# INTERMEDIATE PROOFER BMF COMPACT model with automatic loading

## USE

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

# CAPACITIES (\*)

Model	Number of pock- ets total	Number of useful pockets	swing total	Larger of the swing	Max weigh/ pocket
BMF-COM-60/44/8	480	352	60	140	550g
BMF-COM-70/54/8	560	432	70	140	550g
BMF-COM-60/44/7	420	308	60	140	650g
BMF-COM-70/54/7	490	378	70	140	650g
BMF-COM-48/35/7	336	245	48	170	700g
BMF-COM-56/43/7	392	301	56	170	700g
BMF-COM-48/35/6	288	210	48	170	800g
BMF-COM-56/43/6	336	258	56	170	800g
BMF-COM-48/35/5	240	175	48	170	1000g
BMF-COM-56/43/5	280	215	56	170	1000g



<u>Automatic group</u> : Weighing divider + Intermediate Proofer + Moulder + Evacuation belt.

(\*) : Information given as an indication for passage into the weigher without fermentation in the mixer. They can vary according to the nature of the dought (% of yeast, temperature of the dough, temperature of the local, time of fermentation)

## **FEATURES**

#### Modulo-clips<sup>®</sup> Structure made of mechanically welded tubular steel. Optimum strength and rigidity. Allows you to change the capacity of your swing in the future (see table capacity), without chang-**Dough balls loader** ing the frames (5 to 7 pockets). Loader equipped with an entry cone and a Loading selector of the number of pockets. horizontal curved belt. Allowed to load all the pockets of the frame, on It allows the loading and preserve the less or two less. dough pre-balls. This allows to adjust the resting time according to Modularity of the configurations the cadence. Can adapt to your local and your working methods. **OPTIONS** Machine monted on 4 wheels, 2 with brakes. Easy to move due to the wheels Ø80 polyamides. Second transfer belt 0,75m or 1m Allows to feed a second moulder with direction Intermediate Proofer totally enclosed. reversal of the output belt. Panels in Dibond ® unalterable and covers are in painted sheets. Safety and hygiene optimum. Pack Pro (4 ventilators + humidity extractor) **Ultra Violets Lamps** Allowing the drying process of the gutters Germicidal action with automatic timer. during the automatic cycle germicidal cleaning.

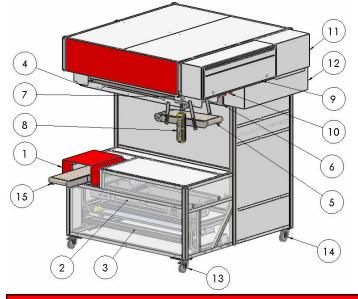
Speed variator Allows to adapts the speed of the output conveyors to the pace of the work (maxi 1800 pieces of dough / hour).

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#### PRESENTATION

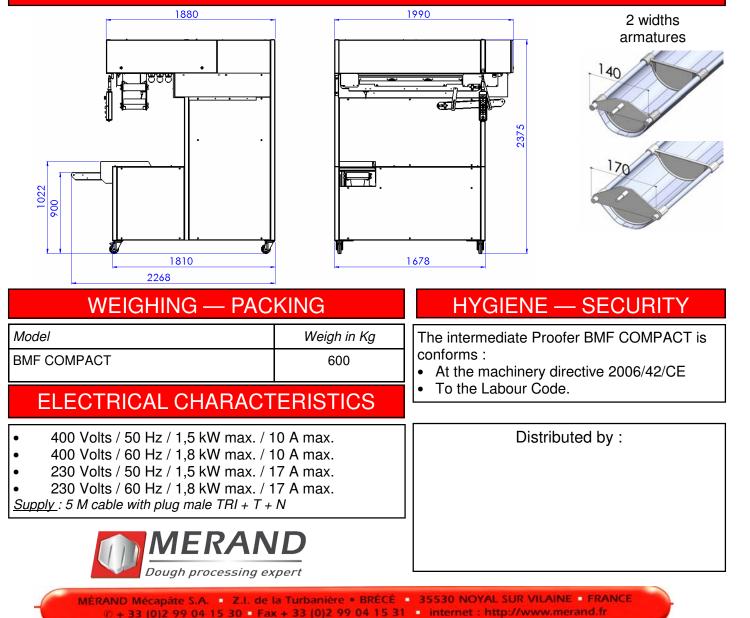


- 1- Access trapdoor of the loading area
- 2- Loading dispatcher in « V »
- 3- Swing equipped with modulo clips®
- 4- Output belt
- 5- Transfer belt length 0,75m or 1m
- 6- Germicidal equipped with a Ultra Violet lamp
- 7- Potence for the box commands
- 8- Box commands
- 9- electrical cabinet

10-3 electrical plug for connecting the weigher, the moulder and the evacuation belt

- 11- Motor housing
- 12- Wire housing
- 13-2 wheels brakes Ø80
- 14- 2 wheels Ø80
- 15- Loader of dough balls feeding belt

#### DIMENSION



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