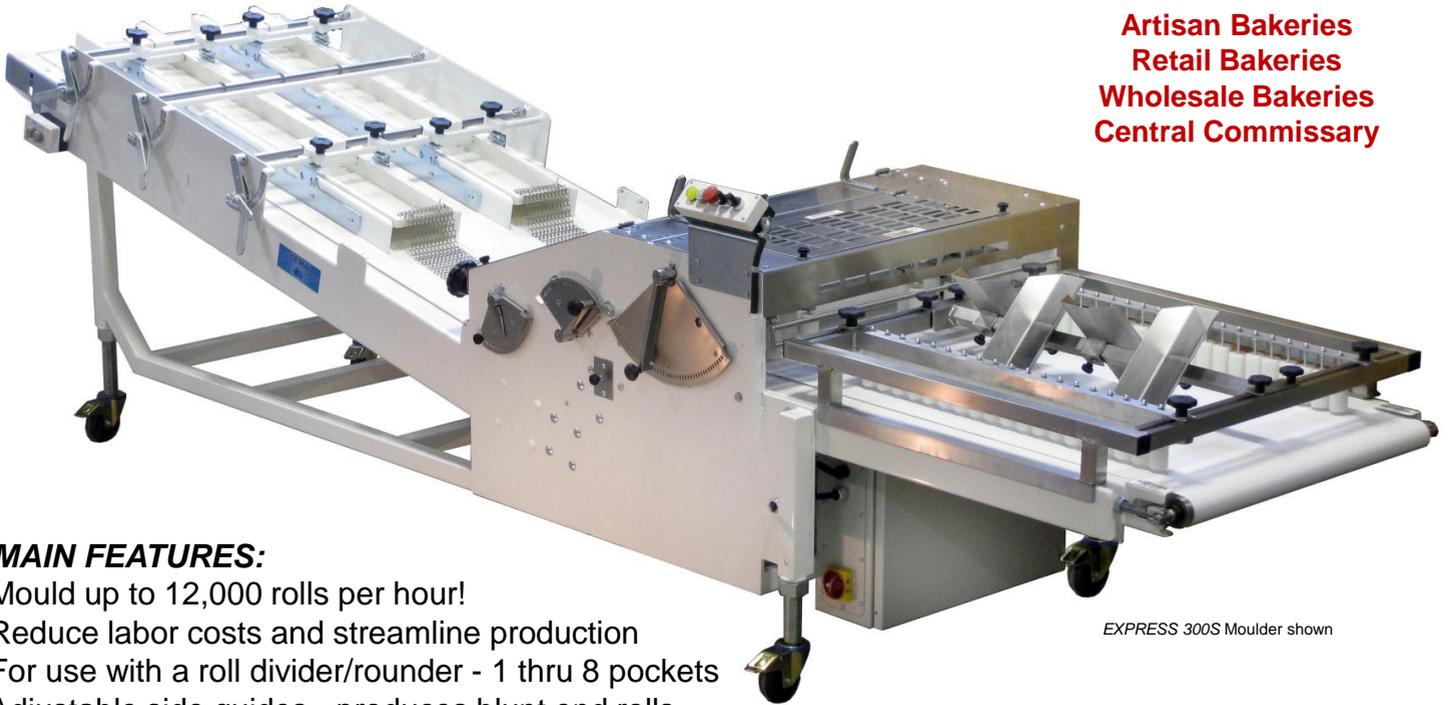


**Artisan Bakeries
Retail Bakeries
Wholesale Bakeries
Central Commissary**



EXPRESS 300S Moulder shown

MAIN FEATURES:

- ✓ Mould up to 12,000 rolls per hour!
- ✓ Reduce labor costs and streamline production
- ✓ For use with a roll divider/rounder - 1 thru 8 pockets
- ✓ Adjustable side guides - produces blunt end rolls
- ✓ Standard 2 rows with 4" to 12" wide curved or flat pressure plates
- ✓ Conversion kit to single row with 4" to 28" wide pressure plates

FOR MOULDING:

- ✓ Bolillos, finger rolls & tapered rolls
- ✓ Sub & hotdog rolls
- ✓ Bread & bagel sticks
- ✓ Mini baguettes
- ✓ Pan Breads & pretzels
- ✓ Artisan breads & baguettes



EXPRESS 300S Moulder shown with optional C3072 Conveyor

Knead Help?

**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

The **EXPRESS 300** has been specifically designed for high speed production and to help reduce labour costs. The unique design allows the machine to be fed directly from a single or multi pocket divider, up to 8 pockets and a capacity up to 12,000 pieces per hour. Dough pieces are sorted into two rows for efficient and versatile production.

