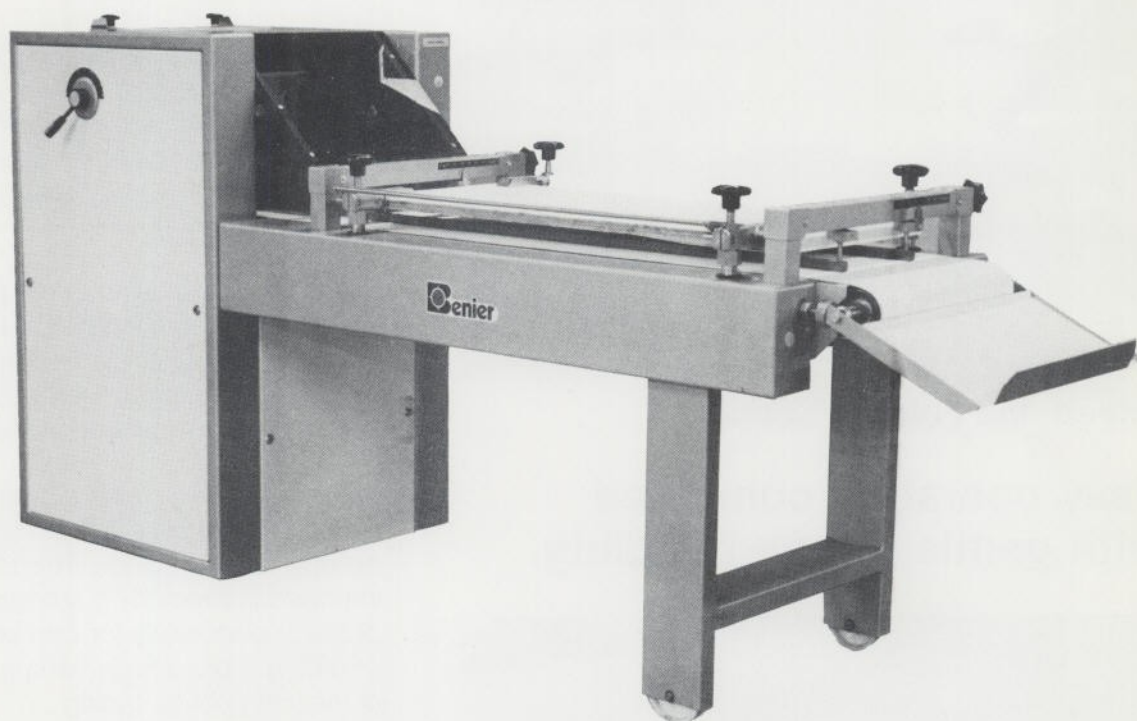




Process
Range:
1 oz - 40 oz
Dough piece

Moulder BO 88



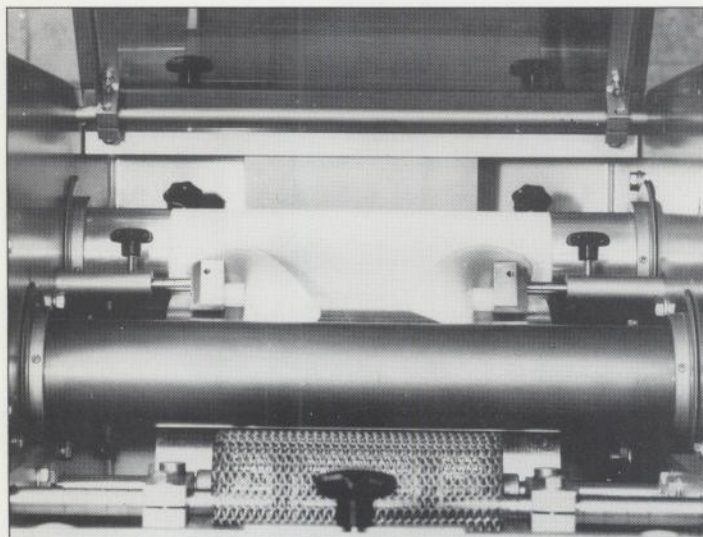
**The Ideal Moulder
for Variety Bread
and Rolls**



