

MANUAL INTERMEDIATE PROOFER



PAGE



Mini PAGE

STANDARD

- **Small size for maximum capacity:** optimization of space in your bakery.
- **Work carried out at an ergonomic height:**
 - Height of the moulding table: 93 cm
 - Height of the rounding table: 83 cm
- **Structure made of 20/10th double-thickness steel sheet on the sides:** optimum shock resistance and rigidity.
- **Inside of sides with flat surface:** no retention of flour dust.
- **Advancement of the swing frames by push buttons:**
 - Very simple to use and ergonomic
 - Allows continuous loading of the moulder
- **Swing frames removable with screwed axles:** each frame can be removed independently at the loading area without moving the dough proofer.
- **Mechanical safety by rupture screw:** guarantees the mechanical protection of the machine.
- **Nyltex pockets double thickness without velcro:** super resistant pockets in a fabric that holds little humidity and with no bacteria area.
- **Casing to plug in moulder and divider:** to power the associated machines.
- **If failure of the system, possibility to use backup system:** allows emptying the proofer in the event of a power cut.
- **Electric casing separate from motor unit:** allows access to the mechanical areas without electric shock risk for users.
- **Machine on 4 wheels including 2 with breaks:** easy to move thanks to polyamide wheels Ø80.
- **Rubber bumpers** at the rear for protection against impacts with the wall.

BRONZE

- **Hygiene kit (UV lamps + air extractor):**
 - UV lamp with germicidal action with automatic timer
 - Air extractor for drying gutters
- **GoFirst (Choice and Search of 1st frame):** allows you to define at any time a control swing from among all those on the dough proofer, and to program an automatic return to this swing, without a long button press.

SILVER

- **Felt-covered rounding table:** reinforced structure, can be handled with one hand.
Maximum load allowed: 20kg.

GOLD

- **Pedal with impulse:** allows moving the swings with the foot. Both hands remain free to work.

	STANDARD	BRONZE	SILVER	GOLD
Hygiene kit		✓	✓	✓
GoFirst		✓	✓	✓
Rounding table			✓	✓
Pedal with impulse				✓

OPTIONS

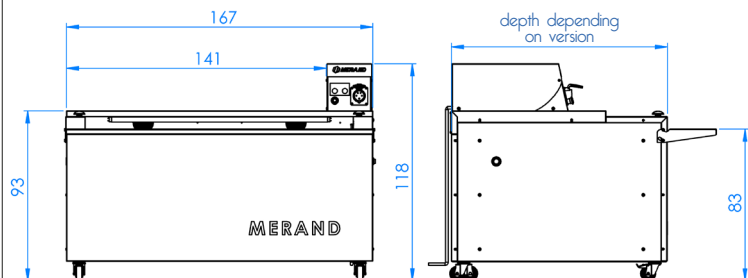
- **Two sensitive buttons:** replace push buttons and offer comfort of use. Less risk of impact than a button.
- **Synthetic felt gutters:** possibility of replacing Nyltex with the felt.
- **Delivery of assembled dough proofer:** to save time during installation when accessibility allows it.
- **Electrical change** if other than 380V/50Hz.

CAPACITIES / DIMENSIONS

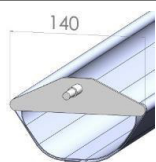
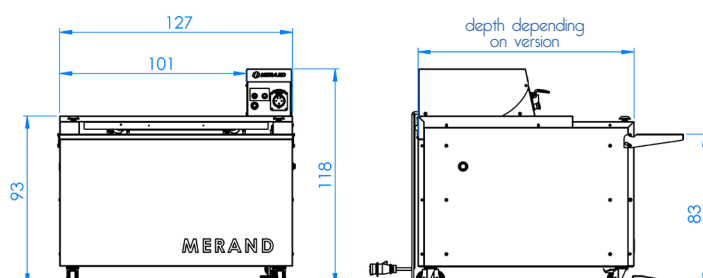
Model	Number of swings	Frame width (cm)	Capacity baguettes 320g*	Capacity bread 550g*	Capacity bread 900g*	Depth (cm)	Width (cm)	Useful width (cm)
PAGE-26/170	26	17	234	208	156	118	167	138
PAGE-32/170	32	17	288	256	192	137	167	138
PAGE-33/140	33	14	297	264	-	118	167	138
PAGE-40/140	40	14	360	320	-	137	167	138
MINI PAGE 20 / 170	20	17	140	120	80	98	127	98
MINI PAGE 26 / 170	26	17	182	156	104	118	127	98
MINI PAGE 26 / 140	26	14	182	156	-	98	127	98
MINI PAGE 33 / 140	33	14	231	198	-	118	127	98

(*): Information given for information purposes only and may vary depending on the nature of the dough.

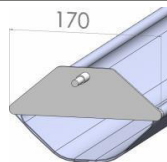
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MINI PAGE



Swing tray width 14cm
recommended for baguettes
and breads up to 550g



Swing tray width 17cm
recommended for baguettes
and breads up to 1kg

WEIGH / PACKING LIST

Model	Tare weight (kg)	Crate of disassembled proofer	Crate of assembled proofer	
			Depth (cm)	Width (cm)
PAGE-33/140	300	Weight: 45kg	128	184
PAGE-26/170	283		128	184
PAGE-40/140	333		147	184
PAGE-32/170	315		147	184
MINI PAGE 26 / 140	240	Width/Depth/ Height: 124/84/189cm	108	144
MINI PAGE 20 / 170	230		108	144
MINI PAGE 33 / 140	270		128	144
MINI PAGE 26 / 170	257		128	144

ELECTRICAL FEATURES

400 Volts / 50 Hz / 0,25 Kw / 0,9 A
 400 Volts / 60 Hz / 0,24 Kw / 0,85 A
 230 Volts / 50 Hz / 0,25 Kw / 1,56 A
 230 Volts / 60 Hz / 0,24 Kw / 1,47 A
 Electricity supply: 5 m cable with male plug TRI + T + N

HYGIENE / SECURITY

The manual proofers comply with:

- Machine directive 2006/42/CE
- French work code

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