

INTERMEDIATE PROOFER

DynaProof model with automatic loading

UTILISATION

Machine allowing a rest of the dough pieces, with automatic loading from a weighing divider and automatic output to a moulder.

CAPACITES

Model		Total number of pockets	Number of useful pockets	Total proofer	Maximum weight / pocket
DynaProof S 58	BDP-25/22/6	150	126	25	1 000 g
	BDP-25/22/7	175	148	25	800 g
	BDP-25/22/9	225	192	25	600 g
DynaProof M 111	BDP-47/44/6	282	258	47	1 000 g
	BDP-47/44/7	329	302	47	800 g
	BDP-47/44/9	423	390	47	600 g
DynaProof L 165	BDP-69/66/6	414	390	69	1 000 g
	BDP-69/66/7	483	456	69	800 g
	BDP-69/66/9	621	588	69	600 g

* The information given is for general guidance purposes only for weighing in proofer without fermentation in the mixer. They can vary depending on the nature of the dough (% of yeast, temperature of the dough, temperature of the building, time of fermentation,...).



FEATURES

Dynamic intermediate proofer.

With each turn in the intermediate proofer the dough pieces move from their pocket outwards to the exit rack.

Intermediate Proofer totally enclosed.

Casing is in inalterable Dilite® and casings are in sheet metal. Optimum safety and hygiene.

Modularity of the configurations

Output on right/left outlet belt or over the chute in option. Allows to adapt to your local and your working methods.

Nyltex® pockets

No dough pieces sticking in the pockets to limit the flouring (except at startup to «soak» the pockets). Machine or hand washable ensuring the highest hygiene level and limiting cleaning costs.

Unloading onto adjustable timer.

To adapt the discharge to the rate of use.

Ultra Violets Lamps

Germicidal action with automatic timer.

Access, cleaning

Removable proofer front and side panel.

Machine is mounted on 4 wheels including 2 brakes

Easy to move thanks to Ø80 polyamide wheels and the mechanically welded structure.

Structure made of mechanically welded stainless steel

Optimum resistance and rigidity.

Variable time of dough pieces resting

The choice of the exit rack allows modifying the resting time. Dough pieces are falling on a transfer belt.

OPTIONS

Bilateral exit

Allows feeding a second moulder with the reversal sense of the output belt.

Pack Pro (3 ventilators + 4 moisture extractors)

Allows the gutters to dry off during the automatic ger-micidal cleaning cycle.

Drawers under the intermediate proofer

Drawers-flour collectors on wheels with a handle under the intermediate proofer.

Flourer

Flourer placed on the loading area for hydrated dough.

