

Major Alpha Auto



Major Inclined Moulder

Performances

- Models: 4
- Dough piece weight: from 80 to 1000g
- Output: up to 2000 p/h

The advantages

- For all types of dough, even
- Easy to use
- Robust
- Reliable
- Quiet running (58 dBA)

Use

The *Major* moulders are designed to mould and lengthen the dough p ieces of all types of bread (baguettes, buns, country loaves, etc.). With their variants and opt ions, they can be adapted on a foot, a piece of dough support, a table or an evacu ation conveyor and can be perfectly integrated to group s of semi-automatic and automatic intermediate proofers. The machine's comfort of use is favoured by the regrouping of control and safety functions. Settings are easy using ergonomic handles fitted with indicators. The low noise level (58 dBA) allows work in a calm atmosphere.

Operating principle

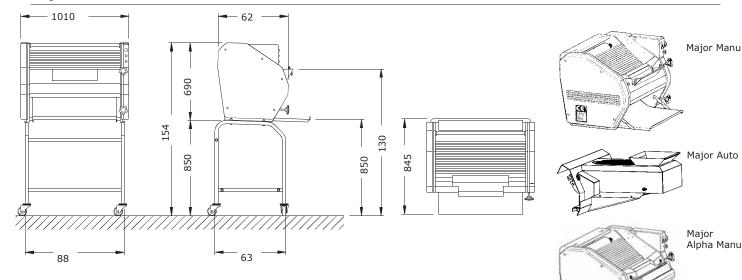
Centred by the hopper (*Major*) or driven by a feeding belt (*Major Alpha*) the dough piece is sheeted between two cylinders with anti-adherent coating then rolled under a heavy belt. The use of a tilting feeding belt, variable from horizontal to 40° (Major Alpha), speeds up the sheeting process. The pieces of dough undergo a soft and pro gressive lengthening between two woollen felt belts, turning in opposite direction, then are delivered on a folding felted tray (Manu and Alpha Manu).

Construction

- Cast aluminium frame
- Fired, epoxy painted cladding and in-feed chute
- ABS casing
- Grooved belt drive
- Quiet running
- Tiltable sheeting belt (model Major Alpha)
- Right-hand control on standardElectrical control box on Manu and Standard model, optional on Auto
- Optional left-hand electrical controls, pinning and stretching
- Supply voltage : 3 PH + N 400 V 50/60 Hz

Machine complies with (ϵ standard

Major inclined moulder



Reference	Models		
29800333	Major Manu		
29800373	Major Auto		
29800353	Major Alpha Manu		
29800363	Major Alpha Auto		

Options

29800421	Electrical control for Major Auto (mandatory when installed on equipment not of Bongard production)
29800831	Felt drying fan only for MEDIO intermediate proofer
29800431	Manual and electrical control on the left

Accessories	
29800401	Stand with castors
29800811	Major auto moulder control extensions when machine located at left

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General features Model Major Manu Major Auto Major Alpha Manu Major Alpha Auto On stand, table, On Medio intermediate On stand, table, Delta 70 Possible combination RP chest type proofer proofers RP chest type proofer ECP Optional - obligatory for ECP Electronic control Yes Optional Yes manual Yes No Yes Yes Dough piece loading Yes Yes Yes automatic Yes Dough piece loading touch bar Yes No Yes Yes Feed conveyor 450 mm Yes No No No on outfeed tray Yes No Yes No Dough piece outfeed on outfeed conveyor table No Yes No Yes 1500 p/h Performances 1800 p/h + 1500 p/h 2000 p/h Dough piece weight mini to maxi 80 - 1000 g 80 - 1000 g 80 - 1000 g 80 - 1000 g 0,55 kW 0,55 kW Motor power 0,55 kW 0,55 kW Dimensions and weight Width x depth 1010 x 800 mm 1010 x 1250 mm 1010 x 780 mm 1010 x 780 mm Height 690 mm 690 mm 690 mm 690 mm Loading height 1350 mm 1450 mm 1300 mm 1350 mm Output height 880 mm 940 mm 880 on stand 940 on TE Net weight 132 kg 150 kg 142 kg 140 kg

Packing

	Model	Major Manu	Major Auto	Major Alpha Manu	Major Alpha Auto
Mainland (Cardboard box on palett)	Width	1030 mm	1030 mm	1030 mm	1030 mm
	Length	880 mm	880 mm	880 mm	880 mm
	Height	890 mm	1300 mm	890 mm	890 mm
	Weight	160 kg	180 kg	170 kg	170 kg
By sea : (Wooden Crate)	Model	Major Manu	Major Auto	Major Alpha Manu	Major Alpha Auto
	Width	1110 mm	1110 mm	1110 mm	1110 mm
	Length	1050 mm	1050 mm	1050 mm	1050 mm
	Height	980 mm	1300 mm	980 mm	980 mm
	Weight	210 kg	240 kg	220 kg	220 kg