

860 / 860L Bread & Roll Moulders

Retail & Artisan Bakeries - Supermarket In-store - Restaurants - Wholesale

FOR MOULDING:

- Artisan Breads & Rolls
- White & Wholewheat Breads
- Rye & Pan Breads
- French Bread & Baguettes
- Subs & Hotdog Rolls
- Hoagie & Finger Rolls
- Challah & Pretzels

Tapered Rolls *

* with optional curved pressure plates

OUTSTANDING FEATURES:

- Gentle Spring Loaded Rollers
- 4" Diameter Rollers c/w Nylon Scrapers
- Fully Adjustable Side Guides
- Hand Feed or use Under a Bread Plant
- Infeed Safety Guard with Automatic Shut Off
- Totally Enclosed Chain and Sprocket Drive
- Produce up to 3,600 pcs/hr.
- Capacity from 1/2 oz. to 4 lbs.

SPECIFICATIONS

ROLLERS: BEARINGS:	4" Diameter synthetic rollers and scrapers All sealed heavy duty ball bearings
SPROCKETS:	Keyway and setscrews.
	Totally enclosed roller chain drive
MOTOR:	3/4 HP, heavy duty TEFC motor, 1 Ph/115/230V/60Hz
BELT:	FDA approved polyester 860 18" wide
	860L 24" wide
SAFETY SYSTEM:	Infeed guard bar with automatic shut off
PRESSURE PLATES:	1 per machine (Specify size)
SHIPPING WEIGHT:	860 Approx. 550 lbs. 860L Approx. 630 lbs.
DIMENSIONS:	860 56" L x 23" W x 52" H
	860L 56" L x 29" W x 52" H

OPTIONS

 FLAT PRESSURE PLATES:
 FDA Fabric covered - 35" long Curved plates available

 860
 3.5", 4", 5", 6.5", 8", 9", 10.5", 12", 14"

 860L
 3.5", 4", 5", 6.5", 8", 9", 10.5", 12", 14", 16", 18", 20"

 MOTOR:
 6 options available

 Specifications subject to change without notice.

BLOEMHOF INC.

Quality Bakery Equipment Since 1960

12755 - 64th Street, Edmonton, AB. T5A 0X5 Tel. (780) 476-2131 Fax (780) 476-7813 TOLL FREE 1-888-411-2131 www.bloemhof.com



The Best Moulders Money Can Buy

BLOEMHOF INC. offers you dough friendly moulders with the patented spring loaded roller system and fully adjustable side guides.

This compact design, with the pressure plate underneath the machine, returns the product to you, which makes this unit a one person operation. Moulds up to 4,000 lbs/hr when used with a bread system.

These moulders handle the most difficult doughs with up to 15% protein flour as well as traditional artisan breads. The resulting products have superior oven jump and a seamless finish.

Truly a Baker's Best Friend!

GENTLE • LABOUR SAVING • FAST