

INDUSTRIAL INTERMEDIATE PROOFER

Industrial Intermediate Proofer made with fully stainless steel frame, swings and covers, modular system - unmounted. Nylon-mesh round pockets, easy to remove for cleaning purposes with a weight range of 3.52 to 44 oz. 10 pocket modulated standard in all models. Infeed conveyor, with photocell control with continuous drive. Flour duster on infeed conveyor. Collection drawers for adjustable resting time, to be able to exit out dough pieces as refer desired resting time. Outfeed conveyor, synchronized speed variable control with the divider. Electrical box at working height with power supply and sockets to connect the divider, rounder and molder. Air circulation fan and UV lighting. Flexible layout with the choice of infeed position; right or Left, Front or Back but must be specified when placing order.

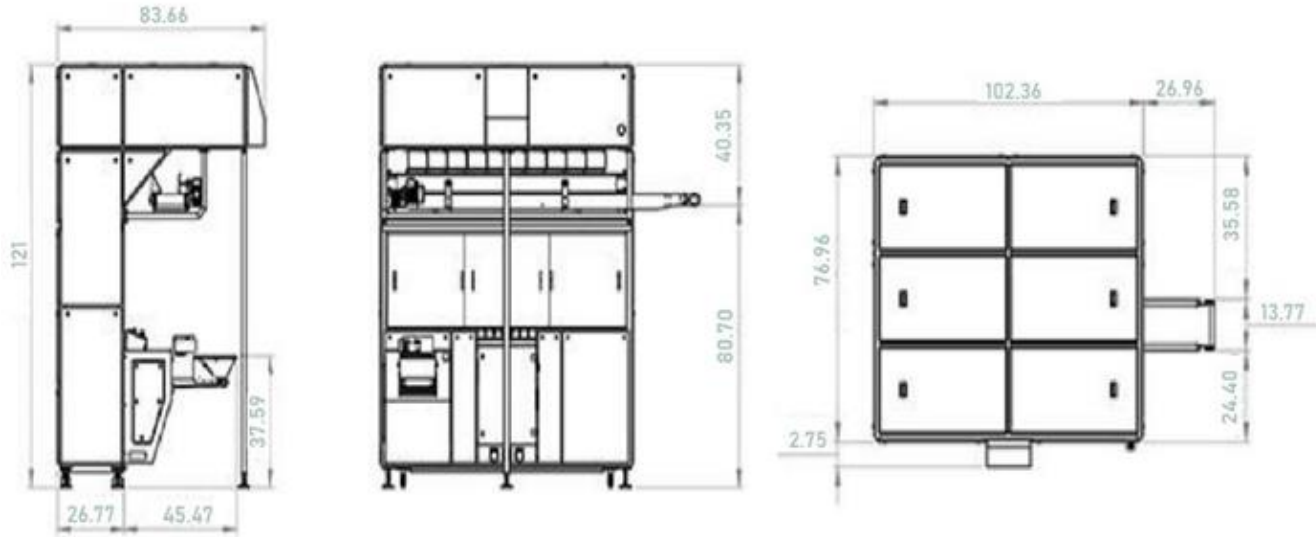


OPTIONS CHART

- ✓ Humidification system
- ✓ Infeed from rear side
- ✓ By pass outfeed conveyor
(depends on layout project of line, must be specified with the order)

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Description	PM-IP 340 END	PM-IP 480 END	PM-IP 680 END
Control Unit	Electro mechanic		
Number of pockets	340	480	680
Capacity	1800-2400 pcs/h	2400-3600 pcs/h	2400-3600 pcs/h
Resting time	5,5-11,3 min	5,5-11,3 min	5,5-11,3 min
Infeed	Single	Dual	Dual
Voltage	220VAC/60Hz + N + PE		
Air supply	-	87 psi	87 psi



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