**Capacity:
up to 3600
pieces per hour.**

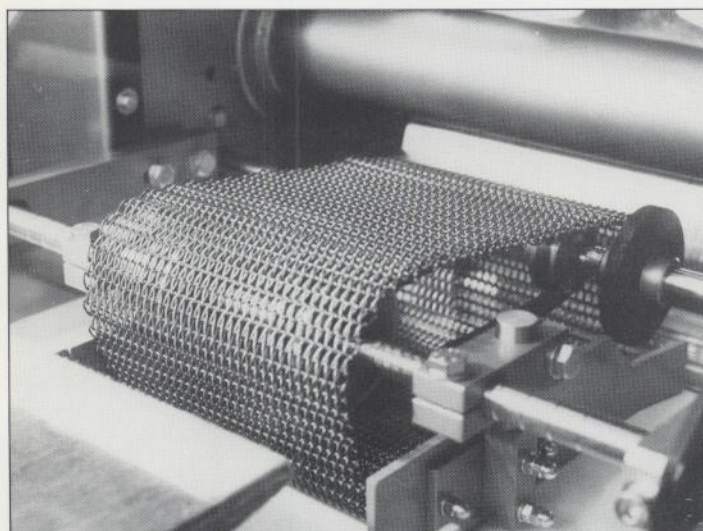
BO 88 Moulder for Bread and Rolls

Moulding System Designed for Operating Simplicity and Supreme performance



Infeed and Folding Section

Easy operation combined with gentle dough handling.



Power Curling Chain

This moulder is extremely easy to operate by any bakery operator, and produces an excellent end product due to a number of "dough friendly" features.

The new materials and technology used in sheeting, curling and moulding the dough pieces has made for a breakthrough in dough processing not yet seen in the baking industry, and that every baker deserves to enjoy working with.

Made from solid teflon, a unique working sheeting roller is springloaded to ensure proper thickness of the dough piece at all stages. The spring tension is controlled by one handle with position indicator.

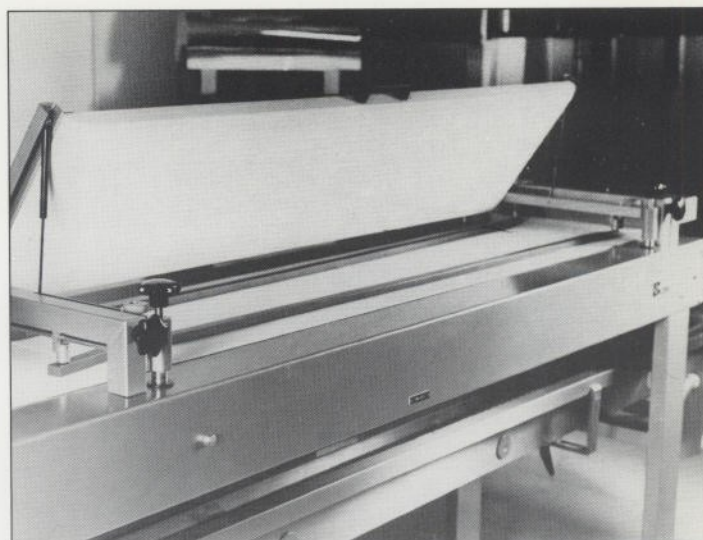
After the sheeting roller the dough piece may be folded over at the edges by two optional folding guides. This feature greatly improves the moulding action and final product, particularly for pan bread, by providing more dough volume at both ends of the loaf prior to curling.

A powered, endless curling chain ensures a very tight and complete curling of the dough piece prior to entry under the pressure board.

An optional curling chain lifting device can be provided if the moulder is also used to flatten dough pieces for hamburgers, etc.

The pressure plate is mounted on hinges on the right hand side of the moulder. Product length is controlled by teflonized sideguides, 7/8" high which fit under the pressure plate. The sideguides are individually adjustable on both sides in front and back. Symmetrically moving sideguides are available as an option whereby both sideguides move in or out simultaneously.

* 1/2" high sideguides may be supplied as an option.

