



Retail Bakeries - Artisan Bakeries - Food Service - Wholesale - Pizzerias

OUTSTANDING FEATURES:

- ◆ Advanced Hand Action Moulding System
- ◆ 42" Diameter Bowl with 120" Moulding Surface
- ◆ Adjustable Kneading Stroke Length
- ◆ Independent Kneading Speed and Rotation Speed
- ◆ Hand Feed or use Under a Bread Plant
- ◆ Easy to Clean Bowl and Cone
- ◆ Produce up to 1,000 Boules/hr. @ 36oz.
or up to 3600 Boules/hr. @ 16oz.
- ◆ Capacity from 7 oz. to 4.4 lbs. (200g to 2 kg)

FOR MOULDING:

- ◆ Traditional Artisan Boules
- ◆ White & Wholewheat Varieties
- ◆ Rye & High Hydration Doughs
- ◆ Fruit & Cheese Dough Types
- ◆ Pizza Balls & Soup Bowls



*Helps Reduce
Carpal Tunnel
Syndrome*

SPECIFICATIONS

- SPEED CONTROL:** Dual independent adjustable frequency drive
CONE & BOWL: FDA approved materials, full scraper system
BEARINGS: All sealed heavy duty ball bearings
GEARMOTORS: 2 Heavy duty gearmotors, totally sealed oil bath
MOTORS: 1.1 Total HP, TEFC energy efficient motors
ELECTRICAL: 1 Ph/115/230V 50/60Hz
WEIGHT: **Crated** Approx. 1,000 lbs. **Uncrated** 830lbs.
DIMENSIONS: 45" x 45" x 48" H (Fits through a 32" doorway)

OPTIONS

- Motor:** 3 Ph/208-230V 50/60Hz
 Specifications subject to change without notice.

BLOEMHOF INC.

Quality Bakery Equipment Since 1960

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TOLL FREE 1-888-411-2131

See our web site at www.bloemhof.com

Mould Traditional Hand Formed Rounds

with our

BM-42 Boule Moulder

The **gentle action** is designed for old world rustic breads, rye, sourdough, multi-grain and specialty breads.

Three controls for stroke, rotation and kneading allows forming of high hydration doughs with fruits, cheese, nuts, and honey. Kneads your dough from 6 to 75 times in a single pass!

Truly a Baker's Best Friend

GENTLE • LABOUR SAVING • FAST