

Tregor Vertical Moulder

The excellence of the shaping, **its exemplary reliability, its quality of construction and the precision of the adjustments** are some of the assets that make the **Trégor** the preferred vertical moulder of bakers around the world.

The **Trégor PPR** model takes all the characteristics of the Trégor shaper and adds **the exclusive PPR system** (Progressive Pre-lamination system). This system allows the pre-lamination roller to adjust itself automatically according to the height of the dough, in order to obtain a pre-lamination on all the dough pieces, whether they are small or heavy, and thus not to degas your dough.

The **Trégor Tradition** version has the same characteristics as the Trégor PPR model, with the addition of two exclusive and patented systems: **Alvéo+ and Pointop**. In the Alvéo+ system, the pre-lamination roller has small cells (similar to a golf ball), **which reproduce manual rolling**. The Pointop system will automatically shape baguettes with pointed ends to diversify your production.

The various optional accessories also give it the versatility that is so much in demand today.

Advantages :

- Compact machine
- Disassembly of the 2 belts in 25 min
- Weight: from 50g to 1 450g
- Up to 1 800 pcs/h (depending on weight and dough type)
- System of rolling between 3 rollers
- Folding safety hopper, and removal of scrapers by unclipping
- 2 needle selectors to adjust the rolling and lengthening
- 12mm thick food-grade aluminium flanks guaranteeing the maintenance of factory settings