

OPERATOR'S MANUAL

**SAFETY INSTRUCTIONS
INSTRUCTIONS
MAINTENANCE
TROUBLE SHOOTING
DIAGRAMS
PARTS LIST
PREVENTATIVE MAINTENANCE SCHEDULE
WARRANTY**

EXPRESS 1260 BREAD MOULDER

ATTENTION
ALL OPERATORS

DO NOT INSTALL, OPERATE OR MAINTAIN THIS EQUIPMENT WITHOUT READING AND UNDERSTANDING THIS MANUAL. PROTECT YOURSELF AND OTHERS BY OBSERVING ALL SAFETY INFORMATION. FAILURE TO COMPLY WITH INSTRUCTIONS COULD RESULT IN PERSONAL INJURY AND/OR PROPERTY DAMAGE. RETAIN INSTRUCTIONS FOR FUTURE REFERENCE.

SAFETY DEPENDS ON YOU!



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www.bloemhof.com

MANUFACTURER OF QUALITY BAKERY EQUIPMENT SINCE 1960

SAFETY INSTRUCTIONS

WARNING! DO NOT INSTALL OPERATE OR MAINTAIN THIS EQUIPMENT WITHOUT READING AND UNDERSTANDING THIS MANUAL.

SAFETY DEPENDS ON YOU!

UNPACKING:

This machine was carefully manufactured, tested and crated prior to shipment. When unpacking this machine, carefully inspect for any shipping damage. Make sure any bolts or parts that may have loosened during transit are tightened before proceeding.

ELECTRICAL SAFETY:

WARNING! ELECTRICAL SHOCK CAN KILL.

- **INSTALL EQUIPMENT IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE AND ALL LOCAL ELECTRICAL CODES.**
- **IMPROPER CONNECTION OF THE EQUIPMENT GROUNDING CONDUCTOR AND LINE VOLTAGE CAN RESULT IN A RISK OF ELECTRIC SHOCK AND/OR DAMAGE TO EQUIPMENT. RESULTING DAMAGE IS NOT COVERED BY THE WARRANTY.**
- **CHECK WITH A QUALIFIED ELECTRICIAN OR SERVICE PERSON TO ENSURE THAT THE OUTLET IS PROPERLY GROUNDED. DO NOT MODIFY THE CORD OR PLUG PROVIDED EXCEPT BY A QUALIFIED ELECTRICIAN.**
- **DISCONNECT MACHINE FROM SUPPLY CIRCUIT BEFORE PERFORMING MAINTENANCE OR SERVICING ELECTRICAL CIRCUITS.**

GENERAL SAFETY INSTRUCTIONS:

WARNING! TO AVOID SERIOUS PERSONAL INJURY, INJURY TO OTHERS AND DAMAGE TO THE EQUIPMENT OR PROPERTY.

1. **Read** the Operators Manual carefully. Be thoroughly familiar with the controls and the proper use of the equipment.
2. **Only persons** well acquainted with these rules for safe operation should be allowed to use this machine.
3. **Do not** wear loose clothing, scarves, or neckties. These items may become caught in moving parts and result in personal injury.
4. **Visually** inspect machine prior to starting motor. Ensure all safety guards, covers and devices are in position and in good condition. Keep hands, hair, clothing and tools away from rollers, V-belts, conveyor belts and all other moving parts when starting, operating or repairing equipment. Do not disconnect Safety Bar or render it inoperable by tying or taping it in a fixed position. The Safety Bar is there for your protection!
5. **Disconnect** machine from supply circuit before performing cleaning, maintenance or servicing electrical circuits. In some cases it may be necessary to remove safety guards to perform required maintenance. Immediately replace guards before placing the machine into service.
6. **Turn off** machine control before unplugging. Do not unplug machine and do not attempt to move the machine by pulling cord.
7. **Do not** operate machine when children are present and disconnect power supply when unattended.
8. **STAY ALERT!** Watch what you are doing and use common sense. Do not use the machine when you are tired, distracted or under the influence of drugs, alcohol or medication.

INSTRUCTIONS

You have just purchased the best production moulder money can buy. We invite you to study the instructions in order to obtain maximum performance, safety and satisfaction from this outstanding unit.

The **1260** features:

- The **STRESS FREE MOULDING** roller systems
- Five inch UHMW primary dough rollers
- Four inch UHMW secondary dough rollers
- Front and back end pressure plate control
- Quick adjustable in-feed guides
- Rust free scraper assemblies
- Heavy duty motor and drive system
- Sanitary construction

BLOEMHOF INC. is proud to offer this unit, and should you have any questions, please call our toll free line 1-888-411-2131 during regular office hours (8:00 am to 4:30 p.m. M.S.T).

