

EXPRESS 220 IF1 & IF2

Bread & Roll Moulder

Knead Help?



Express 220 IF2 shown with dual 8" pressure plates

FOR MOULDING:

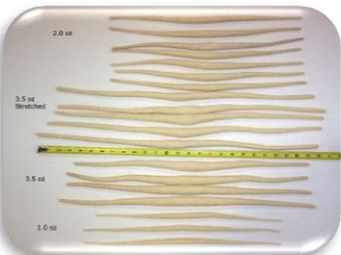
- ✓ Artisan Breads & rolls
- ✓ White, raisin & pan breads
- ✓ Rye & whole grain breads
- ✓ French bread & baguettes
- ✓ Tapered rolls & bolillos
- ✓ Gluten free products
- ✓ Subs & hotdog rolls
- ✓ Hoagie & finger rolls
- ✓ Challah & pretzels

OUTSTANDING FEATURES:

- ✓ Hand feed or use with a single or two row divider
- ✓ Low adjustable loading height from 24" to 40"
- ✓ Gentle spring loaded rollers
- ✓ Fully adjustable side guides
- ✓ Variable speed infeed belt system with automatic shutoff
- ✓ Capacity from 1/2 oz. to 7 lbs. Produce up to 7,200 rolls/hr.
- ✓ Adjustable pressure plate curvature for plates 12" and wider
- ✓ Convertible from IF1 single row version to IF2 dual row version with appropriate hardware

Artisan Bakeries
Retail Bakeries
Wholesale Bakeries
Central Commissary

**Qualifies for IRS
Section 179 Tax
Savings**

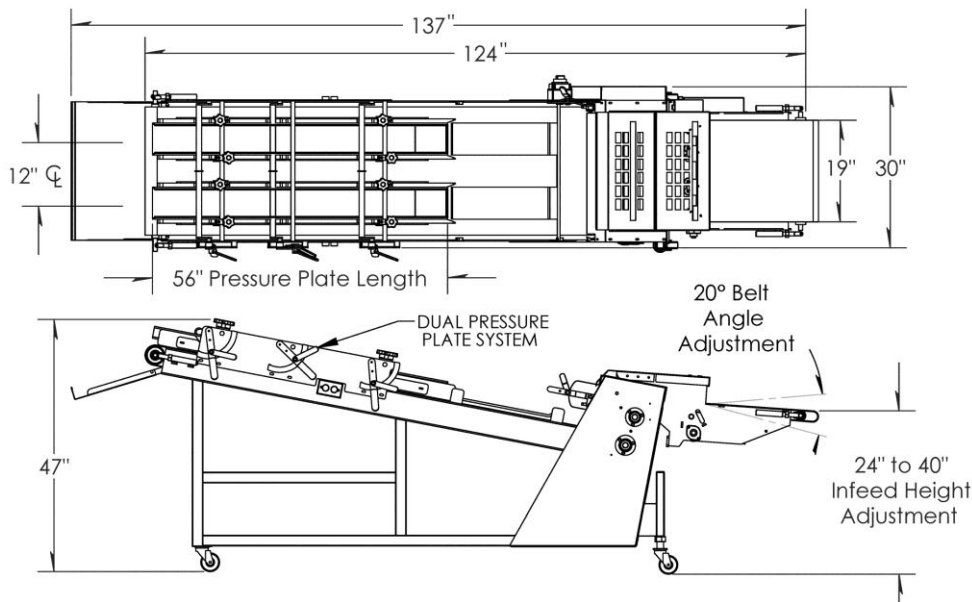


A new Bloemhof moulder can help you increase productivity and reduce labor cost, while maintaining the quality and consistency of your finished product

We lowered the loading height and added an infeed belt of our popular *EXPRESS 220* moulder to reduce dough handling. The *BLOEMHOF EXPRESS 220 IF1 and IF2* offers you dough friendly moulders with the patented spring loaded roller system and fully adjustable side guides.

The *EXPRESS 220 IF1* can infeed wide dough rectangles from 'ciabatta' type dividers single row production for breads and baguettes up to 22" long. The *EXPRESS 220 IF2* moulds 2 pieces at the same time, up to 9" long. Convertible to either version with the appropriate hardware. Either moulder can be coupled directly to a gentle divider to eliminate the intermediate proofer.

The design uses extra long pressure plates to give the dough more time to form the correct length. 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.



BLOEMHOF EXPRESS 220 IF1 & IF2 Moulder Specifications

Rollers: 4" Diameter synthetic rollers and scrapers. 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 24" wide FDA approved polyester belt
Safety System: In-feed guard cover with automatic shut off
Pressure Plates Single row up to 22", two row up to 9" dual with full height side guides
Shipping Weight: Approx. 1500 lbs. Class 85, Net weight @1200 lbs. Machine dimensions: 127" L x 30" W x 47" H

OPTIONS Master Series Control Panel for artisan breads Electronic variable speed Stainless Steel Frame

Other Models: Express 220 IF1 & IF2 with powered infeed belts

Supply Voltage: 1 HP, 3 Ph/208-230V/60Hz (other voltages available), 1-1/2HP upgrade

Pressure plates: Single or dual plates 3½, 4¼, 5¼, 6, 6½, 7, 8, 9 and 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:

Manufactured by:

Bloemhof Inc. 74 MacDonald St.
Kirkland, Quebec, Canada H9J 3Z7
1-514-505-3922 info@bloemhof.com
Bloemhof USA Inc. 1215 S. Swaner Rd.
Salt Lake City, Utah, USA 84104
1-801-428-2770 info@bloemhofusa.com