

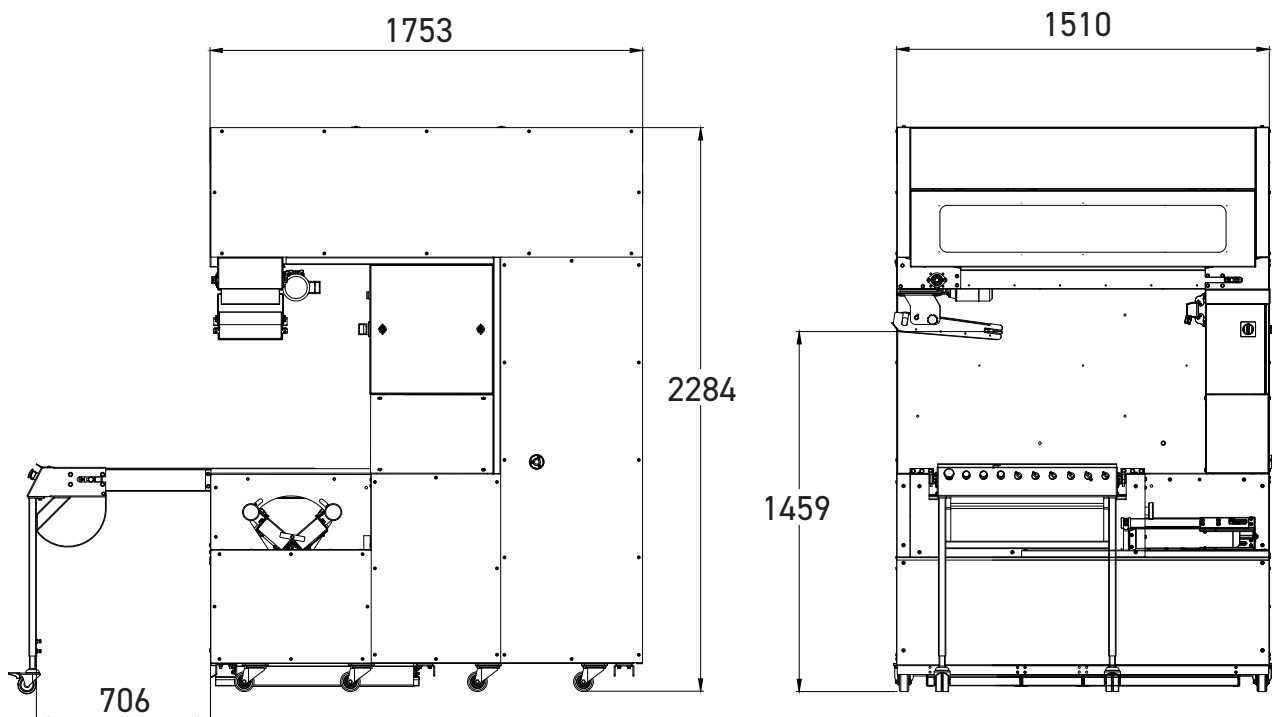
PRO+

- ✓ Maximum hygiene, Interior smooth walls
- ✓ High speed
- ✓ Compact and ergonomic
- ✓ Available in two sizes
- ✓ Left or right loading

Up to 1600 pieces an hour



*Divider and moulder not included





Troughs with two working faces
(in Arconet®)
Anti-bacterial and water-repellent treatment.



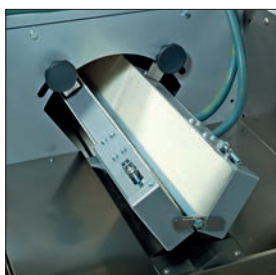
Germicidal UV lamp with protection and air extractor
Sterilises the proofing area and evacuates humidity.



Control panel
For simple, centralised control.



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



Horizontal rounder
Adjustable inclination of the belt for an accurate setting.



Option Long evacuation belt (200 cm)

FEATURES

	PRO+
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

CHOICES

Power supply	230V three-phase 400V three-phase
Dough pieces unloading belt	Internal External External long
Type of outlet	Left Right
Divider positioning	Frontal Lateral

OPTIONS

External unloading belt	•
Intake transfer belt	•
Power supply 230-380V three-phase 60Hz	•
Long evacuation belt (200 cm)	•

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	1400 per hour
141	3	8	7	6
188	4	12	9	8
235	5	15	12	10
329	7	21	17	14

CONFIGURATION EXAMPLES...

