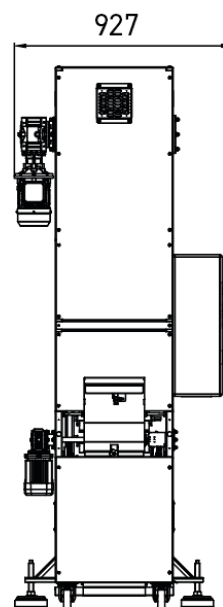
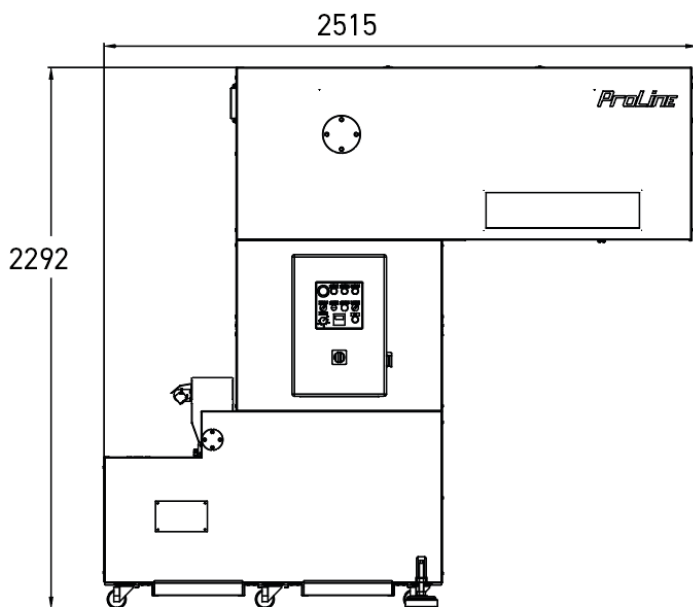
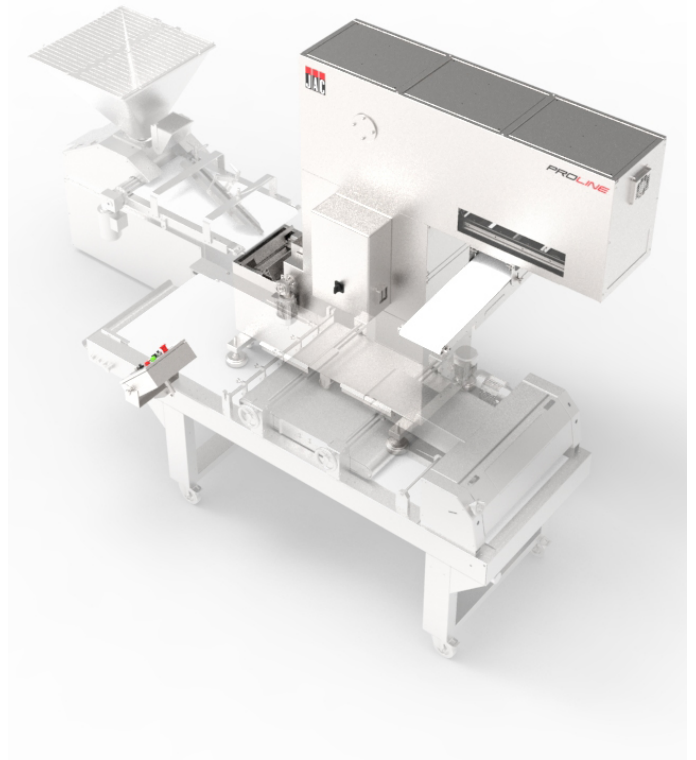


PROLINE

- ✓ Flexible, making it possible to treat various types of dough
- ✓ High speed
- ✓ Compact
- ✓ Ergonomic
- ✓ Trough flouring device



SPECIFICATIONS

Max weight of dough pieces in grams for pre-elongation				700
Max weight of dough pieces in grams for pre-rounding				550
Length of troughs in cm				30
Width of troughs in cm				13
Number of troughs				96
Number of usable troughs				65
Germicidal UV lamp with protection and air extractor				•
Trough flouring device				•
speed (pieces per hour)	960	1200	1400	1800
Proofing time in min	5:00	3:15	3:00	2:00

TECHNICAL SPECIFICATIONS

Power supply	230V three-phase ,400V three-phase
Type of outlet	Left ,Right
Options (Additional cost)	Outfeed belt

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



Trough flouring device

Prevents the dough pieces from sticking.