

# PRO+

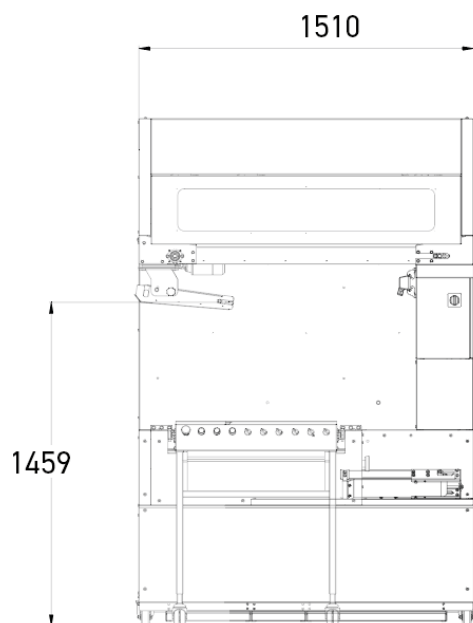
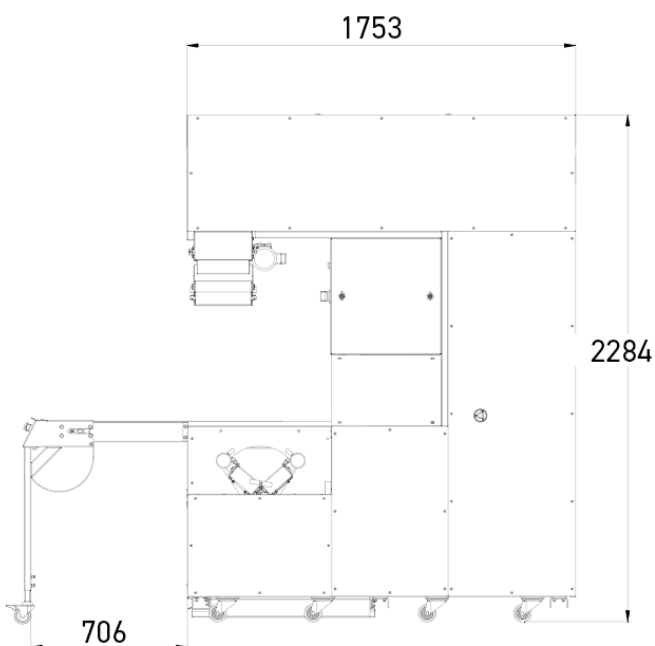
Maximum hygiene, Interior smooth walls

High speed

Compact and ergonomic

Available in two sizes

Left or right loading



## SPECIFICATIONS

Germicidal lamp	•
Retractable evacuation belt	•
Unloading belt	•
Flour dispenser	•
Water-repellent troughs (Arconet®)	•
Adjustable rounder	•
Air extractor	•
Motor power in kW	0.72
Net weight in kg	655

Standard troughs: 600g max dough pieces	
Features	
Length x width x depth in cm	230 x 150 x 175
Length of troughs in cm	122
Width of troughs in cm	13
Number of usable troughs	59
Usable capacity with 350 g dough pieces	295
Number of dough pieces per trough	5
Usable capacity with 550 g dough pieces	236
Number of dough pieces per trough	4

Standard troughs: 600g max dough pieces	Proofing time in min			
Number of dough pieces	Number per trough	960 per hour	1200 per hour	1400 per hour
236	4	15	12	10
295	5	18	15	13
413	7	26	21	18

Wide troughs: 950g max dough pieces	
Features	
Length x width x depth in cm	230 x 150 x 175

Length of troughs in cm	122
Width of troughs in cm	16
Number of usable troughs	47
Usable capacity with 350 g dough pieces	235
Number of dough pieces per trough	5
Usable capacity with 550 g dough pieces	Reset
Number of dough pieces per trough	4
Usable capacity with 950 g dough pieces	141
Number of dough pieces per trough	3

Wide troughs: 950g max dough pieces	Proofing time in min	Number of dough pieces		
		Number per trough	960 per hour	1200 per hour
141	3	8	7	6
188	4	12	9	8
235	5	15	12	10
329	7	21	17	14

## 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
Divider positioning	Frontal ,Lateral
Options (Additional cost)	External unloading belt, Intake transfer belt, Power supply 230-380V three-phase 60Hz, Long evacuation belt (200 cm), Rounder bypass, Double outfeed, Easyflour

## MAIN STRENGTHS



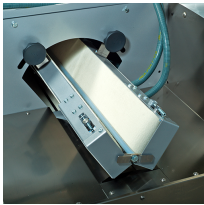
### UV lamp and air extractor

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



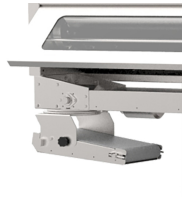
### Control panel

For simple, centralised control.



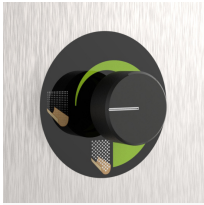
### Horizontal rounder

Adjustable inclination of the belt for an accurate setting.



### Unloading turret

Can be swivelled 180° for a configuration with an external moulder.



### Easyflour (option)

Ergonomic: Easy filling of the tank from the outside as well as quick visibility of the filling level. Hygienic: All stainless steel construction with easy dismantling for cleaning. Easy to use: A variable speed drive allows you to simply manage the flouring intensity, or disengage it if necessary.