

TruClean™ 590 Heavy Duty Rotary Moulder

The TruClean™ 590 Rotary Moulder is primarily used for large, difficult products, such as pet food. The machine is stronger and more powerful to cope with the high stresses placed on components by the unique properties of pet food dough. The 590 is designed to TruClean™ standards, and provides the high levels of efficiency and reliability with low running costs common to all Baker Perkins' machinery.

Bones



Bites



Shapes



Treats



Heavy-duty design for difficult doughs

Pet food products are difficult to mould. They are usually large and thick, made from developed dough and include abrasive ingredients such as meat and bone meal. Heavy-duty construction and components are necessary to handle these products at high speed. For this reason the die and feed rolls are large diameter, and special reinforced roll coatings have been developed to resist abrasion.

Servo-driven for precise, one-touch recipe control

High efficiency and precise weight control minimize waste and giveaway. Ease of cleaning, ease of use and fast changeover reduce downtime and labor. Maximum reliability with easy cleaning and maintenance keep running costs down. Independent motors on each roll and a full range of manual settings allow the machine to be adjusted for optimum performance.

Designed for hygiene

The TruClean™ 590 is designed to meet the latest industry guidelines on hygiene. Good access, few and readily removed guards, and rapid dismantling without tools results in minimum accumulation of debris, as well as easy and effective cleaning. The TruClean™ process has involved re-design from the ground up to achieve levels of hygiene in accordance with all relevant industry guidelines.



Baker Perkins supports every piece of equipment throughout its life, with a comprehensive programme of parts, service, upgrades and rebuilds. Parts are available around the clock, while our team of service engineers can assist with both repairs and routine maintenance. Existing equipment may be rebuilt to extend service life, and/or upgraded to improve performance.

Typical Installation Includes:

Mixing



Baking

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Heavy-duty construction throughout

The machine is specifically built for high speed operation with heavy doughs. The split head design allows easy disassembly and die roll changeover.

Improved access and cleanability for hygiene

The rubber roll and belt can be easily removed for changeovers and cleaning. Quick and easy access via tool-less guards results in minimum accumulation of debris, as well as effective cleaning.

Extraction apron with scraper knife and cross conveyor

The extraction apron system has pressure adjustable rubber rollers and includes tracking and special two-roll make-up adjustment. It is fitted with scraper knife and cross conveyor to deliver scrap to the side of machine.

Heavy-duty knife assembly

The heavy-duty knife assembly is fully adjustable in both horizontal and vertical directions to the die roll while the machine is in operation.

Variable speed main drive to feed roll

The main drive also powers a motor-less variable speed drive to the die roll. There is individual control of feed and die roll speed relationships. An optional drive to power the feed roll and die rolls independently is also available.

Specifications

Band Widths: 39"(990mm) to 65"(1,651mm)

Die Roll Diameter: 13.38"(340mm)

Feed Roll Diameter: 13"(330mm)

Rubber Roll Diameter: 10"(254mm)

Nominal Moulding Roll Speed: 7 – 20 RPM

Options

- Centralized lubrication pump
- Pneumatic auto belt tracking
- ½ ton chain hoist and davit for die roll removal
- Drive to power the feed roll and die rolls independently

