

Glimek

Moulders





Moulders for all bakeries – from small size to industrial capacity

Quality is a never ending quest. The Glimek moulders are designed for maintaining quality and increased productivity.

Our moulders are designed to provide firm support and assure consistent size and shape of

the baked product, resulting in more efficient production and easier maintenance.

Moulders

M0300

Bakery model.



M0881

Industrial bakery model.



Moulding extension

M0211

For reverse moulding.



Baguette moulder

BM1

For French baguettes and long breads.



M0300 – MOULDER

The true Scandinavian original moulder for loaves, baguettes, buns and even round breads/pizzas. Foldable pressure board for easy cleaning.

FEATURES

Centrally-adjustable infeed enables correct positioning of the dough piece. Two pairs adjustable pressure rollers with spring loaded scrapers for easy cleaning. One pair is 250 mm wide and the other is 400 mm wide.

Pressure board 650x1100 mm with two wedges is foldable and can be locked in an upright position for easy cleaning.

Collection tray with two positions enables straight line outfeed.

Handles on left or right side (must be indicated upon order, see drawing below).

Pressure board with dual V-shaped profiles for gentle and effective dough shaping.

TECHNICAL

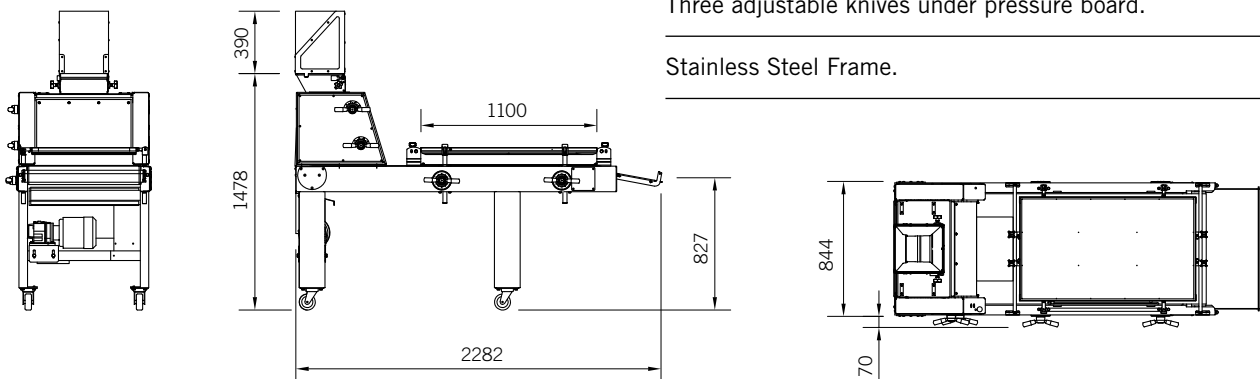
Capacity range: up to 3000 pieces/hour.

Weight range: 30–1800 g, subject to capacity and dough characteristics.

Working width: up to 650 mm.

Power supply: 1.1 kW.

MEASUREMENTS



**SAFETY COVER TILTABLE
FOR EASY CLEANING**

**ADJUSTABLE INFEED FLAPS
WITH SIZE INDICATOR**



OPTIONS

Height extension 100 mm (standard is 590 plus wheels 140 mm).

Leaning hopper for better side access to infeed (left or right side, must be indicated upon order).

Lower side guides – 10 mm-non-stick coated.

Motorized pressure board – capacity 1800 pieces/hour. Counter rotating with fixed speed. Includes start-stop unit (adds 0.55 kW, totalling 1.65 kW).

Parallel adjustable side guides:
– 20 mm in food approved plastic
– 10 mm non-stick coated.

Three fixed knives mounted through the pressure board for 4 pieces (distance to be stated upon order).

Three adjustable knives under pressure board.

Stainless Steel Frame.





**Your partner
in successful
baking**





M0881 – MOULDER

Heavy duty moulder for use in industrial bakeries. Triple moulding head, curling net and double pressure boards.

FEATURES

Easy to operate. Easy to set up for a good end result. Uncomplicated design.

Flexible – wide range of options – many different doughs and end products (form and weight).

Driven by tension timing belt, sustainable and low noise level.

Dual pressure boards enable industrial production. Seamless products – breads and baguettes made without seams.

Collection tray with two positions enables oufeed with or without stop.

Three adjustable pressure rollers with spring-loaded scrapers for easy cleaning. Max width 400 mm.

Two separate pressure boards:
First pressure board is delivered in two widths, 220 and 280 mm. Foldable, second pressure board 650 x 1100 mm for easy cleaning.

Handles on left or right side (must be indicated upon order, see drawing below).

OPTIONS

Decoration unit between pressure boards. Photocell controlled, incl. vibrator and turnable suspension.

Flour duster between pressure boards or on top of motorized pressure board.

