

# EASYREST PROOFER

## Automatic load and unload

### USE

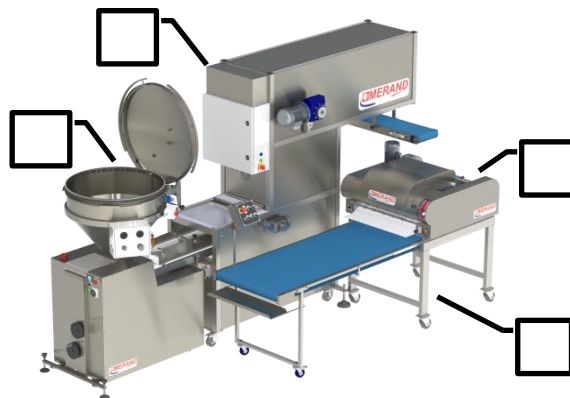
Machine for resting dough pieces, with automatic loading from a volumetric divider and automatic emptying to a moulder.

### CAPACITIES (\*)

Reference	BER-90/65
Total Pockets Number	90
Useful pockets number	65
Total swing trays number	90
Length swing tray	300 mm
Max Weight / pocket	580gr (pre-elongated)

**Automatic group** : Volumetric Divider + Proofer + Moulder + Evacuation belt

(\*) : Information given as an indication for a passage in the volumetric divider without fermentation.. They may vary depending on the nature of the dough (% yeast, t ° of the dough, t ° of the room, ferment time.)



### FEATURES

**One-piece structure made of mechanically welded tubular stainless steel.**

**Loading with pre-elongated dough pieces**

It allows loading while preserving dough pieces pre-elongated by the MF2S® system.



**Loading with pre-rounded dough pieces**

It allows loading while preserving dough pieces pre-rounded.



**Modularity of configurations**

Allows you to adapt to your premises and your process.

**Machine mounted on 4 casters including 2 brakes.**

Easy to move thanks to the Ø80 polyamide casters.

**Fully closed proofer**

Unalterable Dibond® carters. Optimum safety and hygiene.

**Central flour duster**

Allowing the pocket of the proofer to be floured before loading.

**Very compact group**

The group allows for in-line or extremely compact "u" configurations.

### OPTIONS

**Pro Pack (1 ventilator + humidity extractor + U.V lamps)**

Allowing the gutters to dry during the automatic germicidal cleaning cycle.

**Exit Belt**

The 1 meter exit belt allows external emptying.  
The 1.5 meter emptying belt with direction reverser allows a double exit.

**Timing**

Allows to extend or reduce time of the dough pieces in the proofer.

**Centralized control**

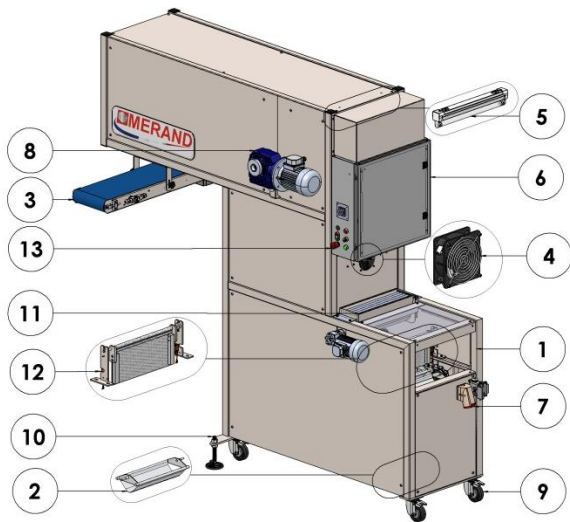
Allows the whole group to be controlled from a console.



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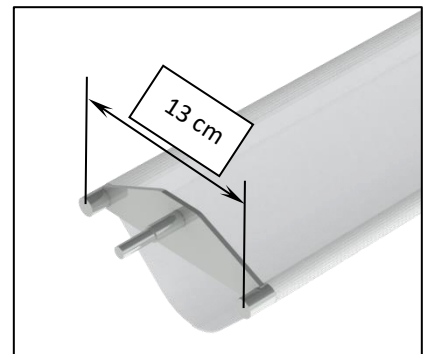
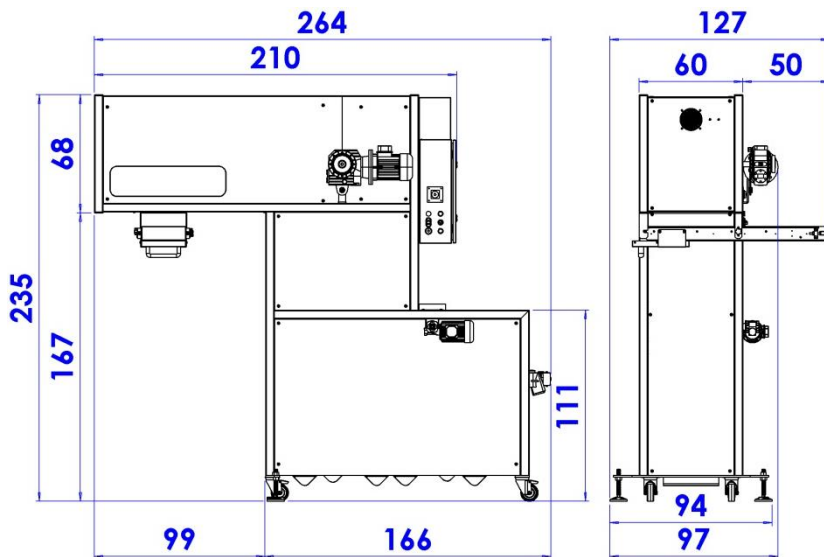
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## PRESENTATION



1. Loading zone
2. Proofer equipped with Nyltex® pockets material.
3. Exit Belt.
4. Ventilator + humidity extractor (on front)
5. Germicidal equipped with a UV lamp
6. Electrical cabinet.
7. Plug for divider connection
8. Drive motor.
9. Castors Ø80 & brake castors Ø80.
10. Stabilizer cylinder.
11. Central flour duster on variator.
12. Dough detection system.
13. Settings buttons

## LAYOUT



Dimensions given in cm.

### WEIGHT - PACKING

Reference	Weight in Kg
BER-90/65	500kg

### ELECTRICAL SPECIFICATIONS

- 400 V – 50 Hz – 0,7 Kw – 2,5 A
- 400 V – 60 Hz – 0,8 Kw – 2,5 A
- 220 V – 50 Hz – 0,7 Kw – 4 A
- 220 V – 60 Hz – 0,8 Kw – 4 A

### HYGIENE - SAFETY

The EasyRest proofer complies with:

- To the machine directive 2006/42 / CE
- The labor code.

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