

Knead Help?

FOR MOULDING:

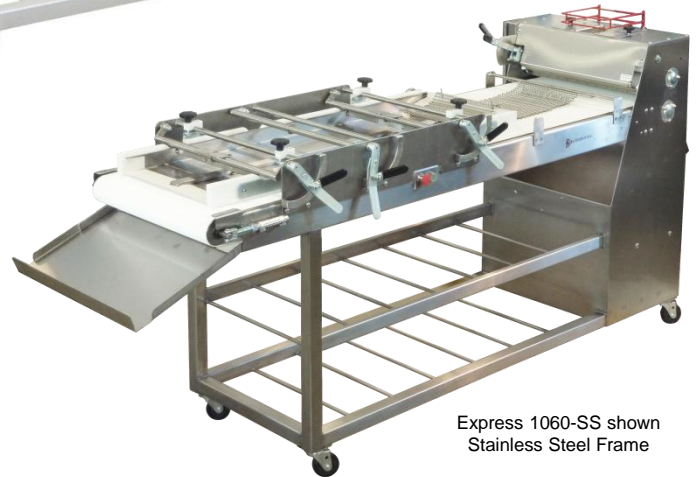
- ✓ Artisan Breads & rolls
- ✓ White, raisin & pan breads
- ✓ Rye & whole grain breads
- ✓ French bread & baguettes
- ✓ Tapered rolls & bolillos
- ✓ Gluten free products
- ✓ Subs & hotdog rolls
- ✓ Hoagie & finger rolls
- ✓ Challah & pretzels

OUTSTANDING FEATURES:

- ✓ Gentle spring loaded rollers
- ✓ Fully adjustable side guides
- ✓ Hand feed or use under a bread plant
- ✓ Infeed safety guard with automatic shutoff
- ✓ Capacity from 1/2 oz. to 7 lbs. 24" belt
- ✓ Adjustable curvature pressure plates, 12" and wider

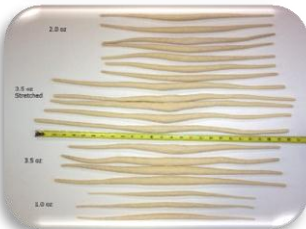


Express 1060 shown with 22" pressure plate



Express 1060-SS shown Stainless Steel Frame

Artisan Bakeries - Retail Bakeries - Wholesale Bakeries - Central Commissary



A new Bloemhof moulder can help you increase productivity and reduce labor cost, while maintaining the quality and consistency of your finished product

The BLOEMHOF EXPRESS 1060 offers you dough friendly moulders with the patented spring loaded roller system and fully adjustable side guides. The EXPRESS 1060 design uses extra long pressure plates to give the dough more time to form to the correct length. Up to 4,000 lbs./hr. capacity, when used with a bread system. Gentle roller system, extra-long pressure plates and full height side guides for consistent results. Handles all your bread products from 1/2 oz to 7 lbs. with pressure plates from 3" to 22" wide including pan breads, baguettes, challah & pretzels, tapered rolls & bolillos. These moulders handle the most difficult doughs with up to 15% protein flour as well as traditional and long fermentation doughs for artisan breads. The resulting products have superior oven jump and a seamless finish.



"The Bloemhof Express 1060 has been a great addition to our bakery. It's easy to use, easy to clean, and maintenance free. Best of all, I love its versatility; it can handle a variety of dough types, weights, and lengths.

The interchangeable plates give us maximum flexibility with one machine. We have run thousands of pieces of dough

through this machine in the short time we have had it and continue to find new uses for it. Plus, the Bloemhof team is a pleasure to work with whenever we need anything."

Jeffrey Yankellow
Coupe Du Monde de la Boulangerie Winner

"We are thrilled with the Express 1060 moulder.

The bakers are ecstatic -- what took 5 people 25 minutes to form and tray now takes two people 7-10 minutes. Our loaves are coming out beautifully and more uniform.

The buyer from Sam's Club was here last week to "check it out". She wants to offer us more products to produce for her."

Mark Magdole
New York Deli & Bagel
Mexico City, Mexico



BLOEMHOF EXPRESS 1060 Moulder Specifications

Rollers:	4" Diameter synthetic rollers and scrapers
Bearings:	All sealed heavy duty ball bearings
Sprockets:	Heavy duty totally enclosed roller chain drive
Motor:	1 HP, heavy duty motor, 1 Ph/115/230 V/ 60Hz
Belt:	24" wide FDA approved polyester
Safety System:	In-feed guard bar with automatic shut off
Pressure Plates	One per machine included (<i>specify size</i>)
Shipping Weight:	Approx. 1250 lbs. Class 85, Net weight @850 lbs.
Dimensions:	98" L x 30" W x 54" H

OPTIONS

Master Series Control Panel for artisan breads
Electronic variable speed - 1-1/2HP upgrade
Stainless Steel Frame

Supply Voltage 3 Ph/208-230V/60Hz (other voltages available)

Pressure plates: 3½, 4¼, 5¼, 6, 6½, 7, 8, 9, 10, 12, 14, 16, 18, 20 & 22" x 56" long.

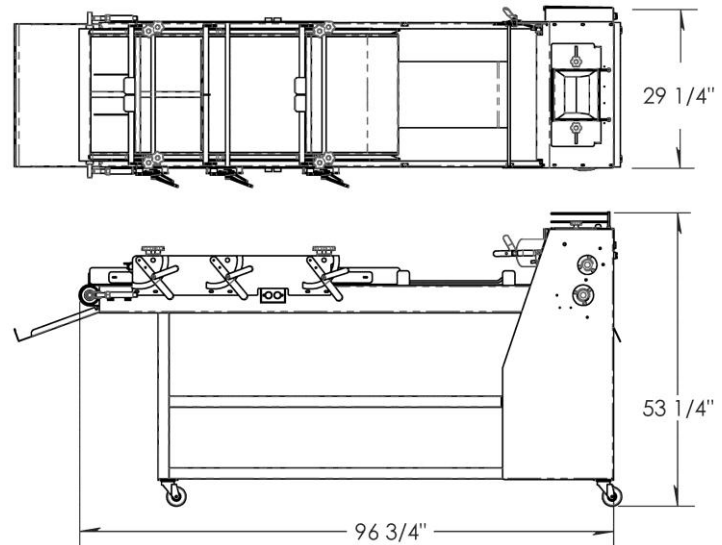
Pressure plate curvature adjustment on plates 12" and wider. Curved pressure plates available for tapered products

Specifications subject to change without notice

Sold By:



**Qualifies for IRS
Section 179 Tax
Savings**



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