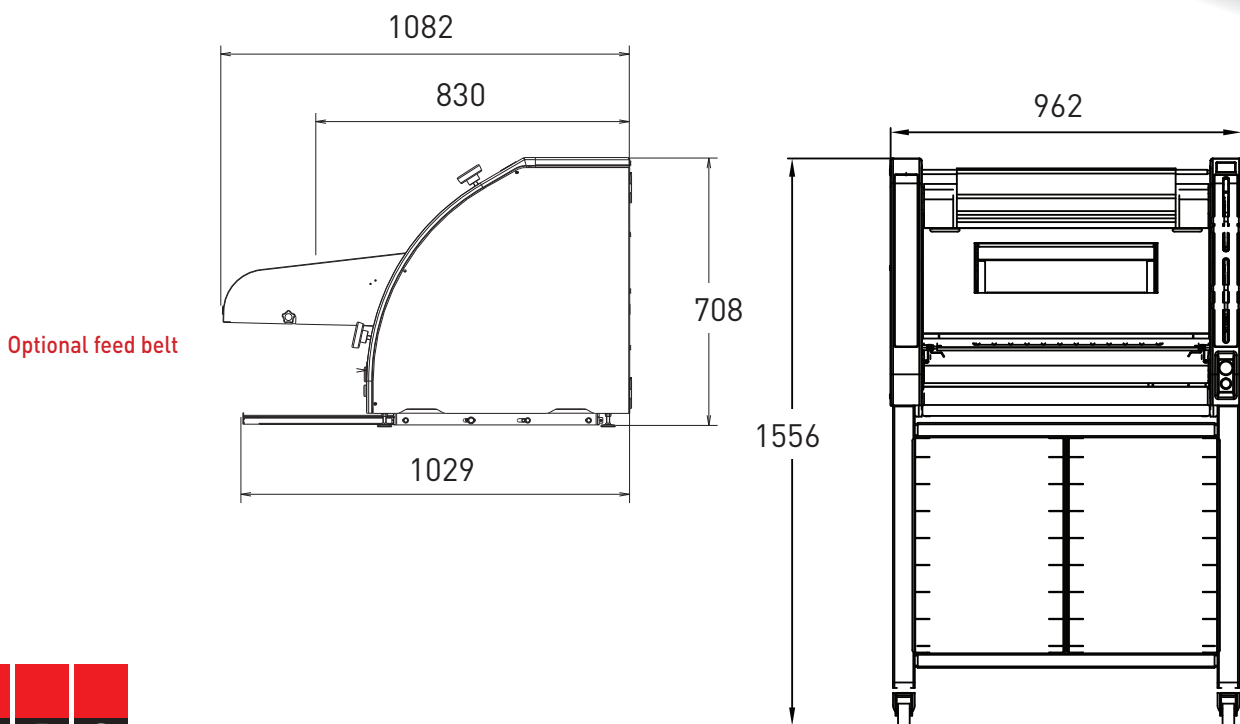


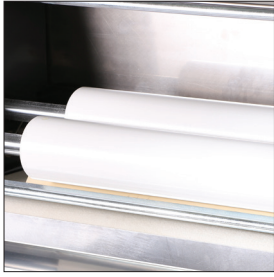
UNIC TRADI FORMA

- ✓ Vertical moulding to save space
- ✓ Three rolling rollers
- ✓ Ergonomic controls
- ✓ Quick belt change
- ✓ Stainless steel exterior



Up to 1200 pieces an hour





Three food-grade polyethylene rollers



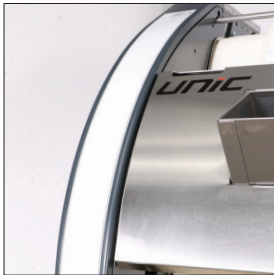
Outfeed table on slides



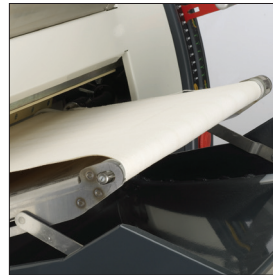
Adjustable rollers
The levers provide a high degree of accuracy and reduces the load on the wrist.



Forming belt
Ultra-quick belt change without disassembling the machine.



Settings memory
Fully erasable



FORMA

Flat breads
Opening the front door allows you to roll flat breads.

FEATURES	UNIC	TRADI	FORMA
Min/max weight of dough pieces in grams	50 / 1200	50 / 1200	50 / 1200
Three food-grade PETP rollers	•	•	•
Maximum speed in pieces per hour	1200	1200	1200
Motor power in kW	1.1	1.1	1.1
Flat bread outfeed			•
Variable speed control		•	
Net weight in kg	200	200	230

CHOICES	UNIC	TRADI	FORMA
Type of motor	230V three-phase 400V three-phase	230V three-phase 400V three-phase	230V three-phase 400V three-phase
Left / right controls	on request	on request	on request
Belt type	Wool Wooltop Synthetic	Wool Wooltop Synthetic	Wool Wooltop Synthetic