MACHINES SUPPLIED WITH AN ELECTRONIC CONTROL

On machines equipped with an electronic control, the speed control is located on the side of the machine underneath the two control panels. The 1260 will run at maximum speed with this control set at number 10.

NOTE: If the power has been disconnected for any reason, including for service, unplug the machine from the power source for a minimum of 15 minutes, before servicing the electronic control,

WARNING!

THE ELECTRONIC CONTROLS INSIDE THE CONTROL BOX HAVE BEEN FACTORY SET AND SHOULD NOT BE ADJUSTED OR TAMPERED WITH. ANY ALTERATION OF THE PRE-SET PROGRAMS WILL VOID ALL WARRANTY'S.

ONLY QUALIFIED ELECTRICIANS SHOULD INSPECT OR CHANGE THESE CONTROLS. CALL FACTORY FOR RESETTING CONTROLS.

A. UNCRATING

This machine was carefully manufactured, tested and crated prior to shipment. When unpacking this machine, carefully inspect for any shipping damage. Make sure any bolts or parts that may have loosened during transit are tightened before proceeding. Report any damage to your freight company and file a claim. Our responsibility for this machine ends when it is picked up and signed for by the trucking company.

1. Carefully un-crate the EXPRESS 1260 using claw hammer.
2. This unit weighs approximately 1000 pounds, thus care must be taken when removing from pallet.
3. Discard all shrink wrap & packing materials. Ensure that there are no loose parts, nails, wood or other foreign material on conveyor belts and/or in front of dough rollers.
4. Read operating instructions before attempting to use this machine.
5. **Inspect the name plate for power rating. Do not change the cord end to any other voltage or phase rating. Serious damage to motors and controls will result which is NOT covered by warranty!**

WARNING!

TURN OFF AND UNPLUG MACHINE BEFORE SERVICING, CLEANING OR MOVING.

B. USE WITH AN OVER HEAD PROOFING SYSTEM

Transfer chutes from the overhead system to the EXPRESS 1260 are not supplied with the 1260. When this machine is used in conjunction with an over head proofing system, the dough chutes from the overhead system should be positioned so that the dough balls fall in between the dough guides. Care must be taken that the dough guides are evenly divided from the center to ensure the dough pieces enter the center of the pressure plate. Excessive flour deposited on the dough balls to prevent sticking in the overhead baskets, may cause the dough to stall on top of the dough rollers or under the curling chain. Either reduce the amount of flour used or apply moisture to the dough balls. This can be accomplished by positioning a moist cloth in the chute which will moisten the surface of the dough balls as they roll down the chute.

C. BEFORE STARTING!

INSPECT THE MACHINE AND MAKE SURE THERE ARE NO FOREIGN OBJECTS ON THE CONVEYOR BELTS, UNDER THE PRESSURE PLATE OR ON TOP OF THE DOUGH ROLLERS. CHECK THAT THE PRESSURE PLATE IS SEATED PROPERLY IN THE PRESSURE PLATE SYSTEM. ENSURE THE CURLING CHAIN IS LOCATED ON THE APPROPRIATE HANGERS AND ANCHORED OVER THE PRESSURE PLATE PINS. DURING OPERATIONS, KEEP FINGERS AND HANDS AWAY FROM THE PINCH POINT AREAS, INCLUDING THE DOUGH ROLLERS, BELT ROLLERS AND ANY OTHER MOVING PARTS.

AUXILIARY POWER RECEPTACLE (When supplied)

The auxiliary power receptacle is designed only for the C1848 pick up conveyor.

Do not plug any other equipment into this receptacle!

The breaker for this receptacle is located in the electronic speed control enclosure. Should no power be present at this receptacle, remove the lower back panel to access the enclosure and reset the breaker.

MOULDING BREAD AND BUNS

1. PRIMARY DOUGH ROLLER SYSTEM

Your new **1260** utilizes a unique spring loaded system for the 5 inch primary and 4 inch secondary dough rollers. The minimum gap between the two primary dough rollers, has been factory set at 5/16 of an inch. This minimum gap can be increased if the dough hesitates going through the primary dough rollers. The intent of the primary set of dough rollers is to pre squeeze the dough piece from a rounded shape, into a flat shape in order to ease and encourage non-hesitant, entry into the secondary dough rollers. This minimum gap setting can be adjusted by turning the minimum gap adjustment bolt (Item 59 page 15) clockwise. The control panel handle on the primary dough roller system should be set at number 3.

2. SECONDARY DOUGH ROLLER SYSTEM

These dough rollers are designed to eliminate excess stress during the moulding process. Stress free moulding basically means that the dough piece is being thoroughly degassed, but not punished during this operation. With “fixed dough rollers”, the dough must conform to the gap set between the rollers and therefore it is squeezed under excessive pressure. Our spring loaded rollers conform to your dough to prevent tearing and increase oven jump.

