INTERMEDIATE PROOFER BMF LEADER 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-LEA-60/44/8	480	352	60	140	550g
BMF-LEA-70/54/8	560	432	70	140	550g
BMF-LEA-60/44/7	420	308	60	140	650g
BMF-LEA-70/54/7	490	378	70	140	650g
BMF-LEA-48/35/7	336	245	48	170	700g
BMF-LEA-56/43/7	392	301	56	170	700g
BMF-LEA-48/35/6	288	210	48	170	800g
BMF-LEA-56/43/6	336	258	56	170	800g
BMF-LEA-48/35/5	240	175	48	170	1000g
BMF-LEA-56/43/5	280	215	56	170	1000g



Automatic group: 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

Structure made of mechanically welded tubular **steel.** Optimum strength and rigidity.

Dough balls loader

Loader equipped with an entry cone and a horizontal curved belt.

It allows rhe loading and preserve the dough pre-balls.



Modularity of the configurations

Can adapt to your local and your working methods.

Machine monted on 4 wheels, 2 with brakes.

Easy to move due to the wheels Ø80 polyamides.

Intermediate Proofer totally enclosed.

Panels in Dibond ® unalterable and covers are in painted sheets. Safety and hygiene optimum.

Ultra Violets Lamps

Germicidal action with automatic timer.

Speed variator

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

Modulo-clips®

Allows you to change the capacity of your swing in the future (see table capacity), without changing the frames (5 to 7 pockets).

Loading selector of the number of pockets.

Allowed to load all the pockets of the frame, on less or two less.

This allows to adjust the resting time according to the cadence.

OPTIONS

Central flourer

Allows to floured the swings before they are loaded

Second transfer belt 0.75m or 1m

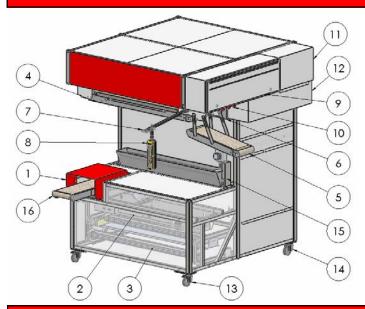
Allows to feed a second moulder with direction reversal of the output belt.

Pack Pro (4 ventilators + humidity extractor)

Allowing the drying process of the gutters during the automatic cycle germicidal cleaning.

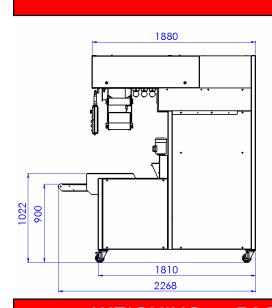
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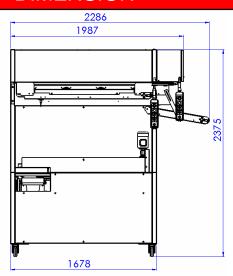
PRESENTATION

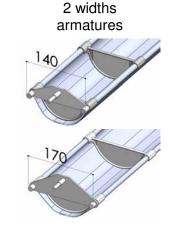


- 1- Access trapdoor of the loading area
- 2- Loading dispatcher in « V »
- 3- Swing equipped with modulo clips®
- 4- Output belt
- 5- Transfer belt length 0,75m or 1m
- 6- Germicidal equipped with a Ultra Violet lamp
- 7- Potence for the box commands
- 8- Box commands
- 9- electrical cabinet
- 10-3 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- Option central flourer
- 16- Loader of dough balls feeding belt

DIMENSION







WEIGHING — PACKING

Model	Weigh in Kg
BMF LEADER	600

ELECTRICAL CHARACTERISTICS

- 400 Volts / 50 Hz / 1,5 kW max. / 10 A max.
- 400 Volts / 60 Hz / 1,8 kW max. / 10 A max.
- 230 Volts / 50 Hz / 1.5 kW max. / 17 A max.
- 230 Volts / 60 Hz / 1,8 kW max. / 17 A max.

Supply: 5 M cable with plug male TRI + T + N

MERAND Dough processing expert

HYGIENE — SECURITY

The intermediate Proofer BMF LEADER is conforms :

- At the machinery directive 2006/42/CE
- To the Labour Code.

Distributed by:

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