



## TruClean™ 390 Rotary Moulder

Baker Perkins' TruClean™ 390 Rotary Moulder produces a full range of soft-dough moulded and sandwich cookies. Designed in accordance with Baker Perkins' TruClean™ standard, the moulder features reduced potential for debris accumulation, improved cleaning, and simplified removal and replacement of components.

Sandwich Cookies



Soft Dough



Shaped Cookies



3D Moulded Cookies



Pet Treats



**lifetime**  
support

Baker Perkins supports every piece of equipment throughout its life, with a comprehensive program 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.

### Designed for Hygiene

Baker Perkins' TruClean™ standard enables the Rotary Moulder to be matched to specific cross-contact risks and cleaning protocols in accordance with the GMA's 10 Principles of Equipment Design and other relevant industry guidelines. Guards and other components meet all relevant safety standards and are easily opened or removed for cleaning.

### Easy to Operate & Maintain

A single drive and push button control means operation is simple, with minimum adjustments. Moulding roll changes and belt replacement can be accomplished rapidly and without the use of tools. The adjustable height knife arrangement offers maximum reliability with low maintenance.

### Low Production and Maintenance Costs for Rapid Payback

Production costs are kept low by high efficiency, precise weight control, ease of use and fast changeovers. Maximum reliability and durability alongside easy cleaning and maintenance keep ownership costs down.

For videos and more information on the TruClean™ 390 Rotary Moulder, please see [www.bakerperkins.com/390RM](http://www.bakerperkins.com/390RM)

### Typical Installation Includes:

Mixing



390 Rotary Moulder



Baking



### Lift-off plastic hopper for easy roll and belt access

Manufactured from rigid, high-stability plastic, the hopper reduces drag, improves feeding, reduces bridging and enhances side-to-side weight control. The lift-off hopper and simple bearing clamp allow quick and easy access for tool-free roll removals and belt changes.



### Easy to use controls

Pushbutton start/stop and digital speed controls. Extraction pressure and web tension adjustment are by handwheel.



### Rotary knife mechanism

An adjustable knife arrangement improves reliability, maintenance and hygiene.



### Simplified hygiene and maintenance

The moulder features a fully welded base frame and washdown motors, while high floor clearance provides easy access for cleaning. The moulder is highly portable, and is mounted on casters for easy transport to wash area. Direct drive for the feed roll eliminates hygiene and maintenance problems with belts or chains. Motor is mounted externally for hygiene and ease of maintenance.



### Wide opening, hygienic guards

Guards have been eliminated wherever possible. Those that remain feature sloped surfaces for drainage and are easily opened for cleaning and maintenance. Perforated guards provide visibility into machine without dirt traps and are fully compatible with cleaning chemicals.

## Specification

<b>Machine widths</b>	32" (813mm), 39" (990mm), 42" (1067mm), 48" (1,220mm)
<b>Moulding roll diameter</b>	10" (254mm)
<b>Feed roll diameter</b>	9.4" (238mm)
<b>Extraction roll diameter</b>	7.6" (192mm) with dual durometer rubber coating
<b>Nominal moulding roll speed</b>	7 - 20 RPM (or as needed for application)
<b>Base frame</b>	Painted mild steel

## Controls

<b>Belt speed</b>	Variable based on die roll speed
<b>Feed roll speed</b>	Digital controller
<b>Extraction roll pressure</b>	Hand wheel with integral indicator
<b>Belt tension</b>	Hand wheel

## Options

- 304 stainless steel construction
- 316 stainless steel construction available for use with aggressive cleaning chemicals
- HDPE hopper
- Independent moulding roll drive
- Independent belt drive
- Pneumatic belt tracking
- PLC control including touch screen HMI with enhanced graphics, recipe management and alarms
- Tangential knife for fine-tuning of piece weight
- Bolted construction for lower hygiene requirements

## Compatibility

- Existing 390 and EM390 rolls can be used without conversion