

# BLOEMHOF

by  
**OLIVER**

## Model 860L Standard

## 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
- In-feed guard with automatic shut off
- Fully adjustable side guides
- Hand feed or use under a bread plant
- Pressure plate storage bar
- 24" wide FDA approved polyester belt
- 12" curling chain standard



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.

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## Specifications

### Motor

Standard:

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

Special Electrics available; see price list

### Product Capacity

1/2 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"

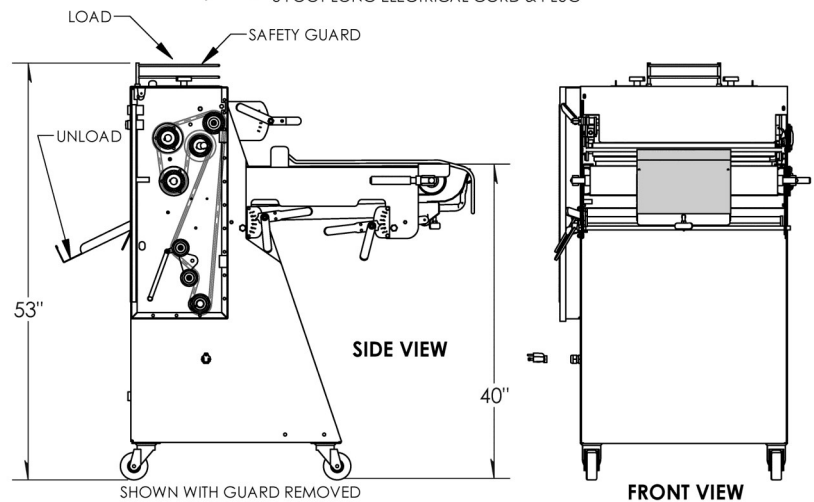
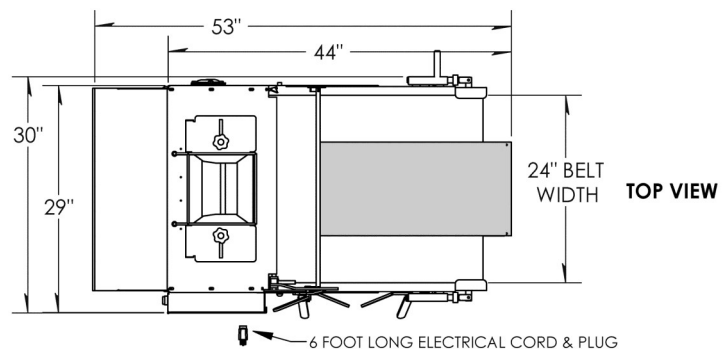
### Shipping Weight:

675 lbs. (306kg)

### Net Weight:

515 lbs. (234kg)

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



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