

Artisan - Retail - Wholesale Bakeries
Food Service - Pizzerias

Boule Moulder BM-42

OUTSTANDING FEATURES:

- ✓ Advanced hand action moulding system
- ✓ 45" Diameter bowl with 120" moulding surface
- ✓ Adjustable kneading stroke length
- ✓ Independent kneading speed and rotation speed
- ✓ Hand feed or use under a bread plant
- ✓ Easy to clean removable bowl and cone
- ✓ Produce up to 1,800 boules/hour @ 36oz.
or up to 3,600 boules/hour @ 16oz.
- ✓ Capacity from 7 oz. to 4.4 lbs. (200 g to 2 kg)

FOR MOULDING:

- ▶ Traditional artisan boules
- ▶ White & wholewheat varieties
- ▶ Rye, sourdough & high hydration doughs
- ▶ Fruit & cheese dough types
- ▶ Pizza balls & soup bowls



SPECIFICATIONS

- SPEED CONTROL:** Dual independent adjustable frequency drive
- CONE & BOWL:** FDA approved materials, full scraper system
- BEARINGS:** All sealed heavy duty ball bearings
- GEARMOTORS:** 2 Heavy duty gearmotors, totally sealed oil bath
- MOTORS:** 1.1 Total HP, TEFC energy efficient motors
- ELECTRICAL:** 1 Ph /115/230V / 50/60Hz
- SHIPPING WEIGHT:** Approximately 1,000 lbs.
- MACHINE DIMENSIONS:** 45" L x 45" W x 50" H

OPTIONS

Motor: 3 Ph / 208-230V / 50/60Hz



Quality Bakery Equipment Since 1960
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Mould Traditional Hand Formed Rounds

with our

BM-42 Boule Moulder

The **gentle action** is designed for old world rustic breads, rye, sourdough, multi-grain and specialty breads.

Three controls for stroke, rotation and kneading allows forming of high hydration doughs with fruits, cheese, nuts and honey.

Kneads your dough from 3 to 75 times in a single pass.

Helps Reduce Carpal Tunnel Syndrome

Truly a Baker's Best Friend

GENTLE • LABOUR SAVING • FAST