Artisan - Retail - Wholesale Bakeries Central Commissary

EXPRESS 400 Multi-Purpose Moulder

FOR MOULDING:

- Artisan breads & rolls
- Subs & hotdog rolls
- French bread & baguettes
- White, rye & wholewheat breads
- Hoagie & finger rolls
- Challah & pretzels
- Tapered rolls & bolillos *
 * with optional curved pressure plates

OUTSTANDING FEATURES:

- ✓ Flow-Thru forming from multi-pocket divider
- ✓ Gentle spring loaded rollers c/w nylon scrapers
- ✓ Flat or curved plates from 3" to 28" wide
- ✓ Hand feed or use under a bread plant
- ✓ Variable speed gearhead motor drives
- ✓ Produce up to 3,600 pcs/hr. on single row
- ✓ Capacity from ½ oz. to 5 lbs.
- Pressure Plate curvature adjustment bolt on plates 12" and wider

SPECIFICATIONS

DRIVES:	1¼ HP total, VFD motors, 3 Ph / 208-230V / 60Hz		
BELT:	FDA approved polyester, 30" wide		
SAFETY SYSTEM:	Infeed guard bar with automatic shut off		
PRESSURE PLATES:	1 per machine (specify size)		
SIDE GUIDES:	1 set per machine		
SHIPPING WEIGHT:	Approximately 1,200 lbs.		
MACHINE DIMENSIONS:	96" L x 34" W x 43" H (adjustable height)		



 Quality Bakery Equipment Since 1960

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EXPRESS 400 with optional flour duster

Feed directly from a multi-row divider rounder onto the moulding belt and form bolillos, finger rolls, hotdogs, hoagies and more!

You can also drop dough into dough rollers to *gently mould* artisan breads, baguettes, challah, pan breads, subs.

Customize to your specific needs

GENTLE • LABOUR SAVING

IR SAVING 🔹 FAST

OPTIONS

PRESSURE PLATES:	FLAT	3" to 28" wide x 56" long
	CURVED	3" to 10" wide x 22" long, 6" to 28" wide x 56" long
MULTI-ROW PLATES:	2, 3 or 4 row configurations available	
SIDE GUIDES:	Multi-row	
FLOUR DUSTER:	Variable speed DC drive 8" to 26" wide	

Specifications subject to change without notice