

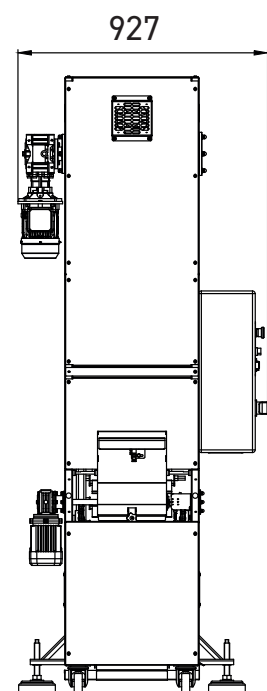
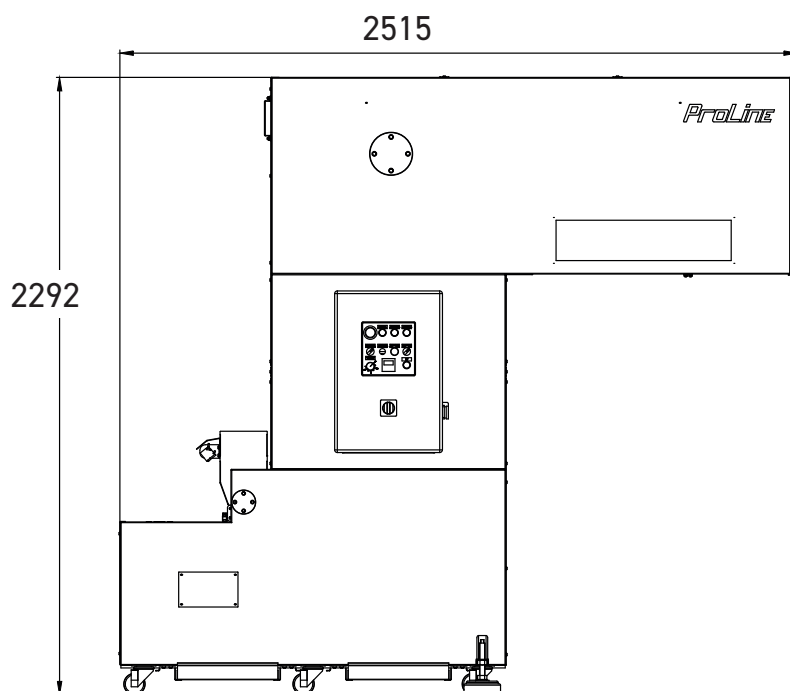
PROLINE

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



Up to 1800 pieces an hour

*Divider and moulder not included

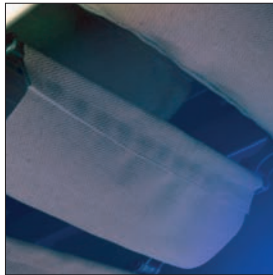




Trough flouring device
Prevents the dough pieces from sticking.



Air extractor
Evacuates humidity

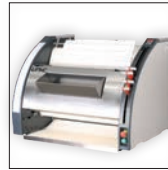


Germicidal UV lamp
Sterilises the proofing area.

Additional modules



Volumetric divider with pre-rounder
GD
GDS
PE50P



Horizontal or vertical moulder
UNIC
TRADI
FORMA
HF
OPTIMA



Relaxation belt
DRIVY-S
MOOV-M
MOOV-L

PROLINE

FEATURES

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	•

CHOICES

Power supply	230V three-phase 400V three-phase
Type of outlet	Left Right

OPTIONS

Left / right outfeed belt	•
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SPEED (PIECES PER HOUR)

	960	1200	1400	1800
Proofing time in min	5:00	3:15	3:00	2:00



350 g baguette



Traditional
350 g baguette



Traditional
baguette 350 g
pointed ends



Soft white bread
500 g



550 g loaf



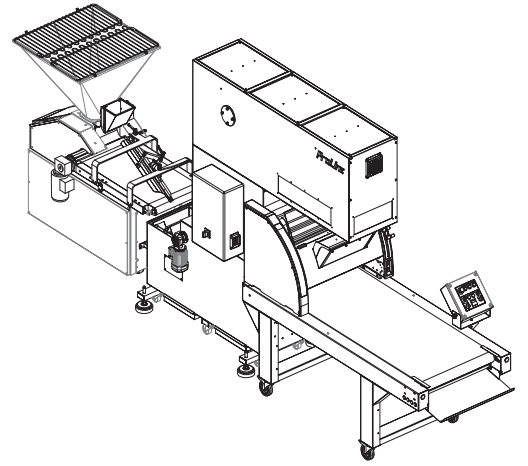
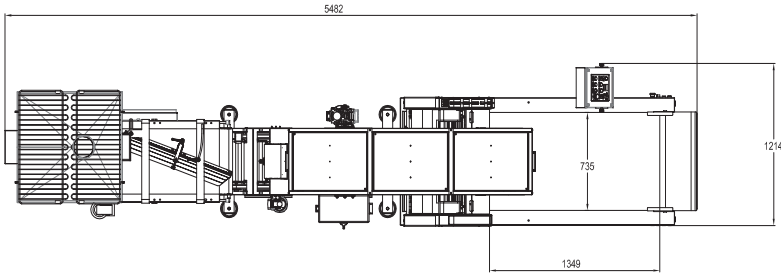
Traditional
550 g loaf



