

**Artisan - Retail - Wholesale Bakeries**  
**Supermarket In-store - Restaurants**

# EXPRESS 1260

## Artisan Bread & Roll Moulder

### FOR MOULDING:

- ▶ Artisan breads & rolls
- ▶ White & wholewheat breads
- ▶ Rye & pan breads
- ▶ French bread & baguettes
- ▶ Subs & hotdog rolls
- ▶ Hoagie & finger rolls
- ▶ Challah & pretzels
- ▶ Tapered rolls & bolillos \*

\* with optional curved pressure plates

### OUTSTANDING FEATURES:

- ✓ 5" & 4" diameter rollers
- ✓ Gentle spring loaded rollers will not tear dough
- ✓ Fully adjustable side guides
- ✓ Hand feed or use under a bread plant
- ✓ Adjustable pressure plate curvature for plates 12" or wider
- ✓ Infeed safety guard with automatic shut off
- ✓ Produce up to 4,200 pcs/hr.
- ✓ Capacity from ½ oz. to 4 lbs.



Handles the Most Difficult Doughs Gently!

### SPECIFICATIONS

<b>ROLLERS:</b>	2-5" diameter spring loaded feed rollers with gap setting 2-4" diameter spring loaded final sheeting rollers Synthetic rollers and scrapers
<b>BEARINGS:</b>	All sealed heavy duty ball bearings
<b>SPROCKETS:</b>	Keyway and setscrew attached Totally enclosed roller chain drive
<b>MOTOR:</b>	1½ HP, heavy duty TEFC motor, 1 Ph / 115/230V / 60Hz
<b>BELT:</b>	FDA approved polyester, 24" wide
<b>SAFETY SYSTEM:</b>	Infeed guard bar with automatic shut off
<b>PRESSURE PLATES:</b>	1 per machine (specify size)
<b>SHIPPING WEIGHT:</b>	Approximately 1,200 lbs.
<b>MACHINE DIMENSIONS:</b>	101" L x 29" W x 60" H

### OPTIONS

<b>PRESSURE PLATES:</b>	3", 4", 5", 6", 8", 9", 10", 12", 14", 16", 18" & 20" x 56" long Curved plates 6" or 7½" x 22" long
<b>MOTOR:</b>	4 Options available
<b>SPEED CONTROL:</b>	Electronic variable speed

### Models

<b>1260-SS</b>	Stainless steel frame model
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BLOEMHOF INC. offers you dough friendly moulders with the patented spring loaded roller system and fully adjustable side guides.

The **EXPRESS 1260** has two sets of oversized rollers for positive feeding and extra gentle sheeting. Longer pressure plates are designed to give the dough time to form to the correct length.

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**



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Specifications subject to change without notice.

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