



DM SERIES

BREAD MOULDER

Doyon's bread moulder will mould your dough pieces for quality baguettes, long sandwiches, bread rolls, hot-dog rolls, submarine rolls, long shaped breads and various types of french loaves from 1,75 oz to 42,33 oz (50 g to 1200 g).



DM800

STANDARD FEATURES

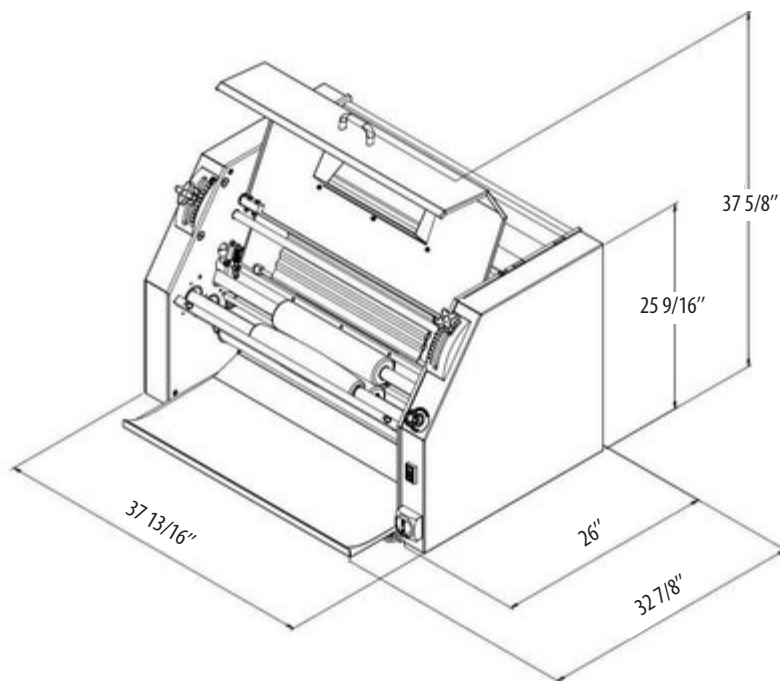
- 3 rollers infeed
- Stainless steel construction
- Delicate, accurate and progressive moulding action
- Hopper safety system
- Processes a wide variety of dough types
- Synthetic belt
- Retractable outfeed table
- 1 1/2 HP motor
- Production of 2500 rolls/hour
- Two year parts and one year labor warranty

Experience our top-of-the-line products today!



5600 13th Street • Menominee, MI 49858 USA

Phone: 906-863-4401 E-mail: sales@nu-vu.com
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SPECIFICATIONS

Model	Crated Weight lb (kg)	Dimensions			Minimum of Weight of dough pieces	Maximum of Weight of dough pieces	Motor HP	Electrical system			
		W	D	H				Volts	Amps	Phases	Hz
DM800	445 lb (202)	37 13/16" (960)	32 7/8" (835)	25 9/16" (650)	50 g (0,11 kg)	1200 g (2,65 kg)	1 1/2	208-240	8	3	60



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