

FOR MOULDING:

- ✓ Artisan Breads & rolls
- ✓ Cuban bread & baguettes
- ✓ Challah & pretzels up to 36"
- ✓ Tapered rolls & bolillos
- ✓ Subs & hotdog rolls
- ✓ Hoagie & finger rolls

OUTSTANDING FEATURES:

- ✓ Belt widths from 18" to 38"
- ✓ Twin or triple pressure plate controls
- ✓ Single or multi-lane pressure plates
- ✓ Flat, curved or adjustable pressure plates
- ✓ Three pressure plate lengths, 28", 40" or 56"
- ✓ Variable height or slope adjustments
- ✓ Optional full height side guides

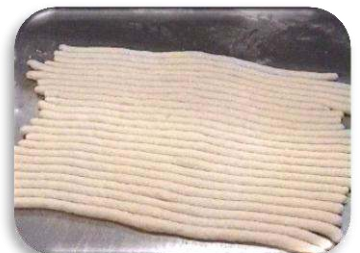
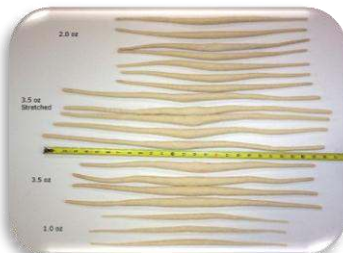


Simplex 30B-XL shown with 28" x 56" pressure plate



Simplex 38B-XL shown with 36" x 56" pressure plate and Side Guides.
Geared plate adjustments
Mated to Express 220 IF1 as a finishing moulder for 36" pretzel production

- ✓ Use as a dough former or finishing moulder
- ✓ Use to lengthen dough from another moulder
- ✓ Customizable to your specifications, many available options
- ✓ Adjustable curvature pressure plates 12" and wider (XL models)



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

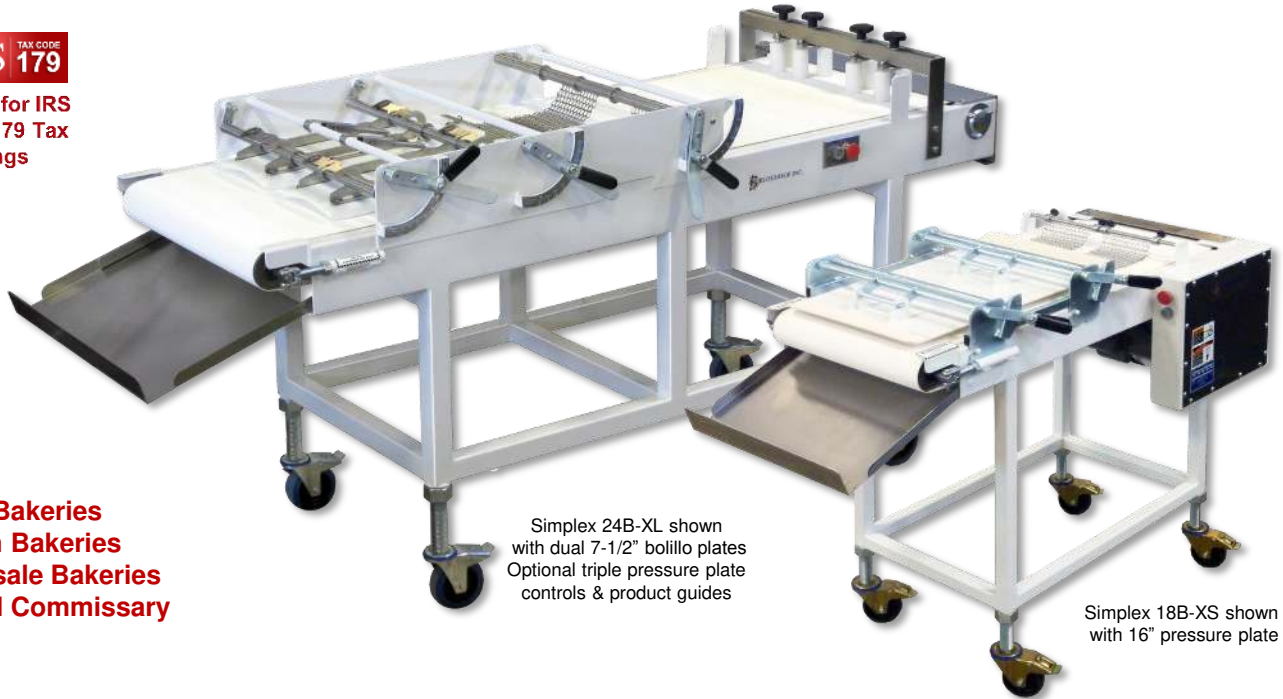
Ideal for Soft Pretzels, Baguettes, Rolls & more!

The Simplex B Series Conveyor Moulder are our most customized moulders with different belt widths and lengths, single and multi-row production, flour dusters, drop down tables, stainless steel frames etc. You can feed directly from a multi-row divider/rounder onto the 18" to 38" wide moulding belt and form bolillos, hotdogs, hoagies, finger rolls and more! You can also feed from another moulder to stretch artisan breads, baguettes, soft pretzels and challah.

Customize to your specific needs with the Stand B version, the shorter XS and longer XL versions. The variable speed option allows bakers to slow down the moulding for gentler processing and to obtain maximum product extension. The units can be adjusted in height from 30" to 42" and can be angled to suit the application with casters or floor pads. Catch trays or Pick-up conveyors are available.



Qualifies for IRS
Section 179 Tax
Savings



Simplex 24B-XL shown with dual 7-1/2" bolillo plates
Optional triple pressure plate controls & product guides

Simplex 18B-XS shown with 16" pressure plate

Retail Bakeries
Artisan Bakeries
Wholesale Bakeries
Central Commissary

Bloemhof Simplex B Series Conveyor Moulder Customizable Specifications

Model Designation:	Simplex □□ B- □□	Simplex <u>Belt Width "B"</u>- <u>Pressure plate length</u>
Rollers:	3-1/2" Diameter, sealed heavy duty ball bearings. Totally enclosed roller chain drive	
Motor:	1/2, 3/4 or 1 HP, heavy duty motor, 1Ph/115/230V/60Hz3 Ph/208-230V/60Hz (other voltages available)	
Belt Widths	Plate size range	Pressure Plate Length
Simplex 18B-□□ 18"	Simplex 18B 3 1/2" to 16"	Model Simplex □□ B-XS 28" long
Simplex 24B-□□ 24"	Simplex 24B 3 1/2" to 22"	Model Simplex □□ B 40" long
Simplex 30B-□□ 30"	Simplex 30B 3 1/2" to 28"	Model Simplex □□ B-XL 56" long
Simplex 36B-□□ 36"	Simplex 36B 3 1/2" to 34"	All Models available in Single and multi-row configurations
Simplex 38B-□□ 38"	Simplex 38B 3 1/2" to 36"	Curved pressure plates available for tapered products
Other belt widths available		Adjustable curvature pressure plates 12" and wider (XL models)
OPTIONS		All Models available with triple controls for curved Bolillo plates
Side Guides - Flour Duster - Stainless Frame - Belt materials types	Product Guides - Side Tables - Electrical controls & power options	
Consult factory with your specific needs or designs.	Specifications subject to change without notice	

Sold By:

Manufactured by:
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