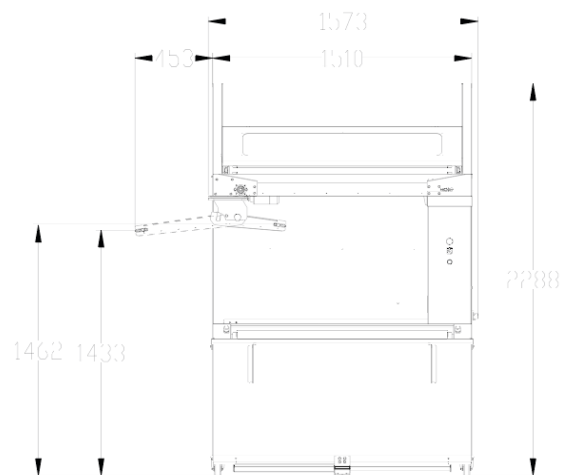
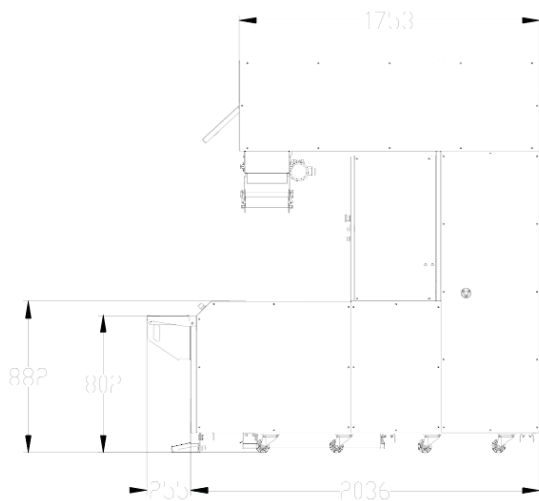


BA PRO

- ✓ Intensive use
- ✓ Increased capacity
- ✓ Enhanced hygiene
- ✓ Adjustable speed automatic unloading



SPECIFICATIONS

UV germicidal lamp	•
Air extractors	•
Folding rounding shelf	•
Unloading turret with 180° swivelling	•
Adjustable unloading speed	•
Water-repellent trough (Arconet®) both sides	•
Foot control	•
2 power sockets	•
Built-in vertical or horizontal moulders	•
Motor power rating in kW	0.72
Net weight in kg	655
Height x width x depth in cm	229 x 158 x 204

Standard troughs: 600 g max. dough pieces	
Length of troughs in cm	122
Width of troughs in cm	13
Number of working troughs	84
Working capacity with 350 g dough pieces	504
Number of dough pieces per trough	6
Working capacity with 550 g dough pieces	420
Number of dough pieces per trough	5

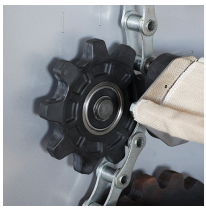
Wide troughs: 950 g max. dough pieces	
Length of troughs in cm	122
Width of troughs in cm	16
Number of working troughs	67
Working capacity with 350 g dough pieces	402
Number of dough pieces per trough	6
Working capacity with 550 g dough pieces	335
Number of dough pieces per trough	5

Working capacity with 950 g dough pieces	268
Number of dough pieces per trough	4

TECHNICAL SPECIFICATIONS

Motor type	230 V Three-phase ,400 V Three-phase
Troughs	standard, Large
Options (Additional cost)	Right-hand external unloading belt, Left-hand external unloading belt, Double outfeed

MAIN STRENGTHS



Bronze ring gear wheel

Reduces friction and extends service life.



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



Unloading turret

Can be swivelled 180°