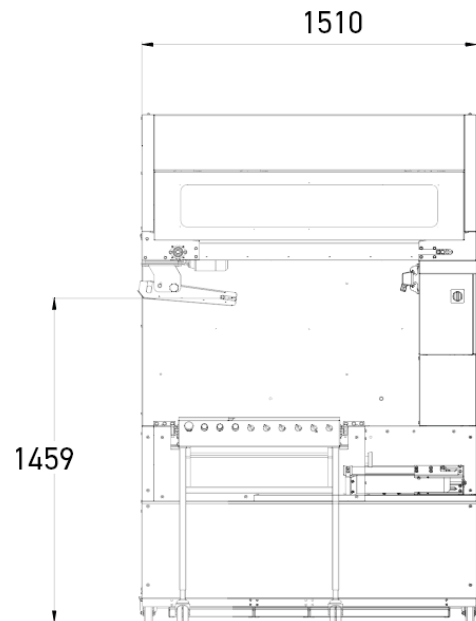
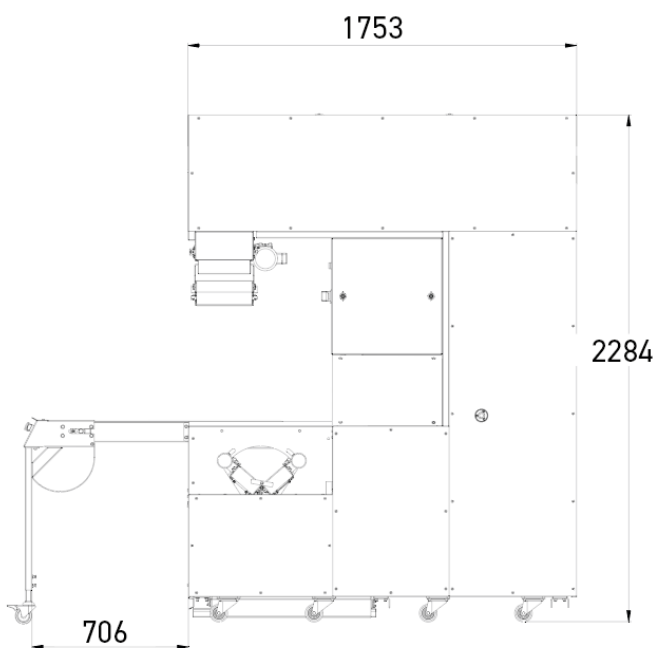


PRO+

- ✓ 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



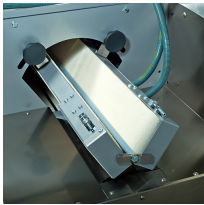
UV lamp and air extractor

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.



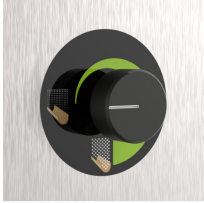
Horizontal rounder

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.