



www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax BMFBM01 French Bread Molder



The BakeMax BMFBM01 French Bread Molder is perfect for the production of 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 molder will consistently produce uniform bread loaves ranging from 50 – 1000 grams / 1.76 – 35.27 oz and can produce up to 3000 pcs / hour.

Features:

- Heavy duty construction for durability and longevity.
- Includes stand with casters for easy mobility
- Suitable for all kinds of bread; including sub rolls, hot dog buns and French bread.
- Consistently produces uniform bread loaves ranging from 50 – 1000 grams / 1.76 – 35.27 oz and can produce up to 3000 pcs / hour.
- Adjustable indicator of molding thickness is easily and accurately controlled.
- Three roller design at the opening: the third auxiliary roller makes the dough easy to enter and ensures quality of the whole shape is even.
- Designed to meet professional use in modern bakeries.
- Conveyor belt can be supplied by special order.
- Safety overload protection
- Limited 1 year warranty



Technical Specifications:

- Exterior Dimensions (WDH): 39" x 35" x 61"
- 220v / 7 amps / 1500 watts motor / 60Hz / 3Ph
- Hard Wired
- Net Weight 505 lb

Shipping Specifications:



- Crated Dimensions (WDH): 50"x35"x 41"
- Weight 575 lb



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

BakeMax® / Titan Ventures International Inc.

Warehouses:

270 Baig Blvd, Suite A3, Moncton, NB E1E 1C8 
1605 Crescent Circle, Dallas, TX 75006 

Toll Free: 1-800-565-BAKE (2253)

Phone: 506-858-8990

Fax: 506- 859-6929

Email: Sales@BakeMax.com