



GOLDEN MIX
ITALIA



30 YEARS OF EXPERIENCE

BAGUETTES AND MOULDER MACHINES

FOR ALL SHAPES OF ROLLED BREAD, CROISSANTS AND BAGUETTES

ROBUST MACHINE FOR THE PRODUCTION OF BAGUETTES UP TO 750 MM SUITABLE ALSO FOR AUTOMATIC WORK IN LINE, SUITABLE FOR DOUGH WITH HYDRATION UP TO 80%.

- 3 cylinders for double passage of dough
- 2 opposite pressure belts adjustable with knob
- Hopper easily liftable and 3 easily removable scrapers
- Useful belts width 750 mm
- Prepared for automatic loading
- Machine placed on a trolley (optional C) equipped with swivel wheels
- Prepared for the installation of a motorized exit belt (optional U)



B3C700 C



B3C700 CU

MODEL	BELTS	TROLLEY	MOTORIZED EXIT BELT	DIMENSIONS mm	NET WEIGHT kg	POWER kw	WEIGHT RANGE gr
B3C700	750 mm	-	-	930x1045x880h	260	0,75	50-2500
B3C700 C	750 mm	yes	-	930x1045x1680h	310	0,75	50-2500
B3C700 CU	750 mm	yes	yes	1800x1045x1680h	310	0,75	50-2500

2 CYLINDERS MOULDER MACHINE

F2C

MACHINE ABLE TO FORM DIFFERENT SHAPES OF ROLLED BREAD AND CROISSANTS, SUITABLE FOR DOUGH UP TO 60% HYDRATION.

- 20 mm chromed cylinder for greater reliability
- Oversized bearing
- Easily removable belts
- Shoulder with 15 mm aluminum internal cylinder block
- Slide for returning pieces to the operator
- Standard scrapers
- Upper belt block
- Cylinders thickness chromium-plated
- Pressure table to further lengthen the dough (optional F) up to 600 mm
- 80 mm wheels (2 swivel wheels with brake)



F2C 500 F



F2C 500

MODEL	CYLINDERS	ENTRY EXIT TRAY	PRESSURE TABLE	LAMINATION THICKNESS HANDLE	DIMENSIONS mm	NET WEIGHT kg	POWER kw	WEIGHT RANGE gr
F2C 500	2 x 500 mm	yes	-	-	1170x850x1230h	150	0,75	20-1500
F2C 500 F	2 x 500 mm	-	yes	-	1870x850x1230h	180	0,75	20-1500
F2C 600	2 x 615 mm	yes	-	-	1170x965x1230h	170	0,75	20-1500
F2C 600 F	2 x 615 mm	-	yes	-	1870x965x1230h	230	0,75	20-1500

2 CYLINDERS MOULDER MACHINE

WITH LAMINATION THICKNESS HANDLE

F2CA

MACHINE ABLE TO FORM DIFFERENT SHAPES OF ROLLED BREAD AND CROISSANTS, EQUIPPED WITH A LAMINATION THICKNESS HANDLE QUICKLY ADJUSTABLE FOR A SOFT AND GREATER ROLLING OF THE DOUGH. SUITABLE FOR DOUGH UP TO 60% HYDRATION.

- 20 mm chromed cylinder for greater reliability
- Oversized bearing
- Easily removable belts
- Shoulder with 15 mm aluminum internal cylinder block
- Slide for returning pieces to the operator
- Standard scrapers
- Upper belt block
- Cylinders thickness chromium-plated
- Pressure table to further lengthen the dough (optional F) up to 600 mm
- 80 mm wheels (2 swivel wheels with brake)



F2CA 500



Lamination thickness handle

MODEL	CYLINDERS	ENTRY EXIT TRAY	PRESSURE TABLE	LAMINATION THICKNESS HANDLE	DIMENSIONS mm	NET WEIGHT kg	POWER kw	WEIGHT RANGE gr
F2CA 500	2 x 500 mm	yes	-	yes	1170x850x1230h	150	0,75	20-1500
F2CA 500 F	2 x 500 mm	-	yes	yes	1870x850x1230h	180	0,75	20-1500
F2CA 600	2 x 615 mm	yes	-	yes	1170x965x1230h	170	0,75	20-1500
F2CA 600 F	2 x 615 mm	-	yes	yes	1870x965x1230h	230	0,75	20-1500

3/4 CYLINDERS MOULDER MACHINE

F3C F4C

MACHINE ABLE TO FORM DIFFERENT SHAPES OF ROLLED BREAD AND CROISSANTS IN VARIOUS SIZES, WITH THE POSSIBILITY TO CYLINDER THE DOUGH. SUITABLE FOR DOUGH UP TO 60% HYDRATION.