When moulding bread or buns, the handle on the control panel should be moved to a certain number. As a starting point we recommend that this handle be set at number 2½ for breads. You will note that in the moulding setting, the secondary 4” dough rollers are closed. However, the force of the dough going through the rollers will open them.

The number that the control panel handle will be set at, will vary according to the consistency of the product being molded and formulae. Since a softer dough requires less spring tension than a stiff dough, the control panel will be set at a smaller number for soft dough. As long as the surface of your dough is not torn, after passing through the dough rollers, and before curling up under the curling chain, more spring tension on the dough roller can be applied by setting the handle to a larger number on the control panel. However, the dough piece **MUST** be totally curled up when it enters the pressure plate at the end of the curling chain. If not, put the control panel handle to a smaller number.

3. IN-FEED GUIDES

The in-feed guides are located on the top of the machine above the primary dough rollers. These guides are designed to center the dough piece down the center of the conveyor belt and pressure plate. The width of the larger dough pieces can also be controlled by these in-feed guides.

When the roll of dough enters the pressure plate, it must not be longer than the width of the pressure plate. If it is longer than the width of the pressure plate, small ends of the dough piece may be pinched off by the side guides.

The width of the dough sheet can be regulated by moving these in-feed guides closer or farther apart. These guides must always be evenly divided from the center.

4. CURLING CHAIN

The curling chain is equipped with small “starter chains” which should always be touching the belt. If the dough roll stalls under the curling chain, the surface of the dough is too dry. Ensure there is sufficient humidity in the intermediate proofer, or spray the dough pieces lightly with water, prior to moulding.

5. SIDE GUIDES

The side guides are normally positioned against the flat pressure plate. However, a space between the side guides and pressure plate will provide a dog bone appearance and a straighter loaf of bread by forming more dough on both ends of the dough piece. If this is preferred, we suggest a $\frac{3}{4}$ " gap (2 cm) between both side guides and the pressure plate, front to back. If large crumbs occur, the dough piece may be longer than the width of the pressure plate as it enters the pressure plate. This will cause the dough to be pinched by the side guides (see item 3 IN-FEED GUIDES). Crumbs may also result if the pressure plate is too close to the belt, forcing the dough past the side guides.

6. PRESSURE PLATE

The pressure plate can be adjusted up or down at both the front and back ends of the pressure plate. Some dough types require the pressure plate to be closer to the belt at the TAKE OFF end. In other words, the pressure plate should be angled slightly, in order to gently roll out the dough.

With certain types of dough however, it may be advantageous to have the pressure plate parallel to the conveyor belt, front to back. The actual settings will depend on dough consistency, proof time (if any) and weight ranges.

To adjust the pressure plate up or down, release the clamp handle and adjust the pressure plate. With regards to settings, we suggest you set the pressure plate handles at 3 for 20 ounce (570 gm) bread. This setting will vary depending on dough type, weight and pressure plate size.

To remove pressure plate for cleaning or changing, adjust pressure plate to lowest setting (so that it is resting on the conveyor belt). Release pressure plate from pressure plate system, and pull out toward the catch tray.

SPECIAL INSTRUCTIONS FOR CURVED PRESSURE PLATES:

(For machines so supplied)

a) Concave / Convex pressure plate adjustment bolt. (PAB)

The concave / convex pressure Plate Adjustment Bolt (PAB) is designed to fine tune the curvature of the pressure plate, for tapered bread and rolls, or to straighten dough products such as bread sticks or baguettes. Only pressure plates wider than 10 ½” are supplied with the PAB.

The adjustment of this curvature (concave or convex) will depend on the product being moulded. When the desired setting has been found, both nuts on the “PAB” must be tightened onto the bolt support bracket. If different style products are being made, other plates can be supplied.

WARNING!

