## **BREAD MOULDER**









### **MPS500**

#### **Standard Features**

- Faster Patented Felt Exchange
  System
- Ideal for industrial kitchens such as bakeries & hotels
- Carbon Steel structure, with Epoxy white Paint Finish
- Closed Cabinet included, unassembled.
- Shielded, Injected Polypropylene Bearings
- Low Noise Level
- Includes Pedestal and Casters



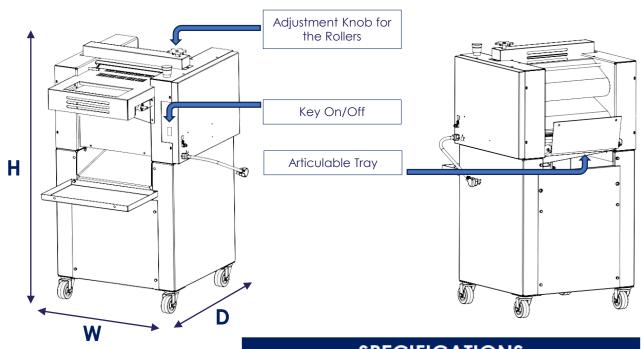


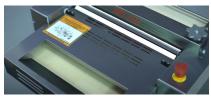


1-year parts and labor warranty (US Only)

# **BREAD MOULDER**









SPECIFICATIONS	
	MPS500
Туре	Floor
Roll Width	19.63"
Bread Capacity	17.63 oz (500 g)
Motor Power (Hp)	1/4
Power Supply	110v/60Hz/1ph
Amps	2.8
Plug	Nema 5-15p
External Dim WxDxH	44" x 29" x 60"
Weight (lbs)	265



#### Notes:

- Install Equipment in well-ventilated area
- Operate at room temperature between 41° and 77°F (5° and 25°C)
- Clearance of 8" required on all sides



Nema 5-15 125 VAC 2 Pole, 3 Wire Grounding

\*AMPTO is continuously improving products. Specifications are subject to change without notice.\*