

INTERMEDIATE PROOFER

COMPACT PAGE INTERMEDIATE PROOFER model with manual loading and automatic discharge system

USE

Dough piece proofer, with manual loading and automatic discharge to an incorporated moulder.

CAPACITY (*)

Model	Swing-frame dimensions (in cm)	Total number of swing frames	Total number of swing frames in use	Capacity* for		
				Baguettes (330 gr)	Loaves (550 gr)	Large loaves (900 gr)
PAGE-COM-56/43	17	56	43	495 / 387	440 / 344	330 / 258
PAGE-COM-70/54	14	70	54	552 / 432	483 / 378	—

(*): For information only: may vary according to type of dough (% yeast, dough temperature, room temperature, fermentation time)



Semi-automatic assembly:
Proofing chamber + incorporated moulder.

CHARACTERISTICS

Compact dimensions and maximum capacity.
Optimises your bakery space.

Ergonomically positioned work surfaces.
- Moulder table height: 93 cm
- Rounding table height: 83 cm

Machine mounted on 6 castors, 2 with brakes.
Easy to move thanks to polyamide Ø80mm castors.

2mm double-thickness steel sheet metal sides.
Optimum resistance and robustness.

Smooth internal side surfaces.
No flour dust deposits.

Push-button swing-frame actuation.
Very easy and ergonomic to use.
Moulder can be changed 'on the fly'.

Nyltex® double thickness pockets with no Velcro.
Extra-strong fabric pockets with low humidity retention and no bacterial retention areas.

Moulder connection terminal and divider socket.
Ensure power supply to ancillary devices.

Speed selector
Discharge conveyor speed can be adapted to production pace.

Fully clad intermediate proofer
Entirely protected with non degradable Dibond® panels and painted sheet metal housings. Optimum hygiene and safety protection.

OPTIONS

Felt-covered rounding work shelf.
Specially reinforced, can be manoeuvred with one hand.

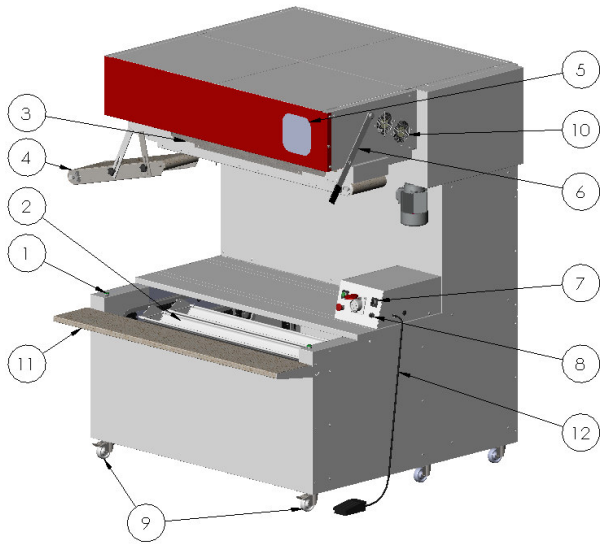
Hygiene protection kit (UV germicide lamps + 2 air extractors)
Germicide UV lamp with automatic timer.
2 air extractors to dry the pockets.
Voltage changeover (other than 380V/50Hz).

Clip-on spacers.
Used to create partitions in the pockets.

Actuation pedal
Used in conjunction with the push-buttons.
Can be positioned anywhere in front of the Leader PAGE intermediate proofer.

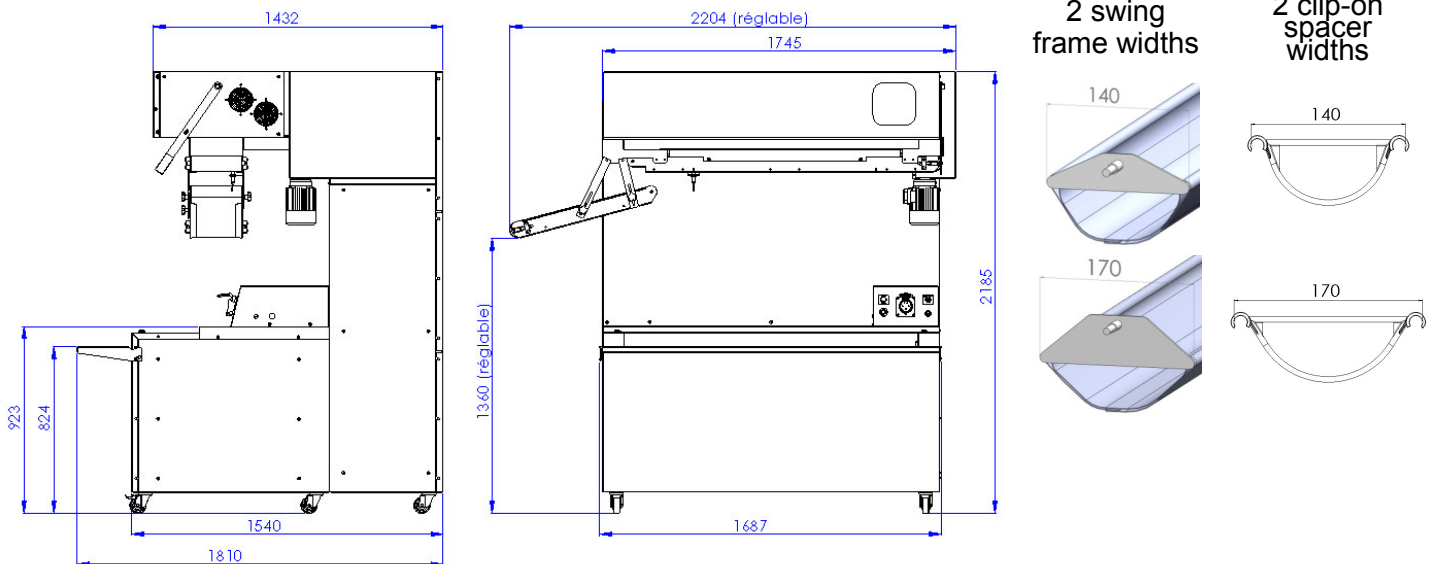
 **MERAND**
Dough processing expert

OVERVIEW



- 1- Swing frame actuation push-buttons
- 2- Tray proofers
- 3- Discharge conveyor belt
- 4- Transfer conveyor belt
- 5- Window to check trays before tipping
- 6- Disengageable tipping lever
- 7- Selection control: loading, discharge, germicide option
- 8- Discharge conveyor speed actuator
- 9- 6 x Ø80mm castors, 2 with brakes
- 10- Hygienic cleaning kit option
- 11- Rounding table option
- 12- Actuation pedal option

DIMENSIONS



WEIGHT — PACKAGING

Model	Weight in kg
LEADER PAGE	530

HEALTH AND SAFETY

The COMPACT PAGE intermediate proofer complies with:

- EU "Machinery" directive 2006/42/EC.
- The French Labour Code .

ELECTRICAL SPECIFICATIONS

- 400 Volts / 50 Hz / 0.5 kW max. / 2 A max.
 - 400 Volts / 60 Hz / 0.6 kW max. / 2 A max.
 - 230 Volts / 50 Hz / 0.5 kW max. / 3.4 A max.
 - 230 Volts / 60 Hz / 0.6 kW max. / 3.4 A max.
- Power supply: 5m long cable with male TRIPHASE + Earth + Neutral*

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