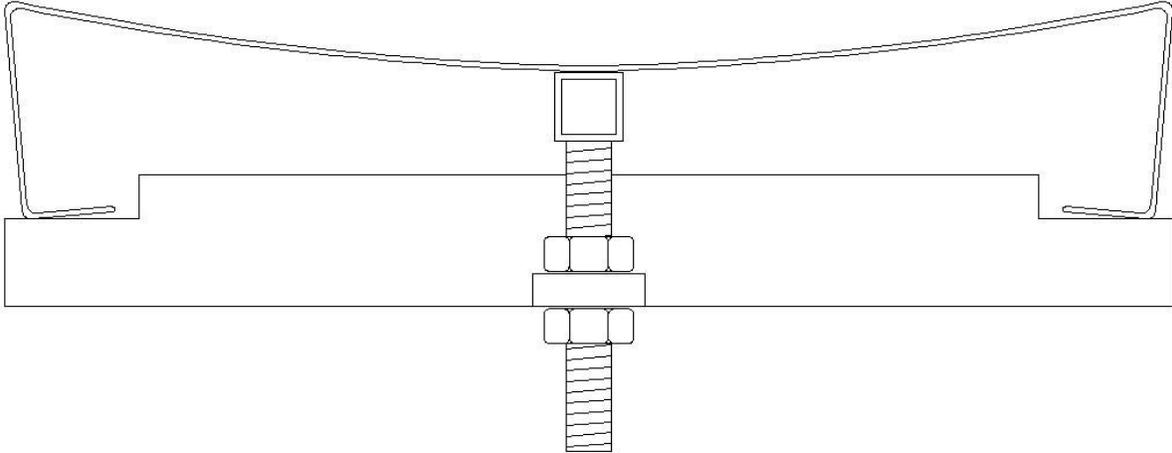
Do not re-adjust the plate from concave to convex at any time. If you do so, metal fatigue of the pressure plate will result. *Premature fabric wear will result if the pressure plate is allowed to come in contact with the conveyor belt.*

ADJUSTMENT PROCEDURE:

- I. Determine whether plate is to be concave or convex.
- II. If the pressure plate is to be concave, loosen inside nut and tighten the top nut to pull the pressure plate towards the bolt support bracket (See Drawing 1,Page 9).
- III. If the pressure plate is to be convex, loosen the top nut and tighten the bottom nut to push the pressure plate away from the bolt support bracket (See Drawing 2,Page 10).
- IV. When the desired setting has been reached for either style, tighten the loose nut to the support bracket.

PRESSURE PLATE ADJUSTMENT

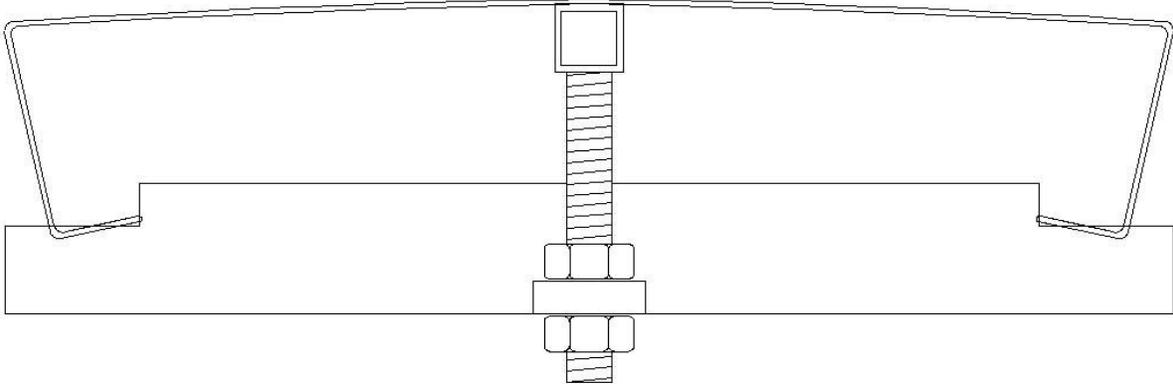
Drawing 1



CONCAVE BEND

To taper dough pieces

Drawing 2



CONVEX BEND

To straighten dough pieces

b) Dough Centering

In order for the dough pieces to be shaped in a uniform fashion, care must be taken that the throw-in guides are evenly divided from the center. These guides and scaled markings are on the top of the 1260 moulder. These guides should be set so that the small dough piece is allowed to feed into the dough rollers without being stalled by these guides. Conversely, these guides must not be open too far. If they are open too far, it will allow for un-centered entry of the dough piece into the dough rollers.

c) Pressure Plate Settings for Curved Plates (Tapered Rolls)

All pressure plate settings are approximate and a guide only since dough consistency changes from bakery to bakery. In any event, each pressure plate should be tried in a NON-PRODUCTION environment. This will allow for the time required to choose the most desirable pressure plate and settings for the various dough pieces.

The front of the pressure plate (by the curling chain), should be farther from the belt than the back or exit end.

Since all the forming of the tapered dough piece is done at the back (catch tray end) of the pressure plate, very minor adjustments at this end will make a significant difference in the elongation and shape of the dough piece. Thus if the dough piece is too short, lower the pressure plate slightly at the BACK END ONLY. If the dough piece is too long, then raise the pressure plate at the back end slightly.

It should also be noted that different mixing times, mixing temperature, formula and rest time, may require slight variations in the pressure plate settings on a day to day basis.

