

Bread and Roll Moulder

Ideal for

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

Key Features

- Process up to 3,600 pieces/hour
- Finished product size ½ oz. to 7 lbs.
- Gentle spring loaded rollers prevent dough from tearing
- Master Series Control Panel included for easier processing of artisan bread dough
- In-feed guard with automatic shut off
- Fully adjustable side guides
- Hand feed or use under a bread plant
- Variable speed
- Pressure plate storage bar
- 24" wide FDA approved polyester belt



The information contained herein is correct to the best of our knowledge. The recommendations or suggestions are made without guarantee or representation as to results.

Above specifications subject to change without notice.



Manufactured in the U.S.A.

BLOEMHOF



Model 860L-D

Bread and Roll Moulder

Specifications

Motor

Standard:

3/4 H.P., 60 HZ, 115 VAC, 1 PH, 4.1 AMPS

Special Electrics available; see price list

Product Capacity

½ oz. to 7 lbs

**Moulding Plate 35" long
one included**

Choose width

Flat: 3.5", 4.25", 5.25", 6", 6.5", 8",
9.25", 10", 10.5"

Adjustable: 12", 14", 16", 18", 20"

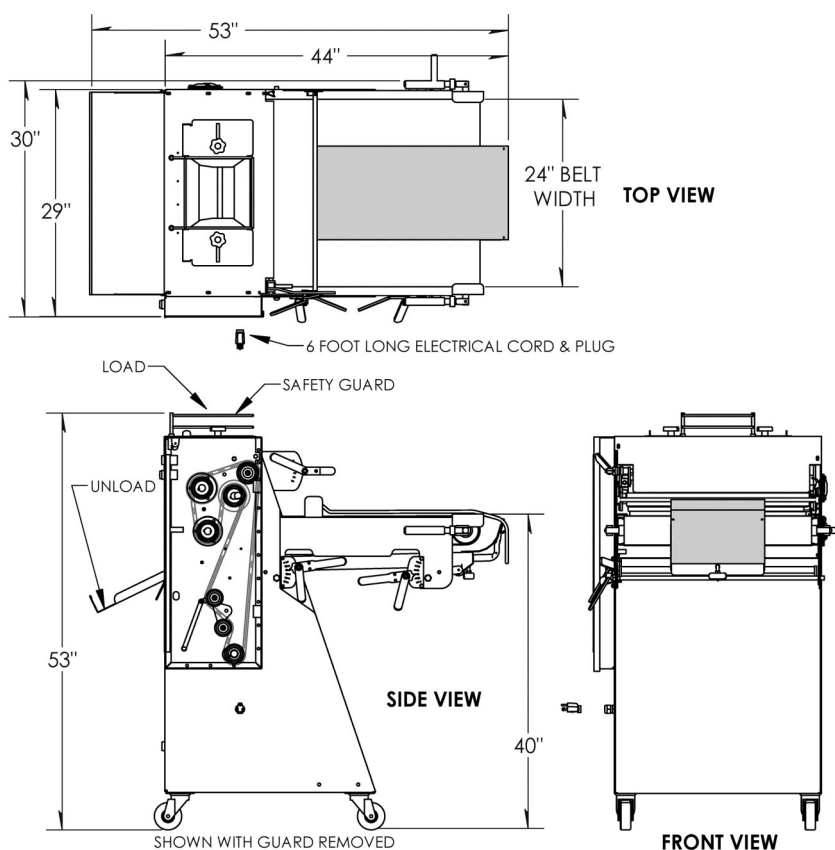
Shipping Weight:

675 lbs. (306kg)

Net Weight:

515 lbs. (234kg)

Height: 53" Width: 30" Length: 53"



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