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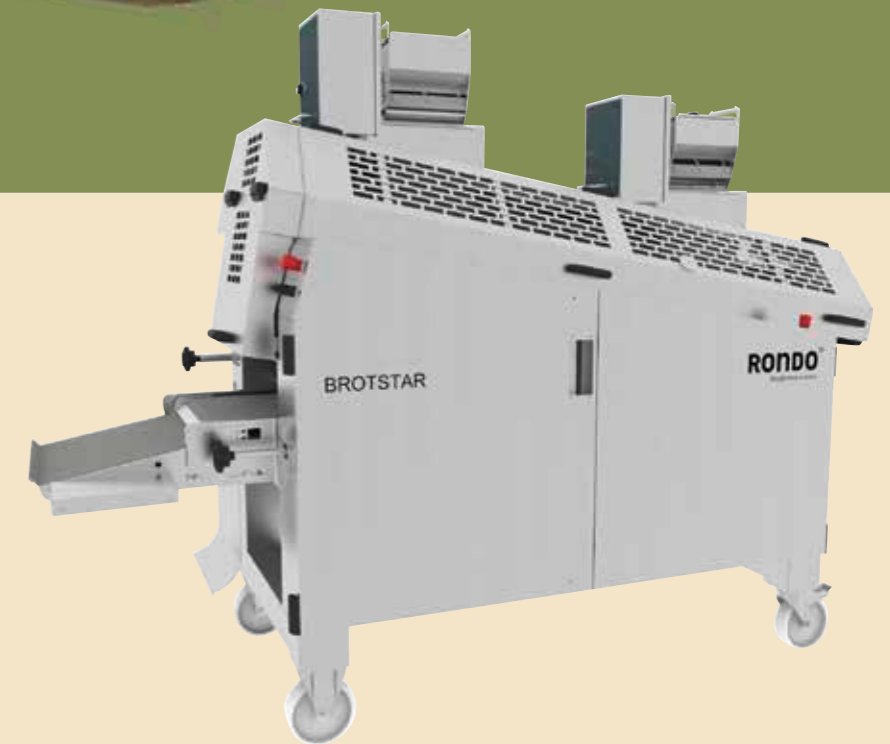
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Round-moulded and long-moulded bread of the highest quality:

**BrotStar**

# How do you thrill your customers? With perfect bread.

The BrotStar round and long moulder is the optimal machine for all those who wish to manufacture round-moulded and long-moulded bread of the highest quality. The unique function principle makes the difference:

- Truly round bread, as if moulded by hand
- Long-moulded bread with a perfect seam

**The advantages at a glance**

- Round-moulded bread as if by hand
- Long-moulded with a straight close
- High process stability
- Simple cleaning
- Diverse feeding options
- Compact design
- Broad weight range
- Fast changeover times



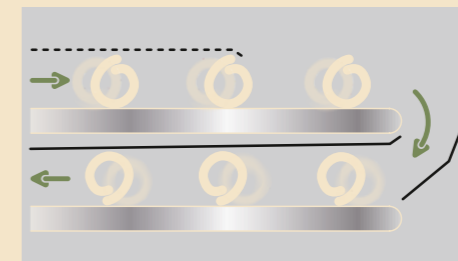
### Round-moulding with moulding bar

The BrotStar has a moulding bar that moulds the dough into a truly round shape. In the same way as processing by hand, the dough is moulded by more than 30 movements of the bar, working in tension and thus creating a perfectly round shape.



### Long-moulding in opposite directions

As was already the case with the legendary 'Kombi' machine, the BrotStar is also equipped with a moulding device that runs in opposite directions. In the first step, the dough piece is folded in and in the second step it is long moulded in the opposite direction.



The result: a perfect seam.

### Wide range of product possibilities

With the BrotStar, you can process all common wheat and rye-mixed doughs and make up to 1200 loaves of bread per hour. The weight range of the loaves of bread can be between 300 and 1700 grams. You can feed the BrotStar with the RONDO Divider 3000 or any other commercially available dough divider.



### Technical data

BrotStar	SRL450.A
Types of dough	Wheat doughs, wheat-mixed and rye-mixed doughs Water content between 55 and 75%, depending on the dough
Product weight	300 – 1700 g
Capacity	Up to 1200 units / h
Dimensions [L x W x H]	2870 x 1025 x 2090 mm

The right to make changes of a technical nature is reserved. The technical safety and type-specific instructions in the operating manual must be complied with. Prohibition, information and warning signs on the machines are to be complied with in accordance with the operating instructions.