

## **Knead Help?**



BLOEMHOF 860L  
Model Shown

### **FOR MOULDING:**

- ✓ 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

### **OUTSTANDING FEATURES:**

- ✓ Gentle spring loaded rollers
- ✓ Fully adjustable side guides
- ✓ Hand feed or use under a bread plant
- ✓ Produce up to 3,600 pieces/hour
- ✓ **860** capacity from ½ oz. to 5 lbs. 18" belt
- ✓ **860L** capacity from ½ oz. to 7 lbs. 24" belt

WATCH THE VIDEO  
**YouTube**  
Search  
"860L moulder"

**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 BLOEMHOF 860/860L Gentle spring loaded roller system will not tear dough. This moulder is designed for high protein flour and long fermentation doughs for artisan breads. Used by many of the finest bakers in the country for moulding all types of breads, baguettes & rolls from ½ ounce up to over 5 lbs. This compact design, with the pressure plate underneath the machine, returns the product to you making this unit a "one person" operation. These moulders handle the most difficult doughs with up to 15% protein flour as well as traditional artisan breads. The resulting products have superior oven jump and a seamless finish.



The 860L what a fantastic machine! It requires no attention from us, it just does its job perfectly. The training on it is almost nil. Between the quality of the product and the support behind it you just can't go wrong. Casey Lubbers, Owner, Little Rooster Bread Company



"We had another machine from France, it was expensive. We rebuilt the machine 3 times in 6 years, bearings, chains, the works. The 860L is a great machine. We are thrilled with it." Daniel Leader, Baker, Author, Instructor, Bread Alone

Easy to use, versatile, very reliable and most important to me, respecting the integrity of our doughs that allow us to obtain products of very high quality. Didier Rosata, Certified French Master Baker Vice President of Operations, Uptown Bakers



## BLOEMHOF 860/860L Moulder Specifications

Rollers:	4" Diameter synthetic rollers and scrapers
Bearings:	All sealed heavy duty ball bearings
Sprockets:	Heavy duty totally enclosed roller chain drive
Motor:	3/4 HP, heavy duty motor, 1 Ph/115/230 V/ 60Hz
Belt:	FDA approved polyester 860: 18" wide, 860L: 24" wide
Safety System:	In-feed guard bar with automatic shut off
Pressure Plates	One per machine included ( <i>specify size</i> )
Shipping Weight:	860 Approx. 620 lbs. 860L Approx, 675 lbs.
Machine Dimensions:	<b>860</b> 44" L x 24" W x 54" H <b>860L</b> 44" L x 30" W x 54" H <i>Both moulders are 53" long when catch tray is extended</i>

### OPTIONS

Master series control panel for artisan breads

Electronic variable speed

Stainless Steel Frame

Supply Voltage 3/4 HP, 3 Ph/208-230V/60Hz (other voltages available)

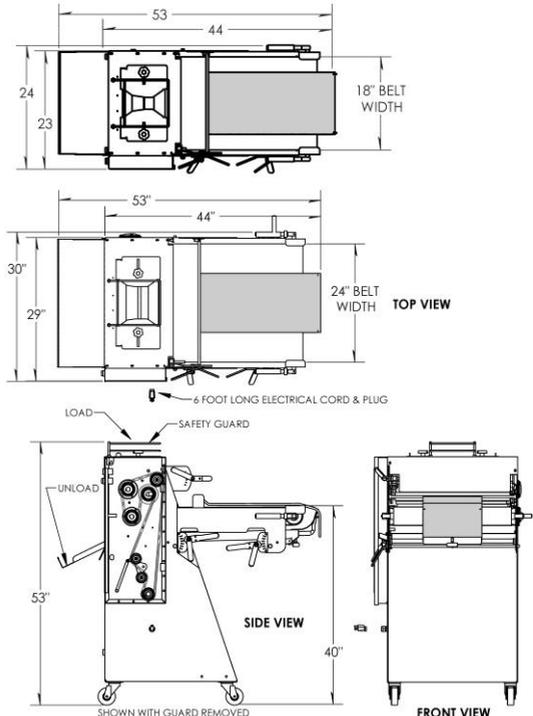
Flat pressure plates: Pressure plate curvature adjustment on plates 12" and wider

**860** 3½", 4¼", 5¼", 6", 6½", 8", 9¼", 10½", 12", 14", x 35" long

**860L** 3½", 4¼", 5¼", 6", 6½", 8", 9¼", 10½", 12", 14", 16", 18" and 20" x 35" long

Curved pressure plates available for tapered products

Specifications subject to change without notice



Sold By:

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