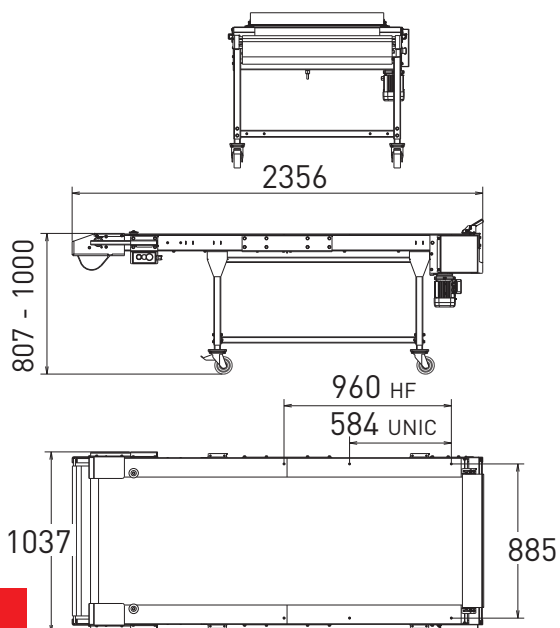
OPTIONS	UNIC	TRADI	FORMA
Pointed end belt	•	•	•
Outfeed guides	•	•	•
Intake guides	•	•	
TRF20 evacuation belt	•	•	•
TRF30 evacuation belt	•	•	•
Standard wheeled base	•	•	•
Wheeled base with storage	•	•	•
Variable speed control			•
Feeding belt	•	•	
Type of motor: 230V single phase	•	•	•

Moulder evacuation belt

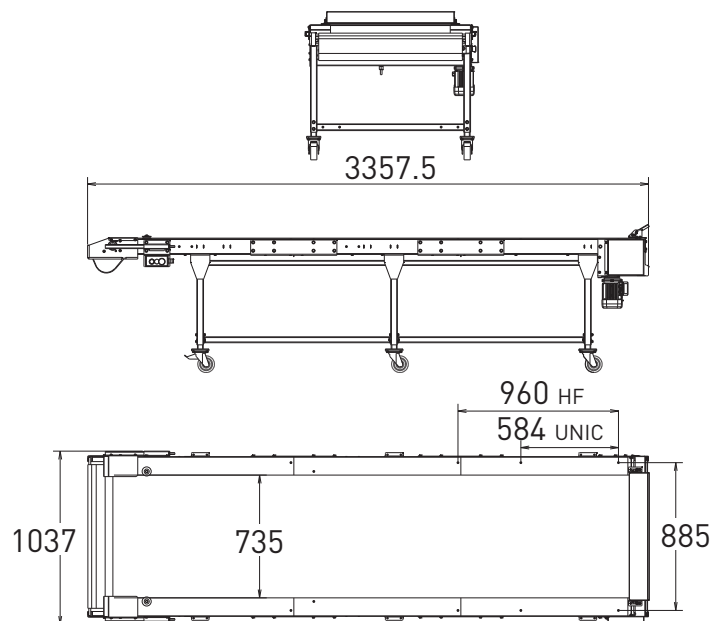


FEATURES	TRF 20	TRF 30
Compatible with all our moulders	•	•
Usable length	1m	2m
CHOICES		
Controls	left / right	left / right
OPTIONS		
Automatic 5-knife roll cutting	•	•

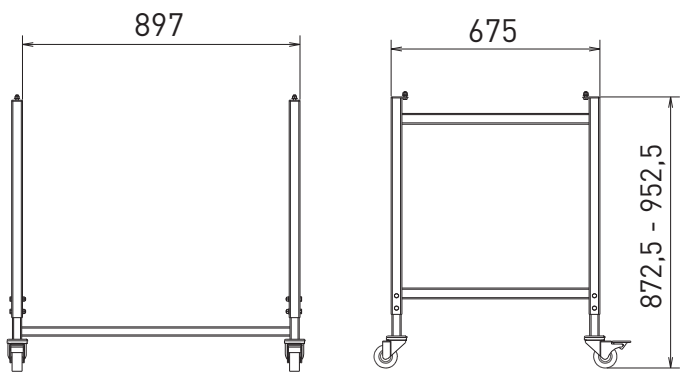
TRF20



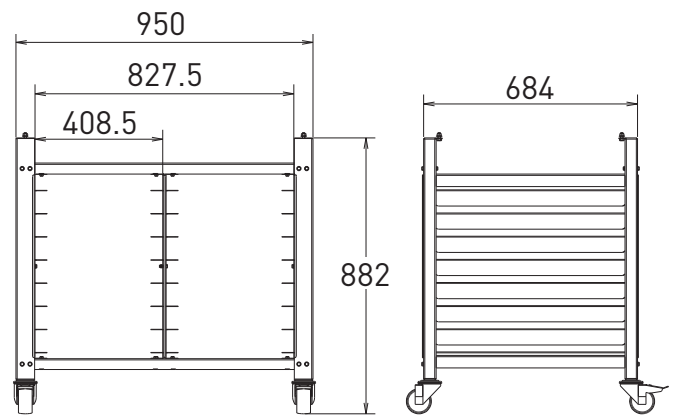
TRF30



Stainless steel moulder bases



Simple base dimensions (in mm)



Dimensions of base with storage (in mm)