Three knives mounted through the pressure board for 4-pieces*.

Three knives in pressure board for 4-pieces* including forming and feeding station into tin sets (straps).

Three adjustable knives under pressure board.

Stainless Steel Frame.

Height extension** (standard is 580 mm plus wheels 155 mm).

Infeed timing conveyor, coming from behind, including special safety cover– adjusts the distance between dough pieces to prevent them coming too close.

Lower side guides – 10 mm-non-stick coated.

Motorized secondary pressure board, counter-rotating with variable speed. Includes start-stop unit (adds 0.55 kW, totalling 1.65 kW).

Parallel adjustable side guides: 20 mm in food approved plastic. 10 mm non-stick coated.

Adjustable stop plate – replacing standard tray when feeding into tin sets (straps) on underlying tin conveyor.

Underlying conveyor for tin sets (straps) in stainless steel L=4500 mm up to max 7500 mm.

Tin set (strap) conveyor for manual loading and unloading of sets (straps), centrally adjustable side guides (wide of straps within 250-500 mm, one pneumatic tin stop 14x100 mm working from underneath and one sensor for infeed) included.

**distance to be stated.*

***height must be specified.*

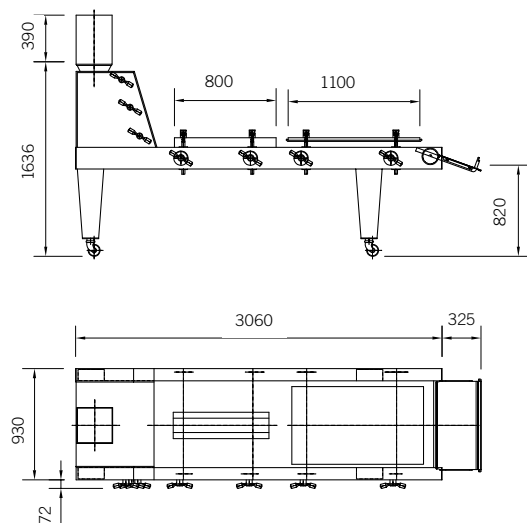
VERY SILENT**FOR INDUSTRIAL PRODUCTION****TECHNICAL**

Capacity range: up to 3600 pieces/hour.

Weight range: 30–1800 g, subject to capacity and dough characteristics.

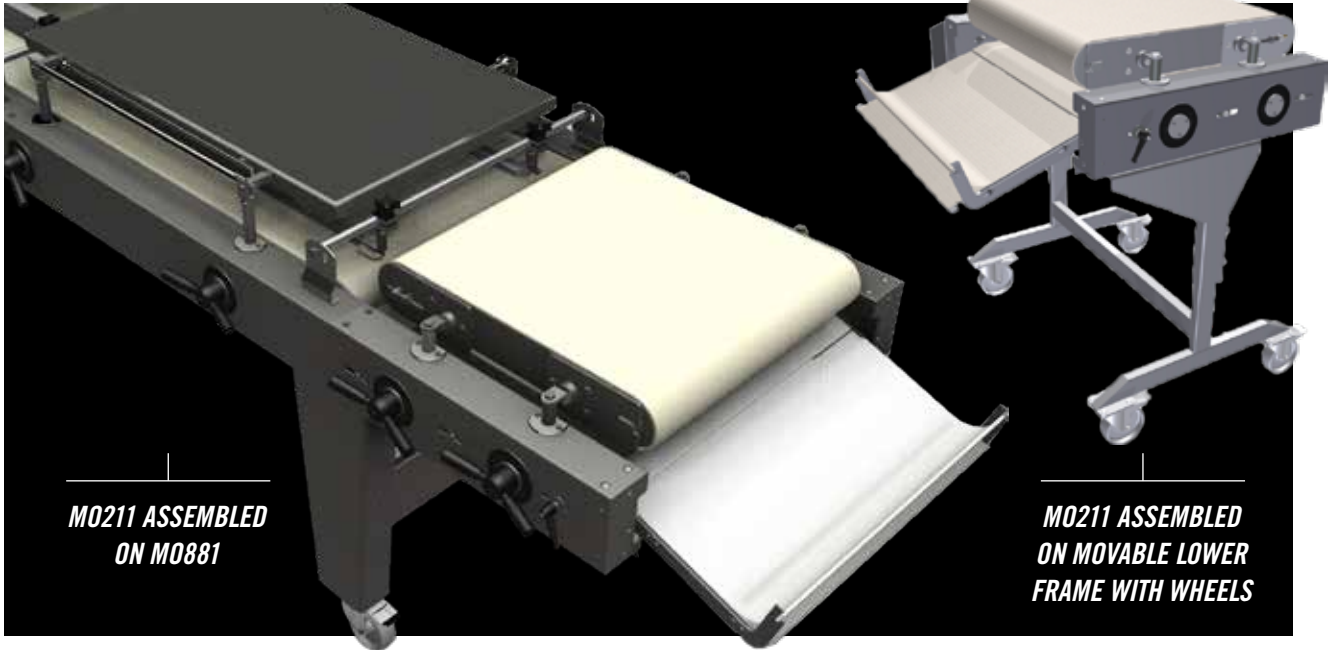
Working width: up to 650 mm.

