



Item No. \_\_\_\_\_

# FRENCH BREAD MOLDER BMFBM01

### Features:

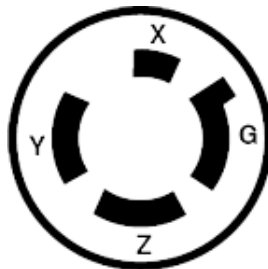
- Suitable for all kinds of bread; including sub rolls, and French bread.
- Consistently produces uniform bread loaves every time.
- Machine is mounted on a stand with casters.
- Conveyor belt can be supplied upon request.
- Adjustable indicator of molding thickness is easily and accurately controlled.
- Designed to meet professional use in modern bakeries.

### Other specifications:

- Can produce up to 1200pcs/hour.
- Can mould dough from 50 to 1250 grams.
- NEMA: L15-20P



The BakeMax® French Bread Molder is suitable for all kinds of bread, sub rolls, and French bread. This molding machine will consistently produce uniform bread loaves.



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# FRENCH BREAD MOULDER BMFBM01

## Volume

External Dimensions (D x W x H)

Model	External
BMFBM01	48" x 40" x 62" 121.92cm x 101.6cm x 157.48cm

## Capacity and Output

Model	Pieces/Hour	Dough Weight
BMFBM01	1200	1.76oz – 44.09oz 50 - 1250g

## Electrical Information

Model	Voltage	Phase	Amps	Watts	Hertz	NEMA
BMFBM01	220	3	5	750	60	L15-20P

## Shipping Information

Model	Net Weight (kg)	Crated Weight(kg)	Crate Dimensions (D x W x H)
BMFBM01	210kg	250kg	48.8" x 36.6" x 40.9" 124cm x 93cm x 104cm



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