302** [Mini molder (2-stage)]

This single machine is all that is needed to punch down and mold bread dough for making sandwich loafs, hotdog buns, etc. Moreover, thanks to the large rollers, it can work with large dough forms for loafs, etc. Furthermore, it has two sets of rollers that assuredly punch down dough.

**Product features**

■ **Polycarbonate scrapers**

Springs keep the scrapers pressed against the rollers, which produces high scraping force that prevents dough from sticking to the rollers. Moreover, the scrapers can be detached for easy cleaning.

■ **One-touch shape selection**

Just one press of a button switches molding between rolls and sheets.

■ **One machine for 'degassing' and 'molding'**

This machine 'degases' and 'molds' all kinds of dough - sandwich loafs, confectioneries, hotdog buns - all by itself.

■ **Large rollers**

The large rollers improve the degassing effect and can accommodate large forms for loafs, etc.

■ **Reversible conveyor**

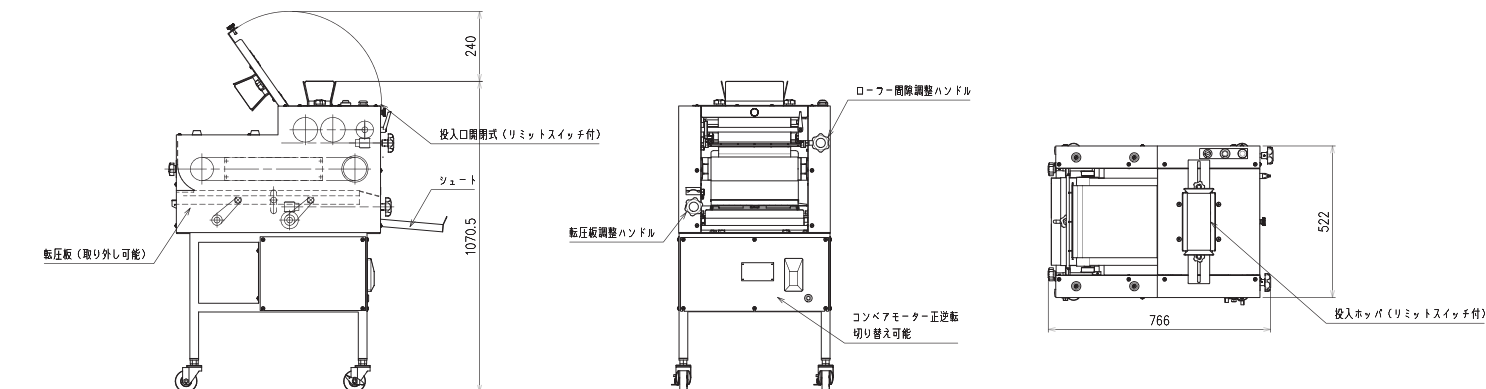
Owing to twin motors, dough can be fed forward and backward. Users also benefit from the increased power at their control.

■ **Designed for easy cleaning**

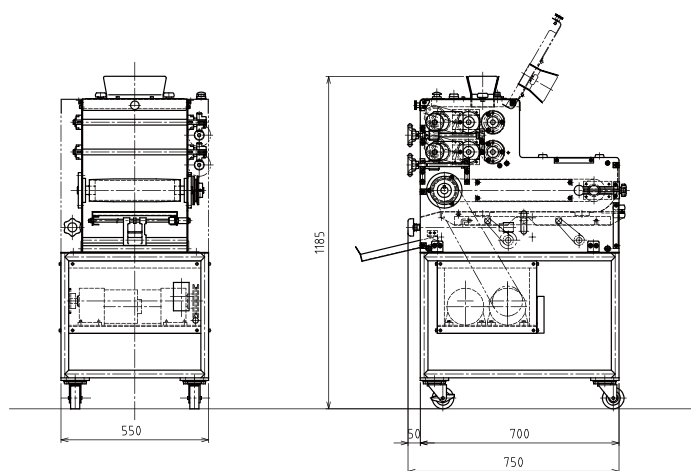
The top cover can be opened to gain access to rollers, which makes cleaning a whole lot easier.

## ■ Dimensions

### External dimensions (KY301)



### External dimensions (KY302)



## ■ Specifications

Model	KY301	KY302
Dimensions	W522 x D766 x H1,070.5 mm	W550 x D700 x H1,185 mm
Rollers	ø85 *Effective width 250 mm	(1) ø85* Effective width 250 mm / (2) ø85 *Effective width 250 mm
Gap between rollers	20 - 0.5 mm	(1) 220 - 0.5 mm / (2) 20 - 0.5 mm
Belt	W300 mm x C1,300 mm	W300 mm x C1,300 mm
Dimensions in use	W522 x D766 x H1,070.5 mm	W550 x D930 x H1,185 mm
Power	3 P-200 V / 0.4 kW	3 P-200 V / 0.4 kW
Motor	Twin motor drive: 0.2 kW x 2	Twin motor drive 0.2 kW x 2
Dough weight	30 - 400 g per form (*)	30 - 400 g per form (*)

◆ Specifications are subject to change without notice.

\*For production with standard dough and machine settings



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