

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

SIMPLEX 4-24
Sheeter/Moulder

FOR MOULDING:

- ▶ White & wholewheat breads
 - ▶ Rye & Pan Breads
 - ▶ French & Specialty breads
 - ▶ Subs & hotdog Buns
 - ▶ Hoagie rolls
 - ▶ Challah & pretzels
 - ▶ Tapered rolls & bolillos*
- * with optional accessories

FOR SHEETING:

- ▶ Puff pastry
- ▶ Danish dough
- ▶ Yeast raised dough

MAIN FEATURES:

- ✓ Solid, heavy duty design
- ✓ Quick & easy adjustments
- ✓ Produce up to 3,600 pcs/hr.
- ✓ Capacity from 1 oz. to 4 lbs.
- ✓ Telescoping infeed tube
- ✓ Easy to remove scraper assemblies
- ✓ Totally enclosed chain and sprocket drive

SPECIFICATIONS

ROLLERS: 4" Diameter x 23" long synthetic rollers and scrapers
BEARINGS: All sealed heavy duty ball bearings
SPROCKETS: Keyway and setscrew attached
Totally enclosed roller chain drive
MOTOR: ¾ HP, heavy duty motor, 1 Ph / 115/230V / 60Hz
BELT: FDA approved polyester, 24 " wide
SAFETY SYSTEM: Infeed guard bar with automatic shut off
PRESSURE PLATES: 6", 9" and 12" x 28" flat plates standard
SHIPPING WEIGHT: Approximately 700 lbs.
MACHINE DIMENSIONS: 72" L x 32" W x 54" H



Quality Bakery Equipment Since 1960
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Model 4-24 shown



MULTI-PURPOSE DESIGN
HEAVY DUTY CONSTRUCTION
REDUCE LABOUR COST & INCREASE PRODUCTIVITY

OPTIONS

PRESSURE PLATES: 14", 16", 18", 20" and 22"
Custom sizes available
SPEED CONTROL: Electronic variable speed
MOTOR: 6 Options available

MODELS

4-24-5 5 ft. long conveyor
4-24 TRA Top roller attachment for pies & pizza crusts
4-24BL Single infeed: 3,600 bolillos/hour capacity
4-24BL2 Double infeed: 7,200 bolillos/hour capacity
4-24BL3 Triple infeed: 10,000 bolillos/hour capacity

Specifications subject to change without notice

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