7. SCRAPERS

The scrapers should be removed for cleaning on a daily basis. To remove the scrapers, open the front and back scraper access doors. Take note of how the scrapers are positioned and remove only one scraper at a time. Unhook the scraper spring wire handle, from the holding mechanism and lift up and out of the half-moon holder. Pull scraper forward past the half-moon holder, then drop down towards belt. This will release opposite end from holder.. To reinstall scraper assembly, insert non-handle side into frame support, position spring wire handle into half-moon holder, then lock spring wire handle into position.

Wipe scrapers clean with damp cloth. **Do not** use a steel object on the scraper blade.
Do not immerse assembly in water.

MAINTENANCE

DISCONNECT POWER BEFORE SERVICING MACHINE

1. **Oil roller chain** with a 50W-chain oil once every month.
2. **Grease fittings** on the chain tightener four times per year
3. **Check oil level** in speed reducer twice a year. Remove lower back panel to inspect speed reducer. Remove filler cap on speed reducer, insert wire into reducer, oil should be present 5" from top of reducer. Add Spartan EP 680 gear oil if required.

DO NOT OVER FILL.

Oil will come out of breather hole on filler cap if too much oil is put into reducer.

4. **Remove and clean** scrapers on a daily basis. Do not use water!
5. **Clean** fabric coated pressure plates and conveyor belt using a plastic scraper ONLY!
DO NOT USE WATER!
6. **The conveyor belt** should not rub against the belt guides underneath the machine. If belt should run to one side, tighten nut on the belt roll holder on the side to which it is running a ½ turn and loosen the opposite end a ½ turn. Should belt slip occur, tighten both nuts on the belt roll holders equally.
WARNING! DO NOT OVER TIGHTEN BELT.
7. **Lubricate clamping bolts** on control panels and pressure plate system with anti-seize compound or grease, every 2 months.
8. **Clean machine** with a brush or damp cloth only.

WARNING! **DO NOT SPRAY MACHINE WITH WATER**

TROUBLE SHOOTING

WARNING! DISCONNECT POWER BEFORE SERVICING MACHINE

1. DOUGH TEARING

Cause:

Excessive pressure on dough rollers.

- Set secondary dough roller control panel handle to a smaller number.

2. EXCESSIVE CRUMBS

Cause:

Pressure plate too close to belt.

- Increase space between conveyor belt and pressure plate.
In-feed guides on top of machine too far apart causing dough to be pinched at front of side guide.
- Position in-feed guides closer together.
Side guides too far from conveyor belt.
- Re-adjust side guides.

3. ONE SIDE LARGER

Cause

Un-centered feeding.

- Make sure in-feed guides on top of machine are evenly divided from the center.
- Bread must enter underneath pressure plate dead center.
- The side guides must be equally divided from or against the pressure plate.

4. DOUGH STALLS IN DOUGH ROLLERS

Cause

Outer surface of dough too dry/excessive flour

- Increase minimum gap between top primary dough rollers to ½"
- With intermediate proofer, ensure sufficient humidity. Minimize flour use.

TROUBLE SHOOTING - Continued.

5. DOUGH PIECE STALLS UNDER CURLING CHAIN

Cause:

Outer surface of dough too dry/excessive flour on dough.

- With over head proofer, ensure sufficient humidity. Minimize flour use.

6. DOUGH PIECE STALL AT MOUTH OF PRESSURE PLATE

- Increase gap between pressure plate and belt.

7. LARGE HOLES

Cause:

Surface of dough should not be torn after passing through dough rollers.

- If it is, set secondary control panel handle to a smaller number.
- Dough piece should be completely rolled up before entering pressure plate. If not, set secondary control panel handle to a smaller number.

8. AIR BUBBLES ON OUTER SURFACE AFTER MOULDING

Cause:

Dough piece is not completely curled up before entering pressure plate.

- Put control panel handle indicator to a smaller number.

9. BELT SLIPPING

Cause:

Belt stretched or not adjusted.

- See maintenance instructions.

TROUBLE SHOOTING –Continued.

