

**Artisan - Retail - Wholesale Bakeries
Central Commissary**

EXPRESS 400
Multi-Purpose Moulder

FOR MOULDING:

- ▶ Artisan breads & rolls
 - ▶ Subs & hotdog rolls
 - ▶ French bread & baguettes
 - ▶ White, rye & wholewheat breads
 - ▶ Hoagie & finger rolls
 - ▶ Challah & pretzels
 - ▶ Tapered rolls & bolillos *
- * with optional curved pressure plates



EXPRESS 400 with optional flour duster



OUTSTANDING FEATURES:

- ✓ Flow-Thru forming from multi-pocket divider
- ✓ Gentle spring loaded rollers c/w nylon scrapers
- ✓ Flat or curved plates from 3" to 28" wide
- ✓ Hand feed or use under a bread plant
- ✓ Variable speed gearhead motor drives
- ✓ Produce up to 3,600 pcs/hr. on single row
- ✓ Capacity from ½ oz. to 5 lbs.
- ✓ Pressure Plate curvature adjustment bolt on plates 12" and wider

SPECIFICATIONS

- DRIVES:** 1¼ HP total, VFD motors,
3 Ph / 208-230V / 60Hz
- BELT:** FDA approved polyester, 30" wide
- SAFETY SYSTEM:** Infeed guard bar with automatic shut off
- PRESSURE PLATES:** 1 per machine (specify size)
- SIDE GUIDES:** 1 set per machine
- SHIPPING WEIGHT:** Approximately 1,200 lbs.
- MACHINE DIMENSIONS:** 96" L x 34" W x 43" H (adjustable height)

Feed directly from a multi-row divider rounder onto the moulding belt and form bolillos, finger rolls, hotdogs, hoagies and more!

You can also drop dough into dough rollers to **gently mould** artisan breads, baguettes, challah, pan breads, subs.

Customize to your specific needs

GENTLE • LABOUR SAVING • FAST

OPTIONS

- PRESSURE PLATES:** *FLAT* 3" to 28" wide x 56" long
CURVED 3" to 10" wide x 22" long,
6" to 28" wide x 56" long
- MULTI-ROW PLATES:** 2, 3 or 4 row configurations available
- SIDE GUIDES:** Multi-row
- FLOUR DUSTER:** Variable speed DC drive 8" to 26" wide



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Specifications subject to change without notice

EXP 400 Sept 5 2007
PRINTED IN CANADA