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
- 0.7 to 17.6 ounces (20-500 grams)



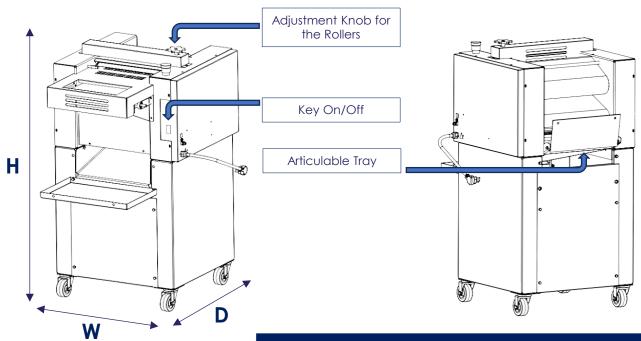




1-year parts and labor warranty (US Only)

BREAD MOULDER









SPECIFICATIONS	
	MPS500
Туре	Floor
Roll Width	19.63"
Bread Capacity	0.7-17.6 oz (20 - 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.