

## INTRODUCING THE UNISOURCE CIABATTA DIVIDER-MOULDER

### FEEDING BELT

The Unisource Ciabatta Bread Moulder is a true “Stress Free” Divider-Moulder that will work with up to 80% of water ratio. Our unique feeding belt is a plastic food grade honey-comb design that allows soft dough without tackiness.

### THE CLUTCH ROLLER

Our exclusive heavy duty clutch design controls the flow of the incoming dough with out “stress” so there is no punishing of your dough! This design is easy to use with unskilled labors with consistant weight and shape.

### THE DUSTER

Our flour duster is standard with adjstable motorized controls that ensures the perfect dusting of flour directly on the knives before cutting.

### THE ROLLING

Our rotary system allows the dough to be rolled slowly with a series of stainless steel cylinders and the thickness can be adjusted by the position of the rollers to a max of 3 cm opening. This system allows gradual and slow rolling without stress and tearing of the dough.

### THE CUT

Our cut is perpendicular with staiinless steel knives to ensure a clean cut without the tearing of your dough. The length of the piece is controlled electrically to meet your widget ranges of sizes. Three knife sizes are supplied with your machine and custom sizes are available upon request.

### CLEANING

Our interchangeable knives allow for easy cleaning with no tools needed. The unit comes standard with casters for easy storage.

### CONSTRUCTION

The Unisource Ciabatta divider moulder is built with the highest standards. Mechanical and electrical components are the best brand available in the market for many years of reliability. The belts and plastic components are FDA approved and meets all NSF standards.

### WARRANTY

1 Year Parts and Labor. 24/7 Nationwide Service



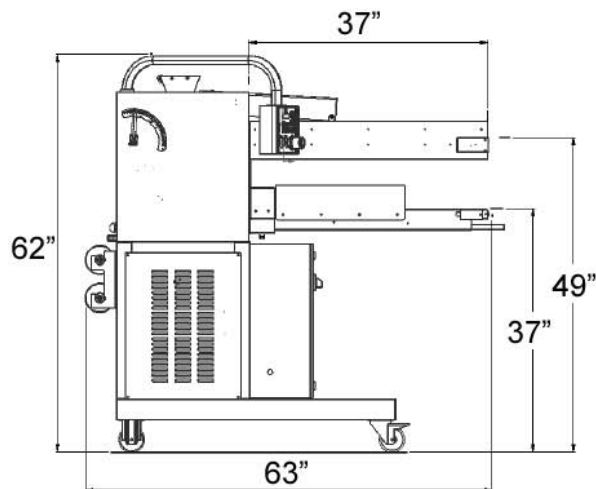
**“Stress Free System”**



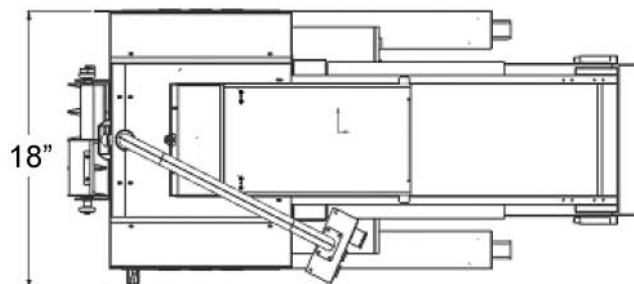
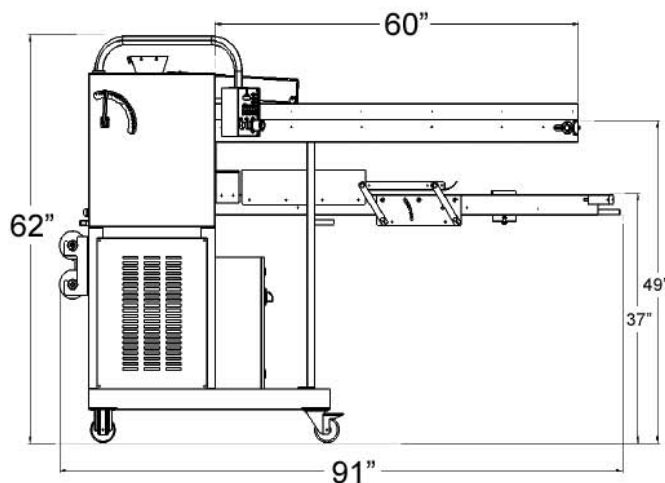
*Follow the Leader™*

## INTRODUCING THE UNISOURCE CIABATTA DIVIDER-MOULDER

**Model #S2**



**Model #S3**



Characteristics	Units	S2	S3
Laminating	Rotative Universal		
Cylinders Width	Inches	8.7"	12"
Height Thickness	Inches	.19"-1.10"	.19"-1.10"
Knives (Optional)	Knives	1-2-3-4	1-2-3-4
Weight Range	lbs.	.62-3.30	.62-4.40
Feeding Belt Load	lbs.	26-33	26-55
Productivity	Pz/Ora	7,000/1 oz.	10,000/1 oz.
Weight	lbs.	1280	1325
Belt Width Discharge	Ft.	15 ft.	15 Ft.
Power Installed	Kw.	1	1
Volt	Volts	220	220
Electronic Voltage	V	3 Phase	3 Phase
Frequency Network	Hz.	50/60	50/60

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