

SIMPLEX 4-24BL2

Dual Bolillo Sheeter/Moulder

Bakeries - Supermarkets - Wholesale - Food Service - Caterers

FOR MOULDING:

- Bolillos
- Tapered Rolls
- Artisan Breads*
- White & Wholewheat Bread*
- Subs & Hotdog Rolls*
- Hoagie Rolls*
 - * with optional pressure plate system

FOR SHEETING:

- Puff Pastry
- Danish Dough
- Yeast Raised Dough

MAIN FEATURES:

- Two Infeed Hoppers
- ◆ Two 6" or Two 7 1/2" Pressure Plates
- Up to 7,200 Bolillos per Hour Capacity
- Heavy Duty Design
- Easy to Remove Scraper Assemblies
- Totally Enclosed Chain and Sprocket Drive



REDUCE LABOUR COSTS AND INCREASE PRODUCTIVITY

SPECIFICATIONS

ROLLERS: 4" Diameter x 23" long synthetic rollers and scrapers

BEARINGS: All sealed heavy duty ball bearings SPROCKETS: Keyway and setscrew attached.

Totally enclosed roller chain drive

MOTOR: 3/4 HP, heavy duty TEFC motor, 1 Ph/115/230V/60Hz

BELT: FDA Approved polyester, 24 " wide SPEED CONTROL: Quick change, Variable speed drive system Infeed guard bar with automatic shut off PRESSURE PLATES: 2 - 6" or 2 - 7 1/2" Curved pressure plates

SHIPPING WEIGHT: Approximately 700 lbs.

DIMENSIONS: 60" L x 29" W x 52" H

BLOEMHOF INC.

Quality Bakery Equipment Since 1960

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OPTIONS

PRESSURE PLATE & SIDE GUIDE SYSTEM FLAT PRESSURE PLATES:

6, 9, 12, 14, 16, 18, 20 & 22 inches

MOTOR: 6 Options available

MODELS

4-24BL

4-24BL2

4-24BL3

up to 3,600 bolillos/hr capacity Double infeed, two pressure plates, up to 7,200 bolillos/hr capacity

Triple infeed, three pressure plates,

up to 10,000 bolillos/hr capacity

Single infeed, one pressure plate,

Specifications subject to change without notice.