



The **POCO MOULDER** has been specifically designed for busy bakeries to help reduce labour costs. The unique compact design can make up to 3,600 pieces per hour! Just drop in scaled dough pieces and let the POCO do the job for you. Uniform and professional looking rolls, bolillos and breads without all the work. Very little training required. A solid 200 pounds of quality construction for years of trouble free production. The affordable price and labour savings mean more profits for your bakery.

BLOEMHOF **POCO** Moulder Specifications

Rollers:	3" Diameter synthetic rollers and scrapers
Bearings:	All sealed heavy duty ball bearings
Sprockets:	Totally enclosed roller chain drive
Motor:	½ HP, heavy duty fan cooled motor, 1 Ph/115V/60Hz
Belt:	FDA approved polyester 10" wide
Safety System:	In-feed safety hopper with automatic shut off
Pressure Plates:	One included with machine; flat or curved (<i>specify size</i>)
Shipping Weight:	Approx. 260 lbs. Machine weight, 200 lbs.
Machine Dimensions:	30-1/2" L x 15" W x 25" H

OPTIONS

Side Guides:	Full height, adjustable side guides, stainless steel <i>Optional Side Guides recommended for flat plates</i>
Flat Plates:	4", 5", 6", 7", 8", 9" wide
Curved Plates:	4", 5", 6", 7" -1/2" wide <i>Other Plates are available upon request</i>

Custom modifications to your requirements, consult factory

POCO MOULDER dimensions



Specifications subject to change without notice
POCO MOULDER July 12 2011