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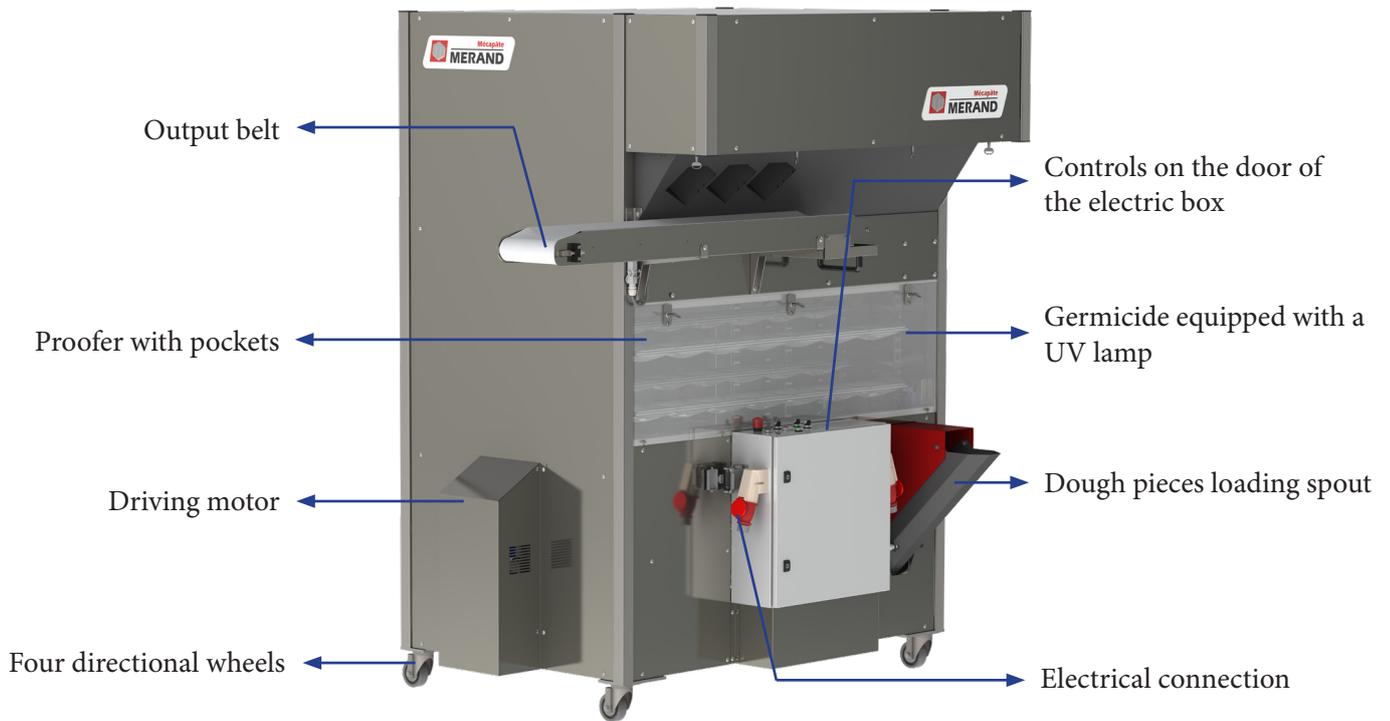
+33 (0)2 99 04 15 30

+33 (0)2 99 04 15 31

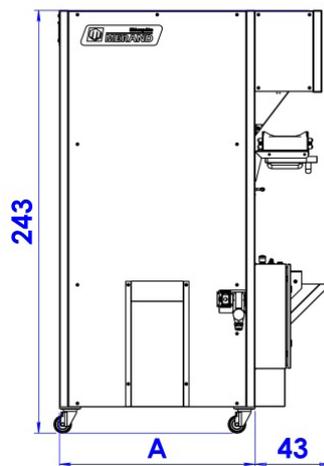
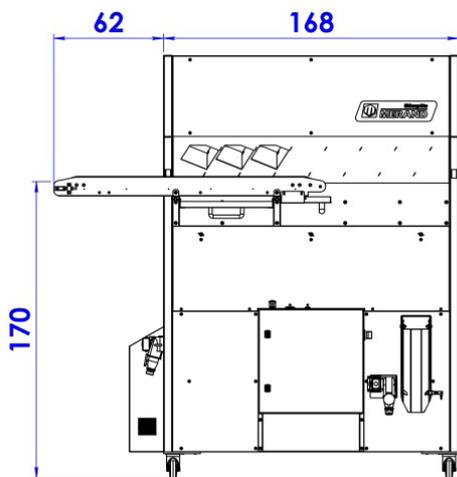
salesdpt@merand.fr

www.merand.fr

PRESENTATION



DIMENSIONS



Model	A (cm)
DynaProof S 58	58
DynaProof M 111	111
DynaProof L 165	165

WEIGHT — PACKING

Model	Weight in kg
DynaProof S 58	
DynaProof M 111	553kg
DynaProof L 165	

ELECTRICAL CHARACTERISTICS

- 400 Volts / 50 Hz / 2 KW max. / 13 A max.
 - 400 Volts / 60 Hz / 2.5 kW max. / 13 A max.
 - 230 Volts / 50 Hz / 2 kW max. / 13.5 A max.
 - 230 Volts / 60 Hz / 2.5 kW max. / 13.5 A max.
- Alimentation : câble de 5m avec prise mâle TRI + T + N

HYGIENE — SECURITY

The intermediate Proofer DynaProof is conform with:

- The machinery directive 2006/42/CE
- To the Labour Code

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☎ +33 (0)2 99 04 15 31

✉ salesdpt@merand.fr

🌐 www.merand.fr