

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



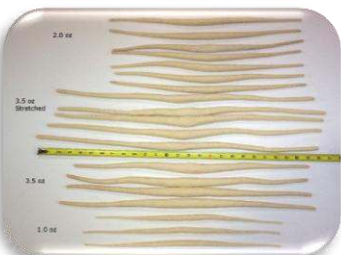
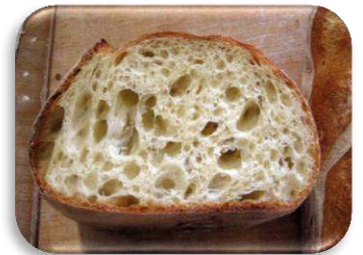
Express 220 shown with 14" pressure plate

OUTSTANDING FEATURES:

- ✓ Hand feed or use with a single row divider
- ✓ Adjustable loading height from 36" to 42"
- ✓ Gentle spring loaded rollers
- ✓ Fully adjustable side guides
- ✓ Infeed safety guard with automatic shutoff
- ✓ Capacity from 1/2 oz. to 7 lbs. 24" belt
- ✓ Adjustable pressure plate curvature for plates 12" and wider

Artisan Bakeries
Retail Bakeries
Wholesale Bakeries
Central Commissary

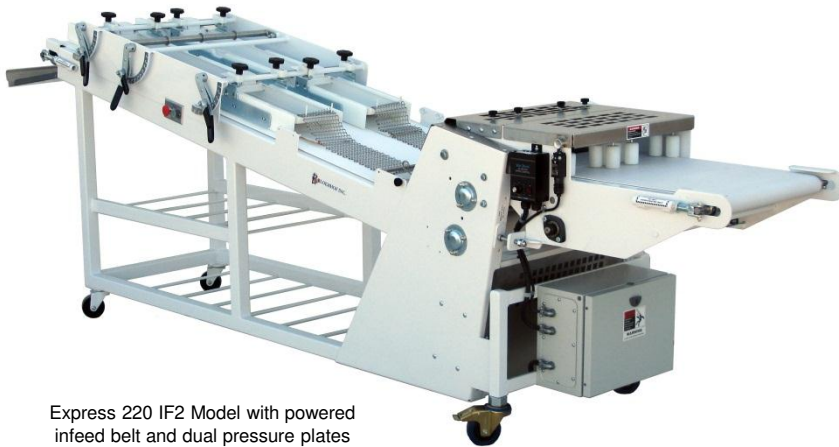
Qualifies for IRS Section 179 Tax Savings



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

We lowered the loading height of our popular *EXPRESS 1060* moulder to reduce dough handling. The *BLOEMHOF EXPRESS 220* offers you dough friendly moulders with the patented spring loaded roller system and fully adjustable side guides. The *EXPRESS 220* design uses extra long pressure plates to give the dough more time to form the correct length.

This moulder can be coupled directly to a gentle divider to eliminate the intermediate proofer. Up to 4,000 lbs./hr. capacity, when used with a divider. Handles all your bread products from 1/2 oz to 7 lbs. with pressure plates from 3" to 22" wide including pan breads, baguettes, challah & pretzels, tapered rolls & bolillos. These moulders handle the most difficult doughs with up to 15% protein flour as well as traditional and long fermentation doughs for artisan breads. The resulting products have superior oven jump and a seamless finish.



Express 220 IF2 Model with powered infeed belt and dual pressure plates
Please see the Express 220 IF2 brochure



BLOEMHOF EXPRESS 220 Moulder Specifications

- Rollers: 4" Diameter synthetic rollers and scrapers
- Bearings: All sealed heavy duty ball bearings
- Sprockets: Heavy duty totally enclosed roller chain drive
- Motor: 1 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. 1200 lbs. Class 85, Net weight @900 lbs.
- Dimensions: 98" L x 30" W x 46" H

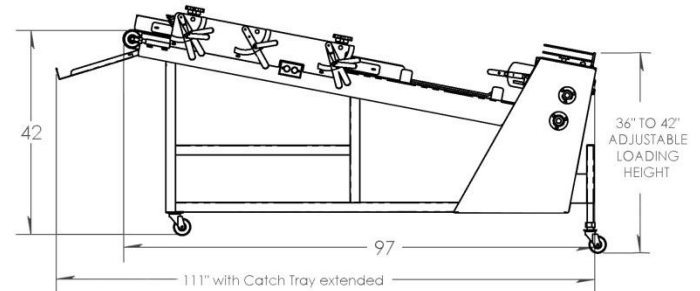
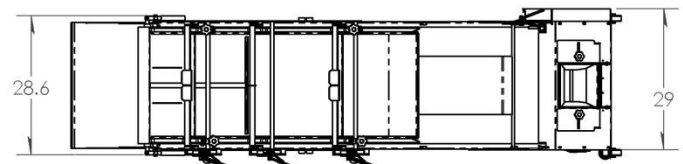
OPTIONS

- Master Series Control Panel for artisan breads
- Electronic variable speed - 1-1/2HP upgrade
- Stainless Steel Frame

- Other Models: Express 220 IF1 & IF2 with powered infeed belts
- 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" and wider. Curved pressure plates available for tapered products

Specifications subject to change without notice



Sold By:

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