

Artisan - Retail - Wholesale Bakeries
Supermarket In-store - Restaurants
Food Service - Caterers

860 / 860L
Bread & Roll Moulders

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 & infeed hopper
- ✓ 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 pieces/hour
- ✓ Capacity from 1/2 oz. to 4 lbs.
- ✓ Pressure Plate curvature adjustment bolt on plates 12" and wider



Model 860L shown

A BAKERS BEST FRIEND FOR MORE THAN 40 YEARS!

The Best Moulders Money Can Buy

BLOEMHOF INC. offers you doughfriendly 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.

GENTLE • LABOUR SAVING • FAST

SPECIFICATIONS

- ROLLERS:** 4" Diameter synthetic rollers and scrapers
- BEARINGS:** All sealed heavy duty ball bearings
- SPROCKETS:** Keyway and setscrews attached
Totally enclosed roller chain drive
- MOTOR:** 3/4 HP, heavy duty 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. 600 lbs. **860L** Approx. 650 lbs.
- MACHINE DIMENSIONS:** **860** 44" L x 24" W x 54" H
860L 44" L x 30" W x 54" H
Both moulders are 56" long when Catch Tray is extended

OPTIONS

FLAT PRESSURE PLATES:

- 860** 3.5", 4.25", 5.25", 6.5", 8", 9.25", 10.5", 12", 14" x 35" long
- 860L** 3.5", 4.25", 5.25", 6.5", 8", 9.25", 10.5", 12", 14", 16", 18" and 20" x 35" long

Curved plates available

- MOTOR:** 6 options available.



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Specifications subject to change without notice

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