



BLOEMHOF

Boule Moulder

NEW!

Retail Bakeries - Artisan Bakeries - Food Service - Wholesale - Pizzerias

OUTSTANDING FEATURES:

- ◆ Advanced Hand Action Moulding System
- ◆ 42" diameter Bowl with 120" Moulding Surface
- ◆ Adjustable Kneading Stroke Length
- ◆ Independent Kneading Speed and Rotation Speed
- ◆ Hand Feed or use under a Bread Plant
- ◆ Easy Clean Bowl and Cone with Scraper System
- ◆ Produce up to 1000 Boules/hr @ 36oz.
- ◆ Capacity from 7 oz. to 4.4 lbs.

FOR MOULDING:

- ◆ Traditional Artisan Boules
- ◆ White & Wholewheat Varieties
- ◆ Rye & Sticky Dough Types
- ◆ Fruit & Cheese Dough Types
- ◆ Pizza Balls & Soup Bowls

MAKES BEAUTIFUL ROUND LOAVES

BLOEMHOF INC. introduces the Boule Moulder specifically developed to handle the most difficult dough with up to 15% protein flour as well as traditional artisan breads. The advanced hand moulding action produces a superior oven jump and a seamless finish.

Three independent controls allows you to adjust the moulding action to your unique needs. All dough contact surfaces are easy to clean, synthetic materials and the cone has a full scraper system.

Truly a Baker's Best Friend!

GENTLE • LABOR SAVING • FAST



SPECIFICATIONS

- SPEED CONTROL:** Dual Independent Adjustable Frequency Drive System
- CONE & BOWL:** FDA approved materials, Full Scraper System
- BEARINGS:** All Sealed Heavy Duty ball bearings
- GEARMOTORS:** 2 Heavy Duty Gearmotors, totally sealed oil bath
- MOTORS:** 1.1 Total HP, TEFC Inverter Duty Energy Efficient Motors
- ELECTRICAL:** 1 Ph/115/230V 50/60Hz
- WEIGHT:** **Crated** Approx. 1000 lbs. **Uncrated** Approx. 830lbs.
- DIMENSIONS:** 45" L x 45" W x 48" H, able to fit through a 32" doorway
- OPTIONS** **Motor:** 3 Ph/208-230V 50/60Hz
- Specifications subject to change without notice.

Distributed by:

BLOEMHOF INC.

Quality Bakery Equipment Since 1960

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See our web site at www.bloemhof.com