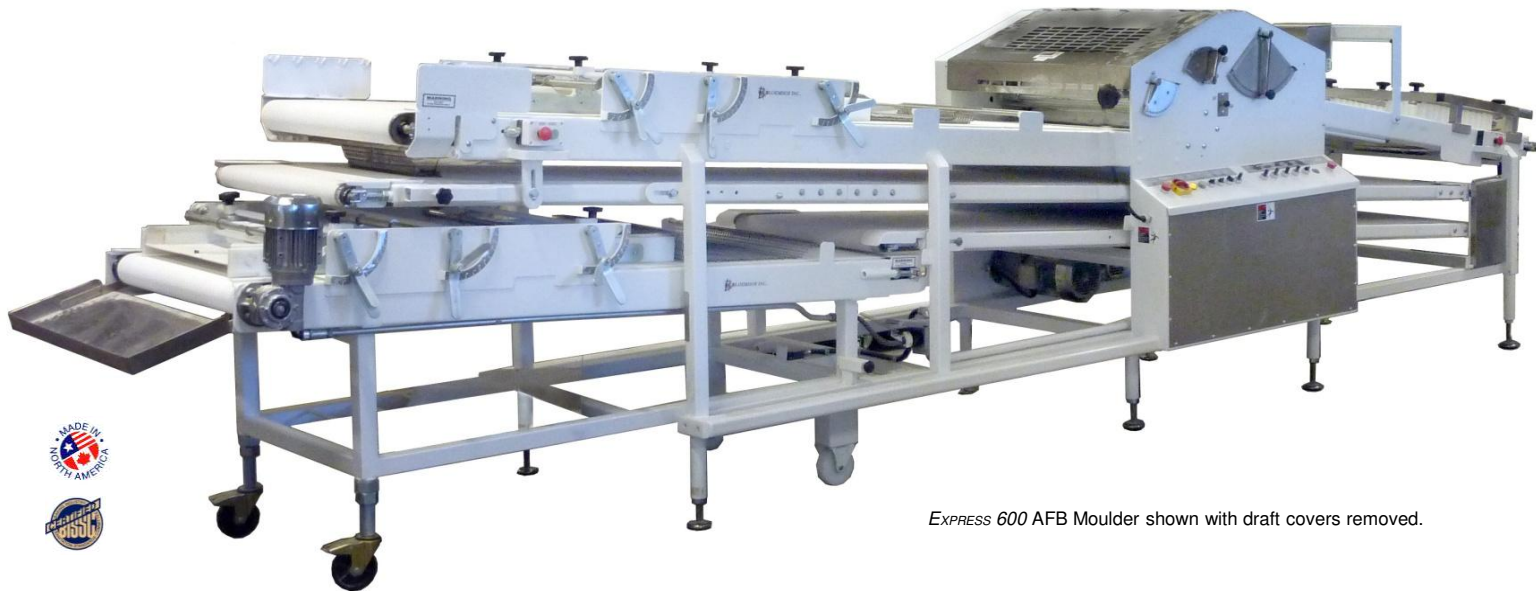


EXPRESS 600

Advanced French Bread Moulder

EXPRESS 360

Universal French Bread Moulder



EXPRESS 600 AFB Moulder shown with draft covers removed.

The Bloemhof **EXPRESS 600** Advanced French Bread Moulder has been developed to gently process a wide variety of dough types including long fermentation doughs with an integral resting conveyor. Unlike overhead proofer systems, the **EXPRESS 600** can receive directly from a low stress divider, gently degas the dough and create a cylindrical preform instead of a rounded preform. The cylindrical preform is rested automatically up to 10 minutes and then finished to length on the finishing moulder for a consistent high quality seamless finish. The **EXPRESS 600** is really three machines in one package!

For those bakers who need a high quality bread & roll moulder without the resting function or second moulding system, the Bloemhof **EXPRESS 360** Universal French Bread Moulder has the same gentle features in a more compact format.

