

BakeMax BMFBM01 French Bread Molder



The BakeMax BMFBM01 French Bread Molder is perfect to produce baguettes, finger rollers, long-loaves, petit pans, hot dog buns and various other sized breads. The BMFBM01 sheets through a series of three rollers and the progressive extension of the loaf is accomplished between two conveyor belts running in the opposite direction at varying speeds. This allows for gentle dough handling and a "hand-made" effect. This moulder will consistently produce uniform bread loaves ranging from 50 – 1250 grams / 1.76 – 44 oz and can produce up to 1200 pcs / hour.

Features:

- Consistently produces uniform bread loaves ranging from 50 – 1250 grams / 1.76 – 44oz and can produce up to 1200 pcs / hour.
- Heavy-Duty Construction for Durability and Longevity
- Includes Stand with Locking Casters for Easy Mobility
- Suitable for all kinds of Bread; including Sub Rolls, Hot Dog Buns, and French Bread
- Adjustable Molding Thickness is Easily and Accurately Controlled
- Three Roller Design at Opening: the third auxiliary roller makes the dough easy to enter and ensures quality of the shape is even
- Designed to Meet Professional use in Modern Bakeries
- Overload Protection to Protect Electrical Components
- 1-Year Limited Warranty



Technical Specifications:

- Exterior Dimensions (WDH): 39" x 35" x 61"
- 220V / 7A / 750W / 60Hz / 3 Phase
- Hard Wired
- Product Weight: 505 lbs.

Shipping Specifications:




- Crated Dimensions (WDH): 50" x 35" x 41"
- Shipping Weight: 720 lbs.



** Due to continuous product improvement, specifications are subject to change without notice.

BakeMax[®] / Titan Ventures International Inc.

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