

# Artisan - Retail - Wholesale Bakeries Supermarket In-store - Food Service

# SIMPLEX 4-24 Sheeter/Moulder

## FOR MOULDING:

- ▶ White & wholewheat breads
  - ▶ Rye & Pan Breads
  - ▶ French & Specialty breads
  - ▶ Subs & hotdog Buns
  - ▶ Hoagie rolls
  - ▶ Challah & pretzels
  - ▶ Tapered rolls & bolillos\*
- \* with optional accessories

## FOR SHEETING:

- ▶ Puff pastry
- ▶ Danish dough
- ▶ Yeast raised dough

## MAIN FEATURES:

- ✓ Solid, heavy duty design
- ✓ Quick & easy adjustments
- ✓ Produce up to 3,600 pcs/hr.
- ✓ Capacity from 1 oz. to 4 lbs.
- ✓ Telescoping infeed tube
- ✓ Easy to remove scraper assemblies
- ✓ Totally enclosed chain and sprocket drive

## SPECIFICATIONS

ROLLERS:	4" Diameter x 23" long synthetic rollers and scrapers
BEARINGS:	All sealed heavy duty ball bearings
SPROCKETS:	Keyway and setscrew attached Totally enclosed roller chain drive
MOTOR:	¾ HP, heavy duty motor, 1 Ph / 115/230V / 60Hz
BELT:	FDA approved polyester, 24 " wide
SAFETY SYSTEM:	Infeed guard bar with automatic shut off
PRESSURE PLATES:	6", 9" and 12" x 28" flat plates standard
SHIPPING WEIGHT:	Approximately 700 lbs.
MACHINE DIMENSIONS:	72" L x 32" W x 54" H



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Model 4-24 shown



MULTI-PURPOSE DESIGN  
HEAVY DUTY CONSTRUCTION  
REDUCE LABOUR COST & INCREASE PRODUCTIVITY

## OPTIONS

PRESSURE PLATES:	14", 16", 18", 20" and 22" Custom sizes available
SPEED CONTROL:	Electronic variable speed
MOTOR:	6 Options available

## MODELS

4-24-5	5 ft. long conveyor
4-24 TRA	Top roller attachment for pies & pizza crusts
4-24BL	Single infeed: 3,600 bolillos/hour capacity
4-24BL2	Double infeed: 7,200 bolillos/hour capacity
4-24BL3	Triple infeed: 10,000 bolillos/hour capacity

Specifications subject to change without notice

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