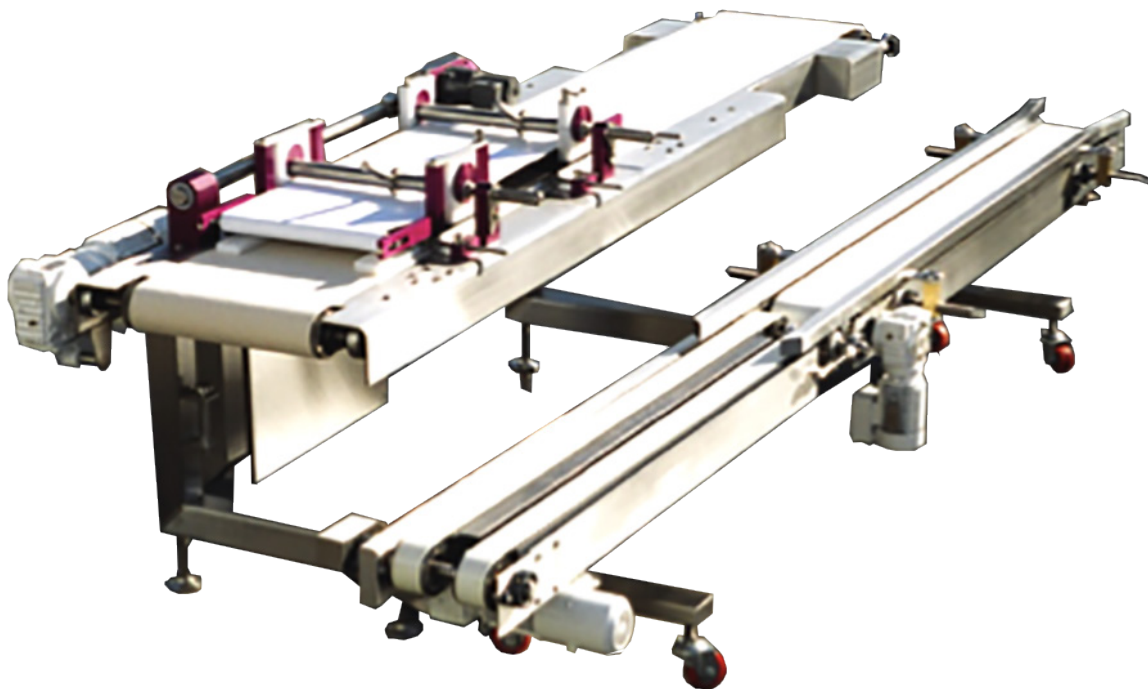




**FOOD MACHINERY
ENGINEERING LTD**

BETTER BY DESIGN

M O U L D E R



BUILT TO LAST FOREVER

**#8 19158 94TH AVE
SURREY, BC V4N 4X8**

**PHONE: (604) 888-8686
TOLL FREE: (877) 700-8686**

**FAX: (604) 888-8638
EMAIL: info@fmefoodmachinery.com**

FME MOULDER

Premium quality production. Clean straight-forward design.

Gentle dough handling means high quality, consistently moulded loaves.

Reliability proven in all field applications - no other design comes close.

QUALITY GUARANTEE

Highest Capacity Operation

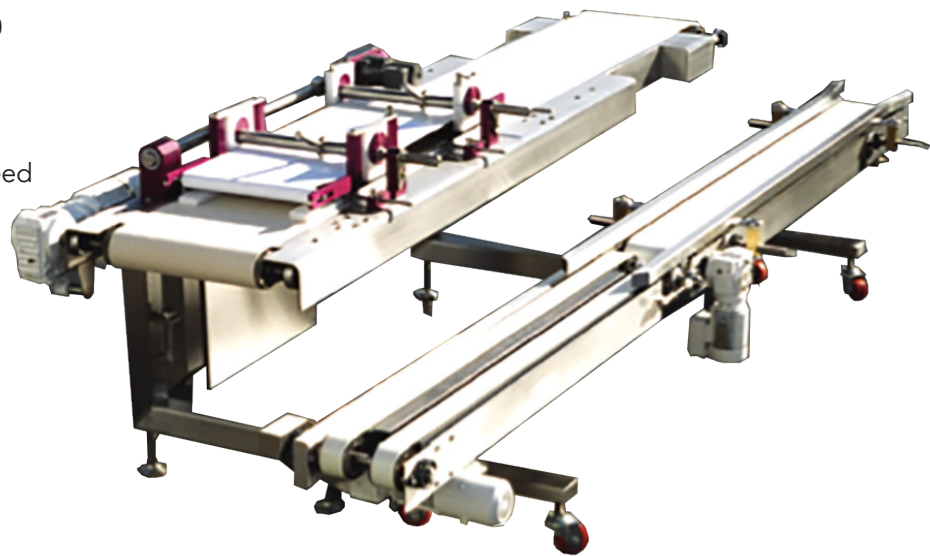
Operates at speeds up to 120 loaves per minute

High Accuracy

Uniform moulding is guaranteed though a flat, distortion free moulder bed

FME Moulders have constant motion pan indexing - the pans speed up and slow down automatically to synchronize the loaves.

The pan indexing conveyor is easily removable for maintenance and cleaning.



LOW MAINTENANCE

The entire Moulder is fully accessible for cleaning and is made for quick belt changeover.

No Adjustment

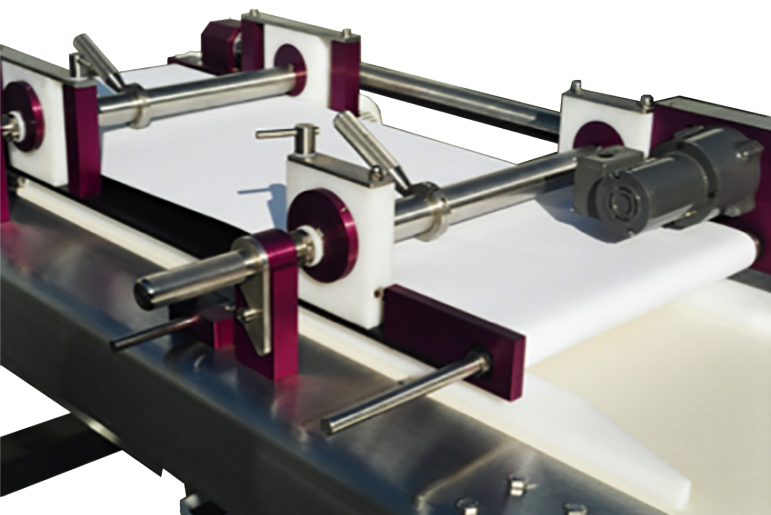
Parallel one-hand adjustment of Moulder bars means no more off-tracking belts

Easy Cleaning

Completely open for full access and can be easily washed down

Sanitary Design

No contamination - no messy chains, gears or lubrication



#8 19158 94TH AVE
SURREY, BC V4N 4X8

PHONE: (604) 888-8686
TOLL FREE: (877) 700-8686

FAX: (604) 888-8638
EMAIL: info@fmefoodmachinery.com