

Knead Help?

FOR MOULDING:

- ✓ Artisan Breads & rolls
- ✓ White, raisin & pan breads
- ✓ Rye & whole grain breads
- ✓ French bread & baguettes
- ✓ Tapered rolls & bolillos
- ✓ Gluten free products
- ✓ Subs & hotdog rolls
- ✓ Hoagie & finger rolls
- ✓ Challah & pretzels

OUTSTANDING FEATURES:

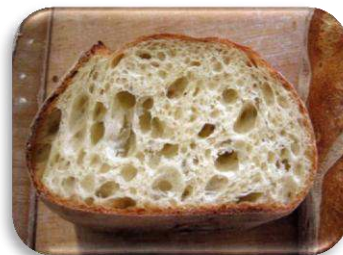
- ✓ Capacity from ½ oz. to 7 lbs. 24" belt
- ✓ Produce up to 4,200 pieces per hour
- ✓ Gentle spring loaded rollers will not tear dough
- ✓ 5" and 4" diameter rollers
- ✓ Fully adjustable side guides
- ✓ Hand feed or use under a bread plant
- ✓ Infeed safety guard with automatic shutoff
- ✓ Adjustable pressure plate curvature for plates 12" and wider



Express 1260 shown
with 18" pressure plate

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

Qualifies for IRS Section 179 Tax Savings



A new Bloemhof moulder can help you increase productivity and reduce labor cost, while maintaining the quality and consistency of your finished product

The BLOEMHOF EXPRESS 1260 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.

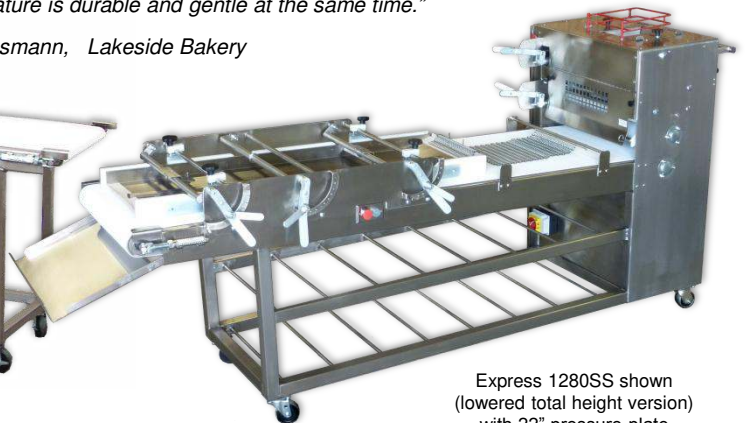
The EXPRESS 1260 design uses extra long pressure plates to give the dough more time to form to the correct length. Up to 4,000 lbs./hr. capacity, when used with a bread system. Use for moulding all types of breads and rolls. These moulders handle the most difficult doughs with up to 15% protein flour as well as traditional artisan breads. The resulting products have superior oven jump and a seamless finish.

"I have seen and worked with lots of moulders, 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. This feature is durable and gentle at the same time."

Aad Ahsmann, Lakeside Bakery



Express 1260SS shown with 10" pressure plate.
Optional wheel locks & C-1848 Pick-up Conveyor



Express 1280SS shown
(lowered total height version)
with 22" pressure plate

Handles Dough Gently at Production Speeds

BLOEMHOF EXPRESS 1260 Moulder Specifications

Rollers:	Two 5"Ø spring loaded feed rollers with gap setting Two 4"Ø spring loaded final sheeting rollers Synthetic rollers and scrapers, HD ball bearings
Sprockets:	Heavy duty totally enclosed roller chain drive
Motor:	1.5 HP, heavy duty motor, 1 Ph/115/230 V/ 60Hz
Belt:	24" wide FDA approved polyester
Safety System:	In-feed guard bar with automatic shut off
Pressure Plates	One per machine included (specify size)
Shipping Weight:	Approx. 1450 lbs. Class 85, Net weight @1150 lbs.
Machine Dimensions:	102" L x 30" W x 62" H

OPTIONS

Master Series Control Panel for artisan breads

Electronic variable speed

Stainless Frame: Express 1260SS or Express 1280SS

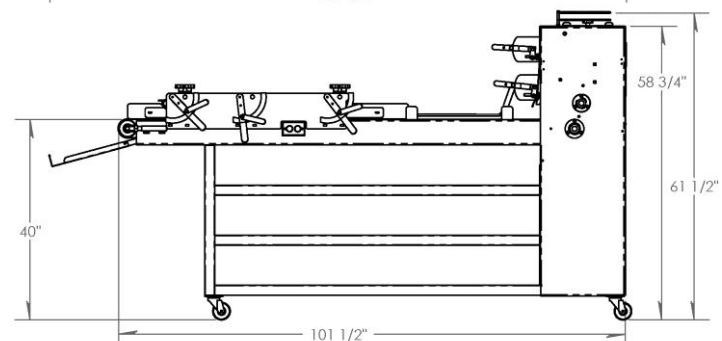
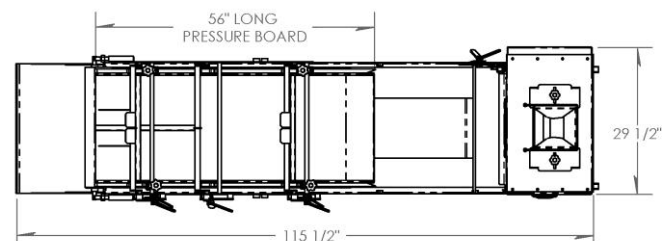
Supply Voltage: 3 Ph/208-230V/60Hz (other voltages available)

Pressure plates: 3½, 4¼, 5¼, 6, 6½, 7, 8, 9, 10, 12, 14, 16, 18,

20 & 22" x 56" long. Pressure plate curvature adjustment on plates 12" & wider

Curved pressure plates available for tapered products

Specifications subject to change without notice



Sold By:

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