

### Bloemhof Boule Moulder

Artisan Dough Rounder

#### For Moulding

- Traditional artisan boules
- White & wholewheat varieties
- Rye & sourdough
- High hydration doughs
- Fruit & cheese dough types
- Pizza balls & soup bowl

#### Key Features

- Advanced hand action moulding system
- Kneads from 3 to 75 times in a single pass
- Adjustable kneading stroke length
- Independent kneading speed and rotation speed
- Hand feed or use under a bread plant
- Easy to clean removable bowl and cone
- Produce up to 1,800 boules/hour @ 36oz.
- Capacity from 6 oz. to 4.4 lbs. (170 g to 2 kg)



**Helps Reduce Carpal Tunnel Syndrome**

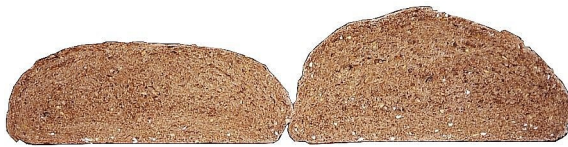


### Mould Traditional Hand Formed Rounds Consistently

The BM-42 Boule Moulder is the next generation of rounders that offers the artisan baker the ultimate in quality rounding with the versatility to produce the exact quality and consistency they demand. The gentle action is designed for old world rustic breads, rye, sourdough, multi-grain and specialty breads. It features a large 45" diameter bowl with 120" of moulding surface and a full scraper system. The heavy duty construction, the easy clean design and the two independent speed controls can round dough pieces at up to 3,600 pieces per hour. **Three controls** for stroke, rotation and kneading allows forming of high hydration doughs with fruits, cheese, nuts and honey. Kneads your dough from 3 to 75 times in a single pass.

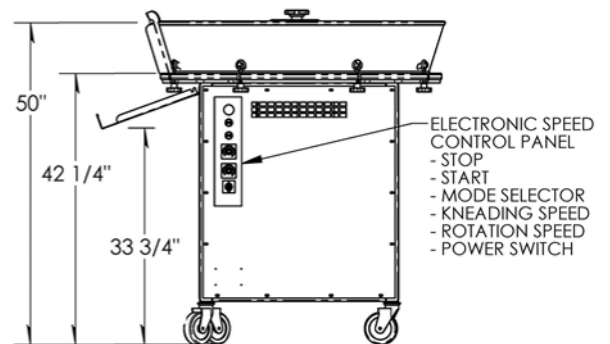
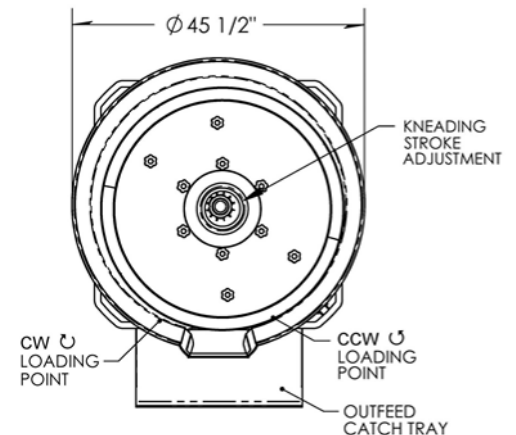
## Bloemhof BM-42 Boule Moulder Specifications

<b>Speed Control:</b>	Dual independent adjustable frequency drives
<b>Cone &amp; Bowl:</b>	FDA approved materials, full scraper system
<b>Gearmotors:</b>	2 Heavy duty gearmotors, totally sealed oil bath
<b>Electrical:</b>	1 Ph /115/230V/60Hz or 3 Ph /208-230V/60Hz
<b>Weight:</b>	Approximately 1,000 lbs.
<b>Dimensions:</b>	46" L x 46" W x 50" H
<b>Weight:</b>	Net Weight: 850 lbs. (390kg), Crated: 1,000 lbs. (454kg)
<b>OPTIONS</b>	220/380/440V/50 Hertz



**Hand Moulded vs BM-42 Moulded**  
Actual bakery results

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



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.

