



## BLOEMHOF TESTIMONIALS

Our customers are our pride and joy. They are passionate about making bread and we are passionate about making bakery equipment that is simple and effective. Making every baker happy with their Bloemhof is our goal and we encourage every user to give us feedback, both positive and instructive to improve what we do.



"With regards to the 860L moulder that we currently use, I can say that it has become an essential piece of equipment in our production. Easy to use, versatile, very reliable and most important to me, respecting the integrity of our doughs that allows us to obtain products of very high quality."

Didier Rosata, Uptown Bakers  
Certified French Master Baker

The Express 300 is a well built machine, easy to operate and to clean. I was able to cut my labor by 4 people. Bloemhof stands by their equipment and I have excellent communication with them. I am satisfied with this equipment and should have bought it a long time ago."



Arnaud Couraud, Metropolitan Baking Co

"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,  
Champion du Monde de la Boulangerie

"I have seen and worked with lots of moulders, De Ridder, Van Dijk, Benier, Haton, W.P. and Kalmeier. The ones with finger rollers, 3 and 4 rollers, one and 2 step plates. All moulders with lots of bulk and steel but none of them has the intelligent spring-loaded roller of my 'Bloemhof 860'. This feature is durable and gentle at the same time."

Aad Ahsman, Lakeside Bakery



"My wrists were so sore from hand moulding 300 loaves for the Farmer's Market, that I almost gave up baking. I bought a Bloemhof 860L moulder and I've shaved a few hours off of my production time, and can clean up while I'm working, which is a huge benefit for me, when the baking's done, so am I!"

Abbey Whetzel, Staff of Life Bread

"The main issue for growing artisan bakeries, you face a real problem respecting the resting and proofing times because you need to push the product faster to deliver on time. Now with the 860L we have time to rest and to let the flavor develop because it won't take 3 hours to shape the bread, it only takes 20 minutes."



Andre Tsalpatouros, Pierre County Bakery

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**Awesome,  
awesome  
machine!**

You won't be disappointed.  
We bought ours at the 2010  
IBIE show and have never  
looked back.

Jory Downer, CMB  
Bennison's Bakery  
Champion du Monde de la Boulangerie



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.



"Bloemhof's baguette moulder  
is impressive.  
We get a better distribution of  
large open cells throughout the  
entire length of the baguette  
than we could consistently  
trust six bakers to achieve.  
Very impressive spring loaded  
rollers they have on all their  
moulders."

Ben Davis, Grand Central Bakery

Mark Magdole, New York Deli & Bagel, Mexico City

"We had another machine from  
France, it was expensive. We  
rebuilt the machine 3 times in 6  
years, bearings, chains, the works.  
The 860L is a great machine.  
We are thrilled with it."

Daniel Leader, Bread Alone  
Baker, Author, Instructor



"I am a firm believer that quality products and  
automation are not mutually exclusive.

We owe it to ourselves, our employees, our customers to  
adapt and improve our practices, expand our knowledge  
of baking and prevent unnecessary repetitive motion  
injuries. I use our moulder on at least 8 different  
products with excellent results and it  
doesn't abuse the dough at all. I  
love my machines!

I strive to maintain and improve  
quality every day as well. And I am  
making more money because of it,  
and the average wage at our bakery  
has increased just the same."



Brandon Siewert, Tin Roof Bakery

"In the past, our moulding process required 5 bakers  
forming 1300 loaves of bread by hand. This labor  
intensive process took as much as 4 hours during normal  
production runs and as much as 5 hours on high volume  
production runs.

With the 860L, we can accomplish even the highest  
volume of bread moulding in less than 2 hours and with  
only the labor utilization of  
2 bakers. This efficient  
labor utilization saves our  
operation time, money and  
improves overall product  
consistency."

Charles Weible,  
Paradise Bakery & Café



**BLOEMHOF INC.**  
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*Knead  
Help?*



Manufactured by:

Call Toll Free 1-888-411-2131

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