The four roller system maintains consistent, quality moulding. The **EXPRESS 300S** version incorporates Bloemhof's low stress sheeting system with patented spring loaded roller technology and is suitable for long fermentation and high hydration doughs. The twin pressure plate system with extra long plates that are gentle on the dough forms roll products from 3" to 12" in length with full side guide control for a seamless finish.

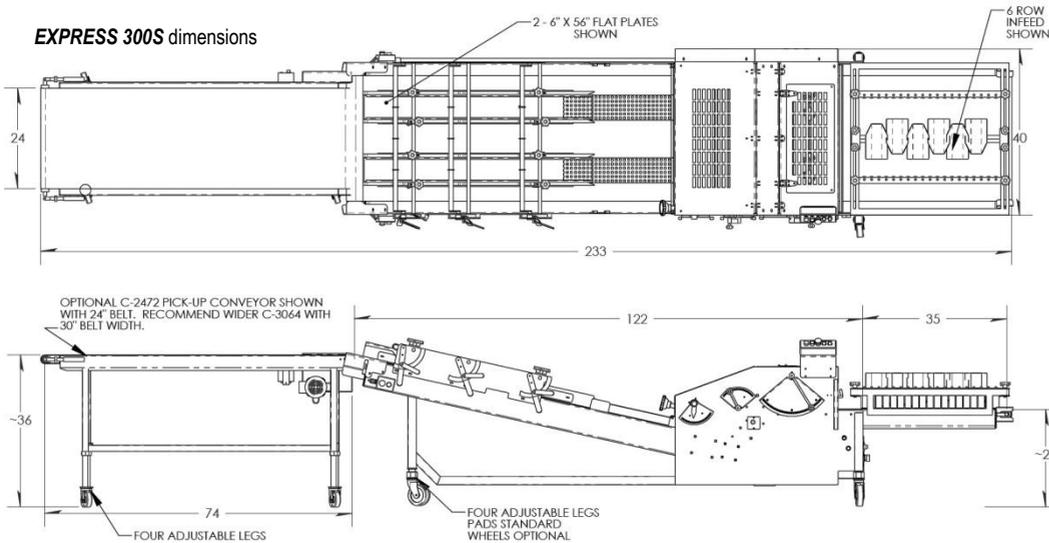
Telescopic legs adjust infeed height from 21" to 34" for multiple sorting options. The optional outfeed conveyor allows sufficient time for manual panning or can be integrated with your panning system.

BLOEMHOF EXPRESS 300 & EXPRESS 300S Moulder Specifications

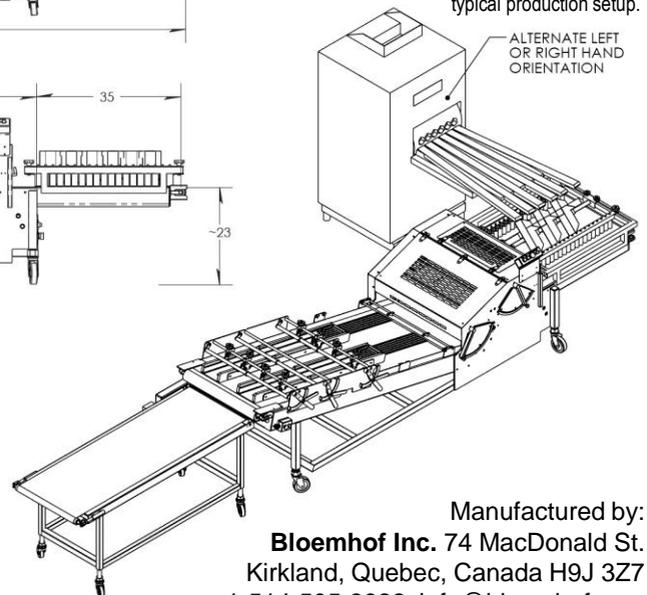
Model:	EXPRESS 300	EXPRESS 300S
Motors:	208/230V, 60Hz, 3 PH	2½ HP
Plates:	4" to 12" wide x 56" long flat or curved	2½ HP
Side Guides:	Full height for complete dough control	✓
Sorting:	Standard or customized to suit divider	✓
Rollers:	5" Diameter, UHMW c/w nylon scrapers	✓ ⊕
Infeed Belt:	30" wide, AC variable speed drive,	Adjustable
Moulding Belt:	30" wide AC variable speed drive,	20 - 90 ft/min
Machine Dimensions:	160" L x 40" W, Shipping Weight: ~2,000 lbs.	Spring Loaded
		20 - 90 ft/min
		66 - 200 ft/min
Options:	Single row conversion kit, 4" to 28" wide long plates, flat or curved for tapered rolls Wider or longer units available. Flour Dusters. Stainless Steel Frame Custom modifications to requirements, consult factory	
	Specifications subject to change without notice	



EXPRESS 300S dimensions



EXPRESS 300/300S typical production setup.



Sold by:

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