BLOEMHOF EXPRESS 600 & EXPRESS 360 FEATURES

- Infeed conveyor and alignment system to integrate with customer's divider
- Low stress sheeting system with patented spring loaded roller technology
- Pre-moulding section with interchangeable pressure plates and full side guide control
- Integrated two pass resting belts with alignment system and variable speed control (*Exp 600 only*)
- Bypass function to immediately process breads & rolls (*Exp 600 only*)
- Intermediate rest time adjustable from 1.5 to 10 minutes depending on production rate (*Exp 600 only*)
- Finish moulding section with interchangeable pressure plates, adjustable curvature and full side guide control (*Exp 600 only*)
- All roller and belt speeds are independently adjustable
- Product weights from 40 grams to 4,000 grams, from 3" to 28" long.
- Especially designed for gentle baguette production, artisan breads, traditional European breads, rolls, pretzel sticks, rolls and long fermented doughs

Optional dual row configuration available for higher production rate for rolls and breads up to 12" long



BLOEMHOF EXPRESS 600 & EXPRESS 360 Moulder Specifications

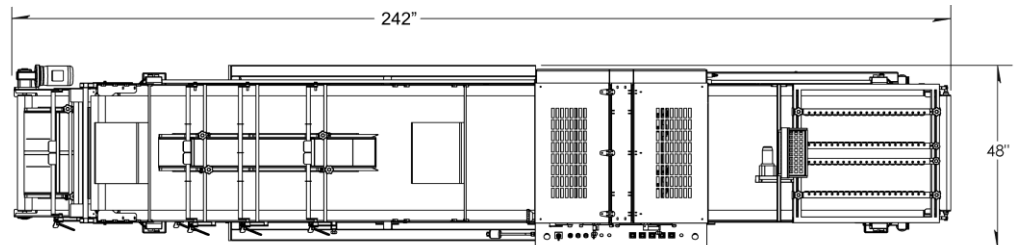
Model:		EXPRESS 600	EXPRESS 360
Belt:	FDA approved polyester, 30" wide	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Bearings:	All sealed, heavy duty ball bearings	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Motors:	208/230V, 60Hz, 3 PH	3 HP	2.5 HP
Plates:	4" to 28 x 56" long flat or curved	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Side Guides:	Full height for complete dough control	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Sorting:	Standard or customized to suit divider	<input checked="" type="checkbox"/> ①	<input checked="" type="checkbox"/> ①
Rollers:	5" Diameter, UHMW c/w nylon scrapers	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Infeed Belt:	AC variable speed drive,	9 - 35 ft/min	11 - 44 ft/min
Moulding Belt:	AC variable speed drive,	35 - 140 ft/min	30 - 130 ft/min
Resting Belt:	AC variable speed drive,	3 - 16 ft/min	N/A
Finishing Belt:	AC variable speed drive	28 - 115 ft/min	①
Machine Dimensions:		242" L x 48" W	159" L x 48" W

Options:

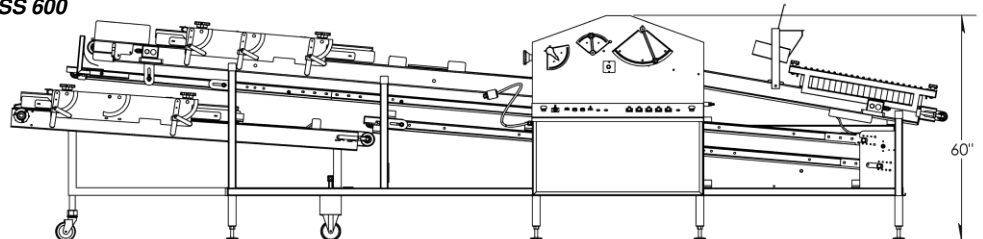
Pressure Plates: 4" to 28" wide x 56" long dual plates, flat or curved for tapered rolls
Dual row conversion kit 4" to 12" wide

Other Models: Wider or longer units available. Custom modifications to requirements.

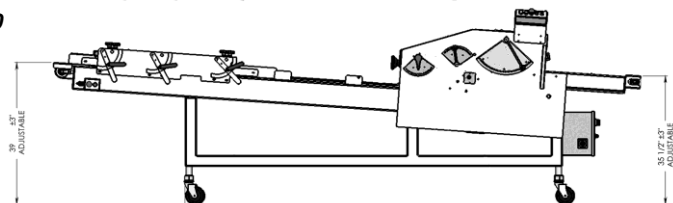
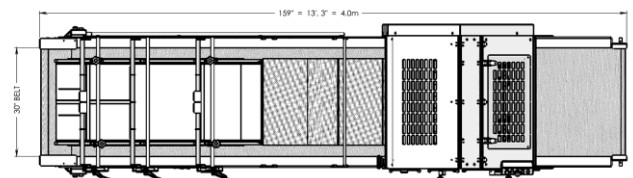
Flour Duster: Consult factory



EXPRESS 600



EXPRESS 360



BLOEMHOF INC.
www.bloemhof.com

Quality Bakery Equipment Since 1960
12503-62nd Street NW, Edmonton, AB
T5W 4W9 Tel. (780) 476-2131

Specifications subject to change without notice
Exp 600 Aug 29 2010