- Stainless steel trays and cylinders protection
- Pre-tensioned upper belt (without adjustment)
- Upper belt block to cylindrizing the dough
- Slide for returning pieces to the operator
- Cylinders thickness chromium-plated, useful width 615 mm
- Adjustable lamination thickness handle for a higher rolling of dough
- Infeed belt can be custom-made on request (from 30 cm to 85 cm)
- 4 scrapers
- 80 mm wheels (2 swivel wheels with brake)
- Pressure table to further lengthen the dough (optional F) up to 600 mm



F3C 600 F



F3C 600

MODEL	CYLINDERS	ENTRY EXIT TRAY	PRESSURE TABLE	LAMINATION THICKNESS HANDLE	DIMENSIONS mm	NET WEIGHT kg	POWER kw	WEIGHT RANGE gr
F3C 600	3 x 615 mm	yes	-	yes	1200x1000x1220h	260	0,75	20-2000
F3C 600 F	3 x 615 mm	-	yes	yes	1720x1000x1220h	310	0,75	20-2000
F4C 600	4 x 615 mm	yes	-	yes	1200x1000x1220h	270	0,75	20-2000
F4C 600 F	4 x 615 mm	-	yes	yes	1720x1000x1220h	310	0,75	20-2000

3/4 CYLINDERS MOULDER MACHINE IN STAINLESS STEEL

F3C F4C INOX

MACHINE ABLE TO FORM DIFFERENT SHAPES OF ROLLED BREAD AND CROISSANTS IN VARIOUS SIZES, WITH THE POSSIBILITY TO CYLINDER THE DOUGH. SUITABLE FOR DOUGH UP TO 60% HYDRATION.

- Machine in stainless steel
- Stainless steel trays and cylinders protection
- Pre-tensioned upper belt (without adjustment)
- Upper belt block to cylindrizing the dough
- Slide for returning pieces to the operator
- 4 scrapers
- Adjustable lamination thickness handle for a higher rolling of dough
- Cylinders thickness chromium-plated, useful width 615 mm
- 80 mm wheels (2 swivel wheels with brake)
- Pressure table to further lengthen the dough (optional F) up to 600 mm



F3C 600 INOX F



F3C 600 INOX

MODEL	CYLINDERS	ENTRY EXIT TRAY	PRESSURE TABLE	LAMINATION THICKNESS HANDLE	DIMENSIONS mm	NET WEIGHT kg	POWER kw	WEIGHT RANGE gr
F3C 600 INOX	3 x 615 mm	yes	-	yes	1200x1000x1220h	260	0,75	20-2000
F3C 600 INOX F	3 x 615 mm	-	yes	yes	1720x1000x1220h	310	0,75	20-2000
F4C 600 INOX	4 x 615 mm	yes	-	yes	1200x1000x1220h	270	0,75	20-2000
F4C 600 INOX F	4 x 615 mm	-	yes	yes	1720x1000x1220h	310	0,75	20-2000

6 CYLINDERS MOULDER MACHINE IN STAINLESS STEEL

GOLDEN 6000

MACHINE ABLE TO FORM DIFFERENT SHAPES OF ROLLED BREAD AND CROISSANTS IN VARIOUS SIZES, SUITABLE TO WORK IN A LINE, WITH AN HOURLY PRODUCTION UP TO 6000 PIECES. SUITABLE FOR DOUGH UP TO 60% HYDRATION.

- Machine in stainless steel
- 2 entry motorized and food-grade nylon cylinders
- Pre-lamination of dough thanks to 2 cylinders adjustable separately by 2 handles
- Further 4 cylinders group for the final lamination phase
- 2 belts equipped with lamination thickness handle
- 630 mm pressure table equipped with independent gearmotor adjustable by 2 handles
- Inverter available as optional
- N.8 80 mm wheels (6 swivel wheels with brake)



GOLDEN 6000

MODEL	CYLINDERS	ENTRY TRAY	PRESSURE TABLE	LAMINATION THICKNESS HANDLE	DIMENSIONS mm	NET WEIGHT kg	POWER kw	WEIGHT RANGE gr
GOLDEN 6000	6 x 615 mm	yes	yes	yes	2270x1000x1360h	700	2,1	15-2500



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