

MECAFORM INDUSTRY Automatic proofer

USE

- Machine to give rest to the dough pieces between the automatic volumetric divider and the moulder.
- Capacity of 5,6 or 7 pockets per swing tray for dough balls up to 900 gr(*).
- Exterior moulder only

	Number of total swing trays	Number of useful swing trays	Number of pockets / swing trays	Number of total pockets	Number of useful pockets
52/43	52	43	5	260	215
	52	43	6	312	258
	52	43	7	364	301
74/65	74	65	5	370	325
	74	65	6	444	390
	74	65	7	518	455
96/87	96	87	5	480	435
	96	87	6	576	522
	96	87	7	672	609



(*): Standard informations may be changed as per the dough type

FEATURES

Welded Structure made of 50/50 stainless steel tubes

Non-deformable frame prevents the swing trays from over tightening risks and allows an extension of the machine.

Individual and removable pockets

Prevent dough balls from sticking together and doubling up in the machine.

Pockets in Nyltex®

The non sticky pockets prevent dough balls from sticking and reduce the flouring (except at the starting in order to « season » the pockets). Machine or hand washable for the best hygiene and reduced cleaning cost.

Machine on castors

Machine is easy to move thanks to castors. The area cleaning and the machine moving is without risk of twisting the frame or adjustments.

Speed Variator

In order to adapt the intermediate proofer to the rate of production to avoid untimely stops of the machine.

UV Lamps to kill germs

V shaped loading guide

To guarantee correct and regular positioning in the pockets.

Emptying system with V for realigning the dough pieces

(2 belts with perpendicular movements). Put the dough pieces back in line and spread them apart thanks to the lower belt at differential speed. Regularity in the work and avoid duplicates in the moulder. Regular flow of dough pieces.

Disengageable system for turning over and emptying the swing trays

Possible to use all swing trays. Getting back manually of dough balls which do not have to go to the moulder.

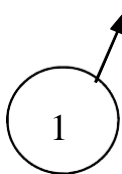
Pilot Swing Tray

To find quickly the first swing tray loaded so as to be in place for the emptying step and to keep the same resting time for all the dough balls.

OPTIONS

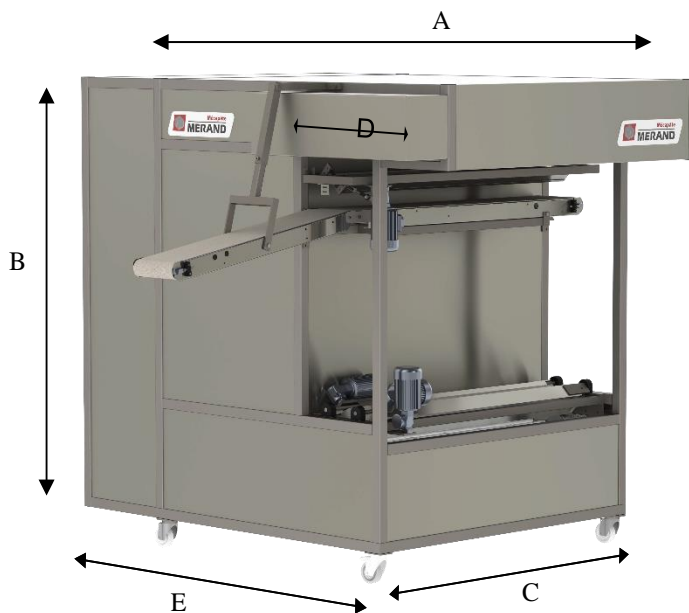
- Reversal way of the emptying belt for feeding the 2nd moulder of the other side (to plan and additional feeding belt)
- Flouring device on calibrator
- Stabilizer
- Centralized flouring device

PRESENTATION



1- Emptying system with V for realigning the dough pieces

DIMENSIONS (cm)



Model	A	B	C	D	E
52/43	193	224	194	418	151
74/65	246	224	194	418	205
96/87	299	224	194	418	258

WEIGHT — PACKING

For an assembled machine:

Model	Weight (Kg)
52/43	600
74/65	820
96/87	1040

HYGIENE — SECURITY

The MECAFORM Intermediate Proofer is in accordance with:

- 89/392, the directive on hatches.
- The labour regulations.

ELECTRICAL FEATURES

- 380 Volts / 50 Hz / 1,50 Kw maxi
 - 380 Volts / 60 Hz / 1,50 Kw maxi
 - 220 Volts / 50 Hz / 1,50 Kw maxi
 - 220 Volts / 60 Hz / 1,50 Kw maxi
- Power supply: 4m with plug sorting TRI + T + N*

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