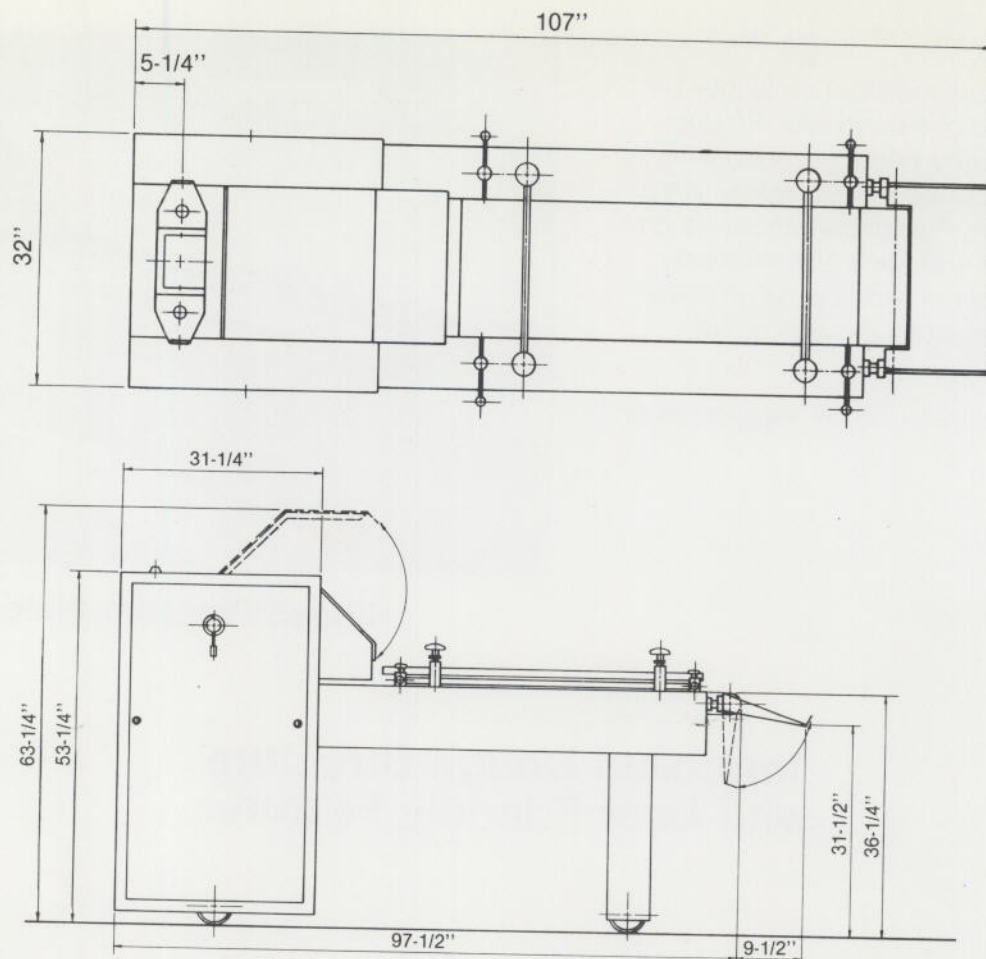


Hinged Pressure Plate

Improved Dough Structure with User Friendly Features

Features	Advantages	Benefits
• Teflon coated infeed chute	• Prevents dough from sticking	• No flour dusting required
• Adjustable side guides in infeed	• Proper centering of dough piece	• Continuous great result
• Spring loaded Teflon Sheeting roller	• "Dough friendly" sheeting, no tearing	• Finer grain structure of baked product
• Only one adjustment in sheeting operation	• Simple to operate and remember	• Fewer incorrect settings, no dough damage
• Folding devices after sheeting	• Bring more dough volume to both ends of loaf	• Straight finished product, particularly for pan bread
• Power curling chain	• Tightly rolling up of sheeted dough	• Good cell structure, no airpockets

Features	Advantages	Benefits
• Hinged pressure plate, 19-1/2"	• Easy access for inspection and cleaning	• More frequent cleaning, better finished product
• Front and back pressure plate adjustment	• Apply proper pressure on dough piece	• No damage to doughpiece, smoother end product
• V-Shaped, lined pressure plate	• Moulding process with minimum pressure	• Very fine seam on loaf
• Teflonized sideguides under pressure board	• Control length of finished product	• Easy and quick to adjust by operator
• Safety Lexan window, electrically interlocked	• Clear view of operation, employee safety	• Better machine adjustments
• On wheels for easy cleaning	• Simple to move away from operation location	• Higher sanitation standards



Drive Motor: 1 HP 900 RPM, TEFC
 Electrical: 208/230 Volt.* - 3 phase, 60 cycle
 Net Weight: 1000 lbs.
 * Special voltage available upon request.

Process Range: { 1-6 oz: 3,600 pieces per hour
 6-16 oz: * 3,000 pieces per hour
 Pressure Plate: 19-1/2" wide x 45" long
 Opening between Side Guides: 6" - 20"
 Belt Width: 20"

* Heavier doughpiece can be processed but that may affect the capacity in pieces per hour.

Patents Pending.

Specifications subject to change without notice