10.MACHINE STOPS Cause:

*Motor overheating, **unplug machine**
WAIT 15 MINUTES, Check motor.*

- Excessive dough buildup on belt. Clean belt with plastic scraper.
- Side guides too close to belt, re-adjust
- Too many dough pieces being worked by machine at one time.
- Doubles coming through rollers.
- On units with electronic speed control, reduce electronic speed setting to 50%
- On magnetic starter units, push reset button
- Wait 15 minutes then check electronic control (on machines so equipped)

11.SCRAPER NOISE Cause:

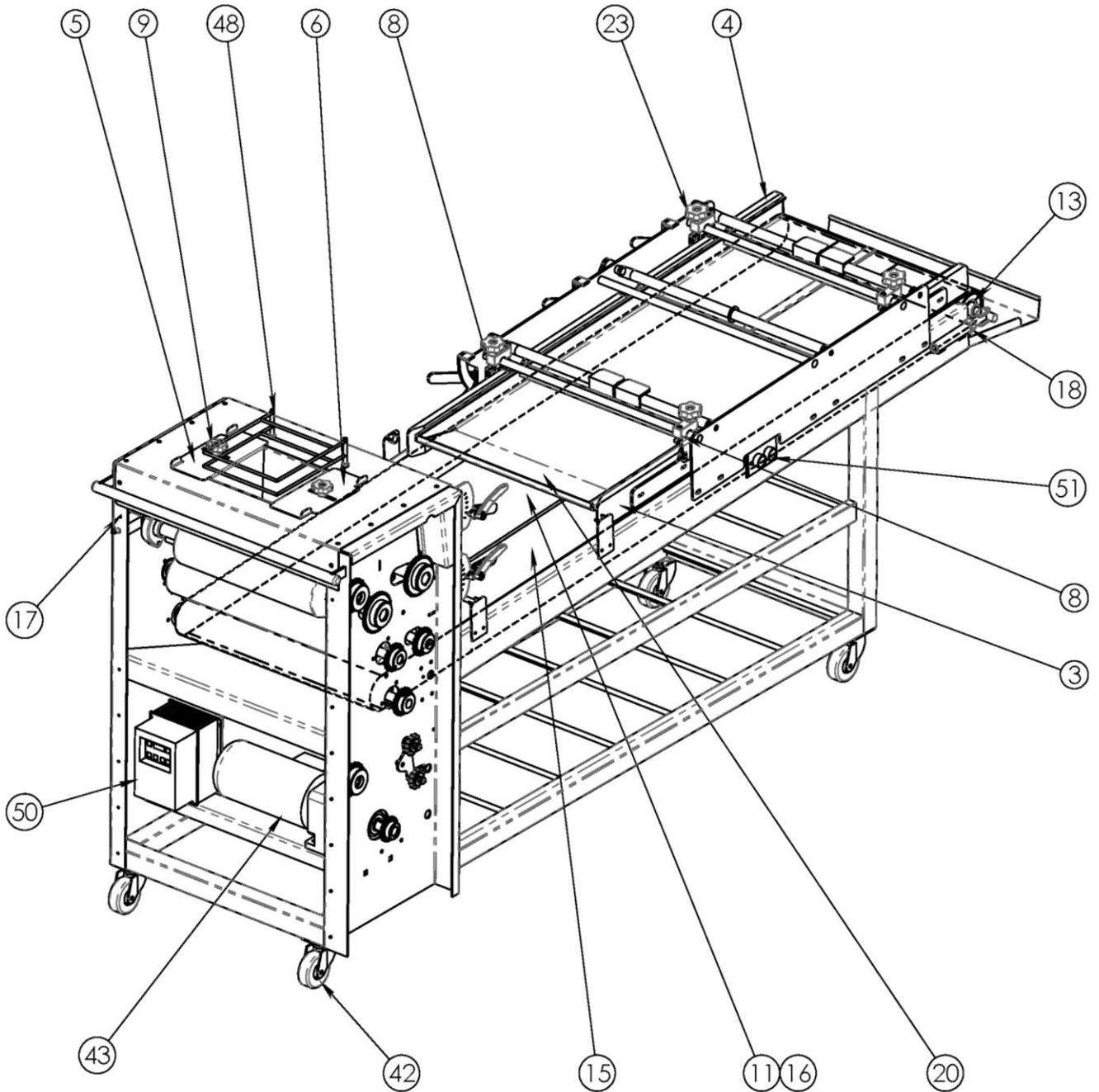
Scrapers are worn or damaged.

- Replace scraper blades
- Inspect dough roller surface for damage

12.ROLLER CHAIN NOISE Cause:

Roller chain rubbing together by chain tightener or roller chain is dry.

- See maintenance instructions.