Power supply: 1.1 kW.

MEASUREMENTS

WEIGHT RANGE 30–1800 GRAMS

**NO BANANA SHAPE
– STRAIGHT SEAM ON DOUGH**



**M0211 ASSEMBLED
ON M0881**

**M0211 ASSEMBLED
ON MOVABLE LOWER
FRAME WITH WHEELS**

MOULDING EXTENSION M0211

Extra moulding unit for reverse moulding to achieve an even better moulding result. No banana shaped pieces, but instead a long roll with a straight seam. Can be mounted on moulder M0881.

FEATURES

Motorized pressure board on top – adjustable in height.

Fixed lower part to achieve counter rotating direction of the dough piece.

For delivery with M0881: In stainless steel, assembled on M0881, with common electrical control.

For delivery to other moulders: In stainless steel with separate electrical control, assembled on height adjustable lower frame in stainless steel, movable (on wheels, two of which are lockable).

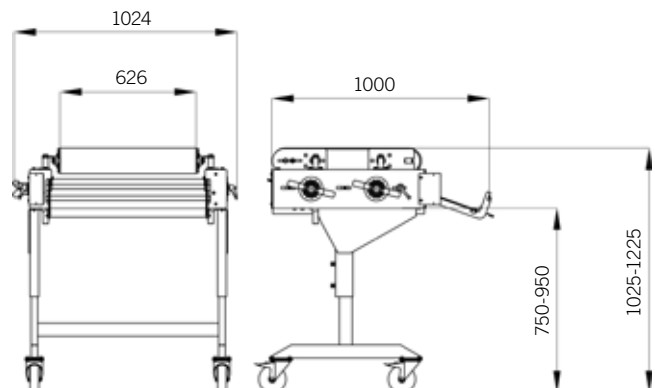
TECHNICAL

Capacity range: up to 3600 pieces/hour.

Weight range: 30-1800 g.

Power supply: 0.55 kW.

MEASUREMENTS



**CAPACITY RANGE UP TO
1500 PIECES/HOUR**

**VARIABLE
SPEED**

BM1 – BAGUETTE MOULDER

A flexible moulder for production of French baguettes and other long breads in small and medium sized bakeries. Stainless steel cladding and safety cover over infeed.

FEATURES

Adjustable infeed rollers and belt rollers. Variable speed.

Integrated and retractable collection tray, with safety switch bar at the infeed.

Stainless steel.

OPTIONS

Lower frame in stainless steel with 4 wheels of which 2 are lockable. Height 800 mm.

Infeed belt with speed synchronised to the moulding speed.

Outfeed belt with independent drive. W=800 mm, L=1500 mm incl. lower frame in stainless with 4 wheels of which 2 are lockable.

Pointed ends belt.

Stainless steel version equipped with adjustable side guides for bread and baguette moulding.

TECHNICAL

Capacity range: 1500 pieces/hour depending on weight and dough quality.

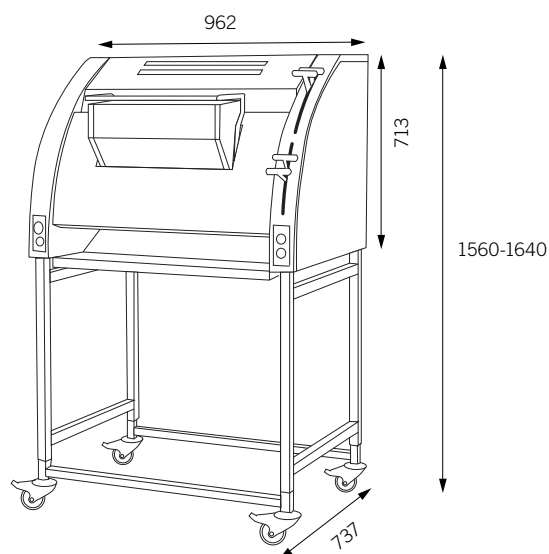
Weight range: 50–1200 g.
Subject to capacity and dough characteristics.

Working width: up to 800 mm.

Power supply: 1.1 kW.



MEASUREMENTS



Our story

We provide customized baking solutions and complete bread lines for professional baking businesses.

We offer reliable technology with precision control and flexibility regarding weights and types of dough and also user-friendly design that gives baking professionals creative freedom at the lowest cost of ownership. We are an accessible organization and look forward to being your professional partner throughout the baking process.

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SVEBA DAHLEN

 MIDDLEBY BAKERY GROUP