

BLOEMHOF



Model 610

Express 1060 Bread & Roll Moulder

With Master Series Control Panel and Variable Speed

Efficiently and Easily Mould

- Artisan breads, rolls
- White, raisin & pan breads
- French bread
- Gluten Free doughs
- Baguettes
- Subs, hoagies, hotdog rolls
- Bolillos
- Pretzels



Key Features

- Manual load or align under bread plant for system
- Wide capacity range—1/2 oz to 7 lbs
- In-feed guard with automatic shut off
- Adjustable infeed guides, side guides
- Gentle-touch spring loaded rollers maintain dough integrity
- Long pressure plates create more moulding time for correctly shape product
- Easily moulds high protein doughs as well as traditional and long fermentation artisan doughs
- Master Series Control Panel and Variable Speed for easier and more precise processing of Artisan doughs

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:

1 HP, heavy duty motor, 1 Ph/115 or 220 V/ 60Hz

Special Electrics; contact factory for options

Product Capacity

1/2 oz. to 7 lbs

Flat Moulding Plates: 56" Long

Available widths:

3.5", 4.5", 5.25", 6", 6.5", 7", 7.5", 8", 8.5", 9",
9.25", 10", 10.5"

Side guides recommended for use with flat plates

Adjustable Moulding Plates: 56" Long

Available widths:

12", 14", 16", 18", 20", 22", 24"

Bolillo Moulding Plate: 23" Long

Available widths:

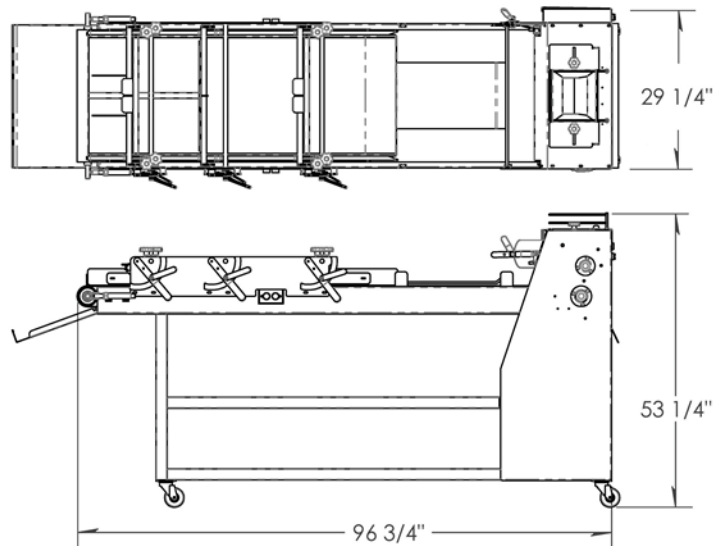
5", 6", 7.5"

Shipping Weight:

1,250 lbs

Net Weight:

850 lbs



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