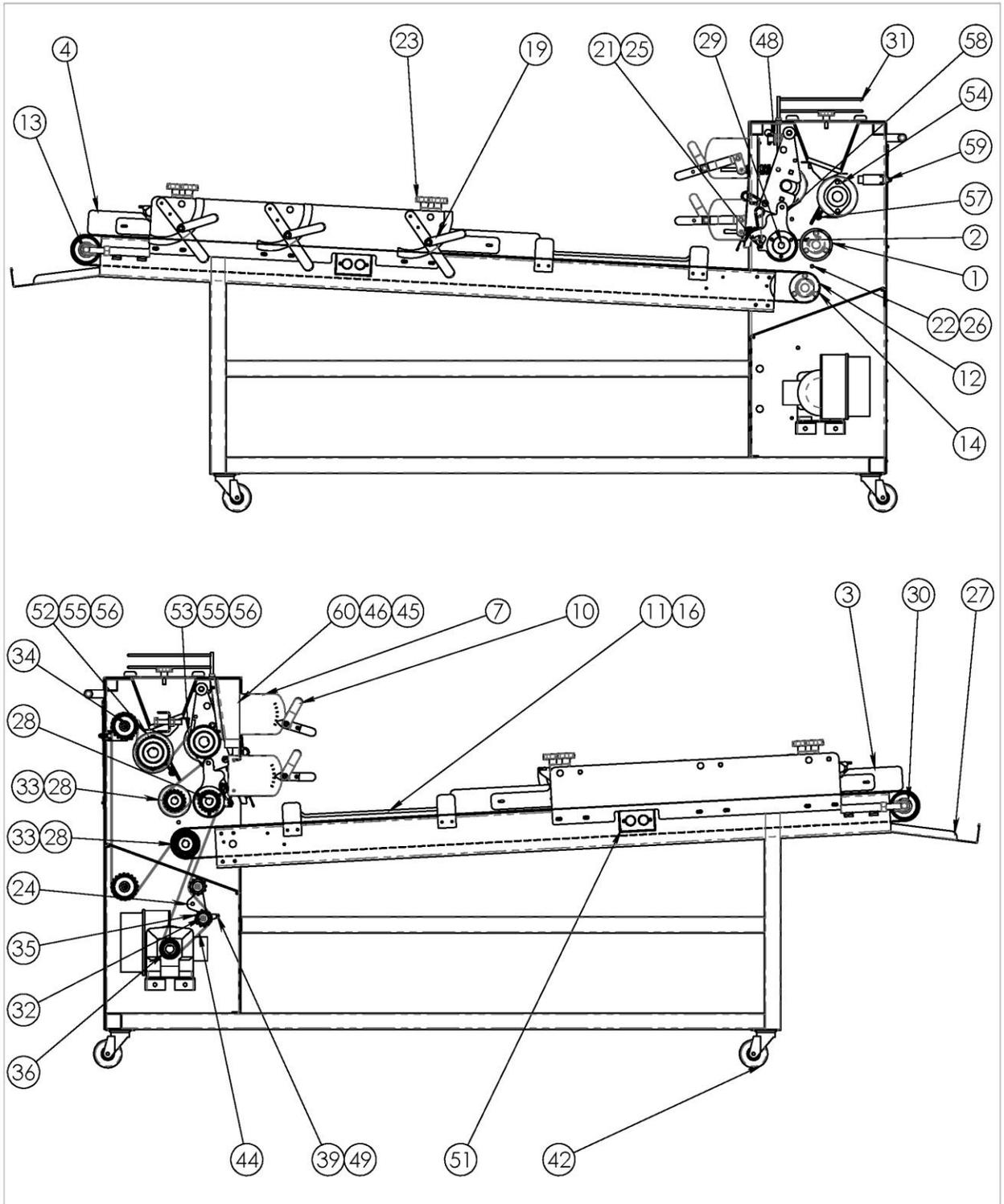


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DO NOT SCALE DRAWING

MACHINE MODEL: EXPRESS 1280		SIZE A
DATE: Tuesday, July 20, 2010		
DWG. NO. EXP 1280 PARTS MANUAL Page 1		



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MACHINE MODEL:

EXPRESS 1280

DATE:

Tuesday, July 20, 2010

SIZE

A

DWG. NO.

