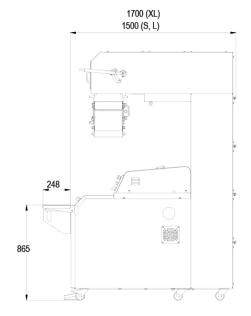
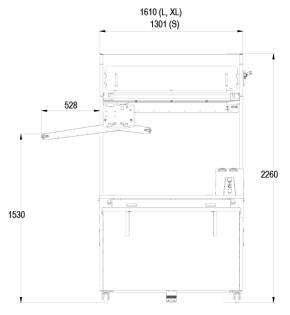


- Robust and silent
- Automatic search for the first trough
- Maximum respect for the dough's structure
- Automatic unloading
- Compact
- Two trough sizes available
- Fitted with sockets to connect a moulder and divider









# **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)                      | 500              | 500             |
|  | Maximum weight of dough pieces in grams | 650              | 950             |
|  | Length x width of troughs in cm         | 106 x 14         | 106 x 16        |
|  | Total number of troughs                 | 67               | 53              |
|  | Number of usable troughs                | 46               | 32              |
| 350 g* dough pieces                                  | Number of dough pieces per trough       | 6                | 6               |
|  | Maximum capacity                        | 402              | 318             |
|  | Usable capacity in a continuous process | 276              | 192             |
| 550 g* dough pieces                                  | Number of dough pieces per trough       | 5                | 5               |
|  | Maximum capacity                        | 335              | 265             |
|  | Usable capacity in a continuous process | 230              | 160             |
| 750 g* dough pieces                                  | Number of dough pieces per trough       | n/a              | 4               |
|  | Maximum capacity                        | n/a              | 7               |
|  | Usable capacity in a continuous process | n/a              | 128             |
| 950 g* dough pieces                                  | Number of dough pieces per trough       | n/a              | 3               |
|  | Maximum capacity                        | n/a              | 159             |
|  | Usable capacity in a continuous process | n/a              | 96              |
|  |   |                  |                 |

# **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 |
|                |                |

## **MAIN STRENGTHS**

Options (Additional cost)



## Two three-phase power sockets

Facilitates the connection of moulder and divider.



Foot control, Adjustable unloading speed, Double outfeed, Synthetic fabric troughs

### 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.