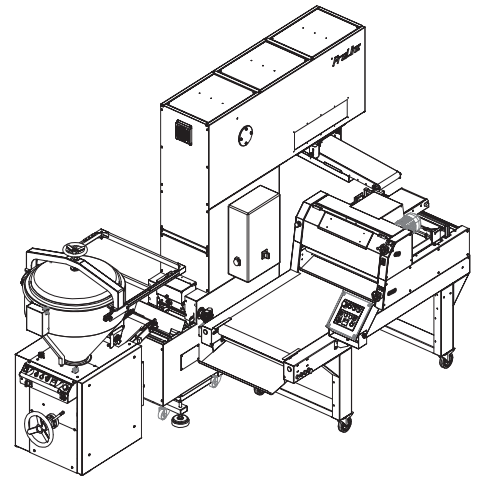
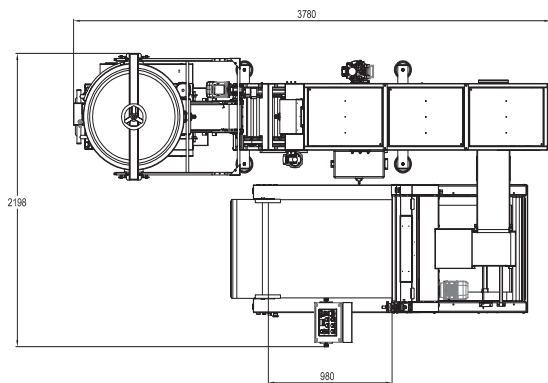
Rye loaf
550 g

CONFIGURATION EXAMPLES

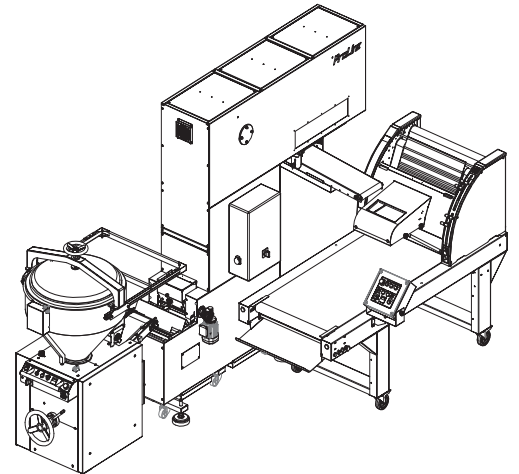
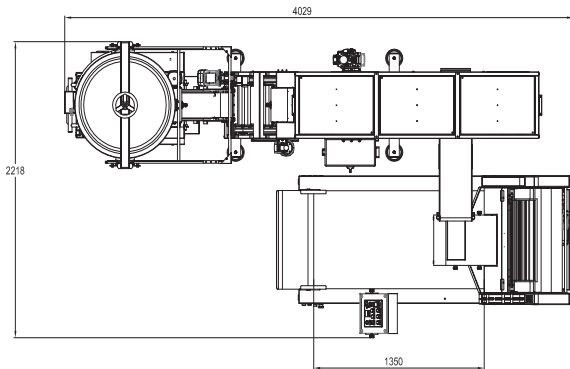
PROLINE + GDS + UNIC + MOOV-M



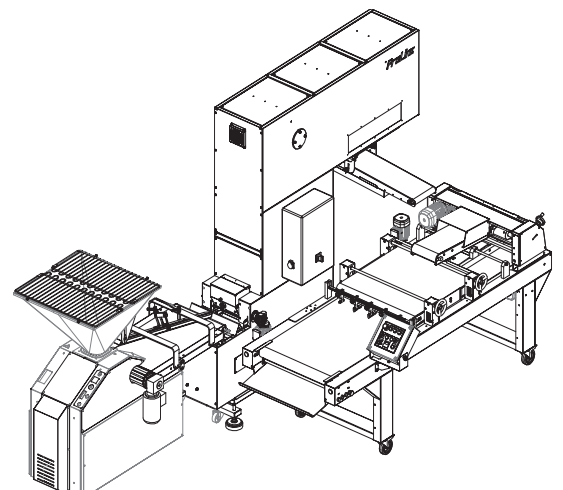
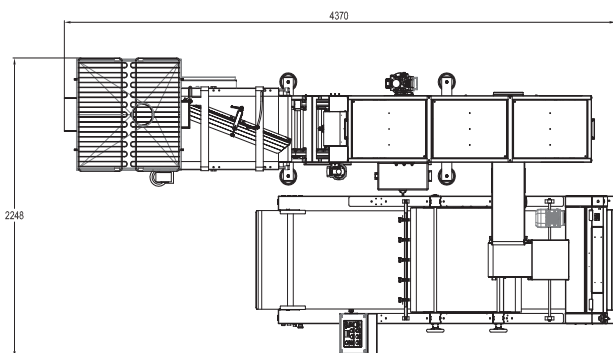
PROLINE + PE50P + HF + MOOV-M



PROLINE + PE50P + UNIC + MOOV-M



PROLINE + GDS + OPTIMA



PRO+ AND PROLINE ARE COMPATIBLE WITH THE FOLLOWING PRODUCTS...

PE50P



GD



GDS



UNIC

TRADI

FORMA



HF



MOOV



MOOV



OPTIMA



OUR SALES STAFF AND TECHNICIANS ARE AVAILABLE TO ADVISE YOU IN YOUR CHOICE OF EQUIPMENT AND OPTIONS FOR YOUR INSTALLATION. PLEASE CONTACT US.