EXP 1280 PARTS MANUAL Page 2

1260 PARTS LIST
(standing in front of catch tray)

<u>ITEM</u>	<u>PART#</u>	<u>DESCRIPTION</u>	<u>QTY.</u>
1	SAL-33	Non-adjustable dough roller (back side)	1
2	SAL-34	Adjustable dough roller (curling chain side)	1
3	1060-3L	Left side guide, plastic only (for 1060-66 (1060-3LBPA5))	1
4	1060-4L	Right side guide, plastic only (for 1060-66 (1060-3RBPA5))	1
5	860-5R	Right In-feed guide	1
6	860-6L	Left In-feed guide	1
7	860-7	Control panel assembly	1
8	1060-8	Side guide holders (for 1060-66 (SAL-8A))	4
9	1060-9	In-feed guide bolts and plastic knobs	2
10	860-10	Control Panel clamping handle	2
11	1060-6	Curling chain complete with starter chains	1
12	SAL-37	Chain driven belt roller with welded shaft ends	1
13	SAL-23	Front belt roller	1
14	SID-2	7/8" Bearings for chain driven belt roller	2
15	1060-191in	Conveyor belt (for 1060-66 -123")	1
16	SAL-6-H	Hot dog curling chain	1
17	860-17	Access door plastic knobs	4
18	SAL-57	Front belt roll holders c/w nuts	2
19	1060-19	Pressure plate clamp, bolt and handle	3
20	860-18	Fabric for pressure plates	
21	SAL-10B	4" Adjustable dough roller scraper blade	1
22	SAL-31B	4" Non-adjustable dough roller scraper blade	1
23	SAL-8	Side guide plastic knobs	4
24	1060-24	Chain tightener, two sprocket	1
25	SAL-10	4" Adjustable dough roller scraper assembly	1
26	SAL-31	4" Non-adjustable dough roller scraper assembly	1
27	SAL-25	Catch plate	1
28	SID-2	4" Dough roller bearings Drive side 7/8"	2
29	SID-32	4" Dough roller bearings Non-drive side 3/4"	2
30	SID-24	Front belt roller bearings 3/4 "	2
31	860-4	Safety bar	1
32	ID-32	Chain tightener sprocket bushings	2
33	1060-40-16T	4" Dough roller and belt roller sprockets	3
34	SAL-26 -20T	Idler sprocket c/w bearing	2
35	1060-40-12T	Chain tightener sprockets	2
36	SID-28-14T	Speed reducer sprocket	1
37	SID-29	Speed reducer	1
38	860-38	Motor pulley	1
39	860-40	Chain tightener pivot bolt	1
40	860-41	Speed reducer pulley	1

41 220-42-4L320 V belt "A" series 1
1260 PARTS LIST - Continued

<u>ITEM</u>	<u>PART#</u>	<u>DESCRIPTION</u>	<u>QTY.</u>
42	SID-20	Casters	4
43	1060-46-1	1 HP motor (1 phase) 115/230V 60Hz	1
43	1060-46-3	1 HP motor (3 phase) 230/460V 60Hz	1
44	1060-47	Roller chain #40	1
45	860-49ON	ON Push button (start) c/w contact block & boot	1
46	860-51	Stopper	1
47	860-52	OFF Push button (stop) c/w contact block & boot	1
48	1260-53	Micro switch, one safety bar two access doors	3
49	860-54	Chain tightener spring	1
50	860-55	Magnetic starter (1 or 3 phase)	1
50	220-55	Electronic control (when supplied)	1
51	SID-40	Recessed on/off switch	1
52	1260-55	5" Non-adjustable dough roller (back side)	1
53	1260-56	5" Adjustable dough roller (curling chain side)	1
54	1260-57	5" Dough roller bearings Non-drive side 1 1/4 "	2
55	1260-58	5" Dough roller bearings Drive side 1 1/4 "	2
56	1260-59-25T	5" Dough roller sprockets	2
57	1260-60	5" Non-adjustable dough roller scraper assembly	1
58	1260-61	5" Adjustable dough roller scraper assembly	1
59	1260-62	Micro switch (Front and back scraper access door)	2
60	220-63	Electronic variable speed adjustment (when supplied)	1

TO ORDER PARTS - PLEASE LIST THE FOLLOWING:

1. Model and serial number of moulder
2. Item number
3. Part number
4. Description
5. Quantity

MOTOR RATINGS FOR 1260 MOULDER

<u>MODEL</u>	<u>HORSE POWER</u>	<u>VOLTS</u>	<u>AMPS</u>	<u>HERTZ</u>	<u>PHASE</u>
1-1260	1.5	115/230	14/7	60	1
3-1260	1	230/460	3/1.5	60	3
3-1260	1	380/440	2.4/1.2	50	3



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MANUFACTURER OF QUALITY BAKERY EQUIPMENT SINCE 1960

WARRANTY

Canada and U.S.A. Only

In no case, shall this warranty apply outside Canada and U.S.A.

BLOEMHOF INC. warrants this product from date of purchase for a period of one (1) year for parts and a period of six (6) months for labour to the original purchaser only.

We will repair or replace any defect due to faulty material or workmanship during that time period.

All defective parts must be returned to the factory for credit.

All warranty work must be pre-authorized by BLOEMHOF INC.

This warranty does not apply as a result of damage while the machine is in transit, where the unit has been abused, when normal maintenance is not maintained or unauthorized repairs or alterations have been made to this machine.

*In no event shall **BLOEMHOF INC.** or any of its employees be liable for any direct, indirect, incidental or consequential damages from the sale or use of this product. This disclaimer applies both during and after the term of this warranty.*

BLOEMHOF INC. disclaims liability for any implied warranties including implied warranties or "merchantability" and fitness for a specific purpose during or after the term of this warranty.