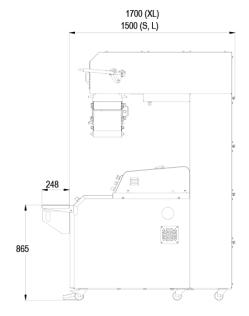
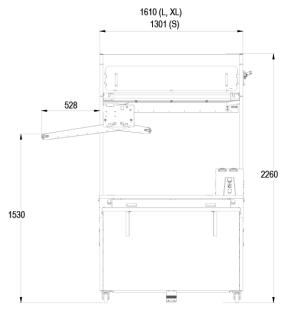
# **B4**

- Robust and silent
- Automatic search for the first trough
- Maximum respect for the dough's structure
- Automatic unloading
- Compact
- Two trough sizes available
- Fitted with sockets to connect a moulder and divider









## **SPECIFICATIONS**

| Synthetic felt troughs                               |   |                  |                 | •    |
|--|---|------------------|-----------------|------|
| Automatic search for the first trough                |   |                  |                 |      |
| Folding rounding tray                                |   |                  |                 | •    |
| Germicidal UV lamp with protection and air extractor |   |                  |                 | •    |
| Reference trough                                     |   |                  |                 | •    |
| Motor power in kW                                    |   |                  |                 | 0.25 |
|  |   | Standard troughs | Wide<br>troughs |      |
|  | Net weight (in kg)                      | 520              | 520             |      |
|  | Maximum weight of dough pieces in grams | 650              | 950             |      |
|  | Length x width of troughs in cm         | 136 x 14         | 136 x 16        |      |
|  | Total number of troughs                 | 67               | 53              |      |
|  | Number of usable troughs                | 46               | 32              |      |
| 350 g* dough pieces                                  | Number of dough pieces per trough       | 8                | 8               |      |
|  | Maximum capacity                        | 536              | 424             |      |
|  | Usable capacity in a continuous process | 368              | 256             |      |
| 550 g* dough pieces                                  | Number of dough pieces per trough       | 7                | 7               |      |
|  | Maximum capacity                        | 469              | 371             |      |
|  | Usable capacity in a continuous process | 322              | 224             |      |
| 750 g* dough pieces                                  | Number of dough pieces per trough       | n/a              | 6               |      |
|  | Maximum capacity                        | n/a              | 318             |      |
|  | Usable capacity in a continuous process | n/a              | 192             |      |
| 950 g* dough pieces                                  | Number of dough pieces per trough       | n/a              | 5               |      |
|  | Maximum capacity                        | n/a              | 265             |      |
|  | Usable capacity in a continuous process | n/a              | 160             |      |
|  |   |                  |                 |      |

## **TECHNICAL SPECIFICATIONS**

Power supply 230V three-phase,400V three-phase



| Dough piece discharge belt  | Internal , External,External long |
|---|-----------------------------------|
| Type of outlet  | Left ,Right                       |
| Troughs   | Standard,Large                    |
| Double outfeed  | yes                               |
|   |                                   |
| Options (Additional cost)  Foot control, Adjustable unloading speed, Synthetic fabric troughs |                                   |

#### **MAIN STRENGTHS**



#### Two three-phase power sockets

Facilitates the connection of moulder and divider.



#### Bronze ring gear wheel

Reduces friction and extends service life.



#### Controls (right/left)

Simple and ergonomic



## UV lamp and air extractor

Germicidal UV lamp with protection and air extractor Sterilises the proofing area and extracts moisture. Hygiene Smooth inside walls Stainless steel exterior covers Flour recovery bins



Lever on the side

Allows the proofer to be used at full capacity.



#### Automatic search for the first trough

Ease of use and appreciable time savings. No more need for a prolonged button press by the operator to find the first loaded dough piece. With a press of a button, the machine will do it for you.

