

## Manual Intermediate Proofer



The purpose of the intermediate proofer is to allow for the resting of the bread dough once it has been divided, to develop the flavors and taste of the breads and at the same time facilitate the moulding process.

### The models

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We offer 4 intermediate proofer models which distinguished themselves by the overall capacity and the length of the swing trays:

- RPA NM, capacity 256 dough pieces of 350 g
- RPB NM, capacity 320 dough pieces of 350 g
- RPC NM, capacity 320 dough pieces of 350 g
- RPD NM, capacity 400 dough pieces of 350 g

### Characteristics

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- Welded steel structure, reinforcing uprights in the corners, reinforced front and rear panels for a perfect sturdiness and alignment of the gears, sprockets and chains.
  - Very quiet operation
  - No jamming of the swing trays
  - Increased useful life
- The flat top cover allows for any brand's moulder to be installed
- Large capacity industrial chains
- Heavy duty casters with brakes
- Loading on two swing trays at the time
- Swing trays with sliding double felts
- Two 400V recessed outlets

## Ergonomics / Maintenance

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- Removable side covers for easy access and cleaning
- Drive motor with clutch for manual override
- Swing trays on removable shafts to speed up the installation of the felts.

## Optional extras

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- Work table
- « hands free » control with a foot operated pedal

Model	RPA NM	RPB NM	RPC NM	RPD NM
Capacity in baguettes of 350 g	256	320	320	400
Capacity in baguettes of 500 g	192	224	240	280
Number of swing trays	32	32	40	40
Swing tray length (in mm)	1200	1500	1200	1500
Loading mode	Manual			
<b>ELECTRICAL</b>				
Power (in kW)	0,12			
Voltage	400 V / 3 phase +G + N / 50Hz			
<b>DIMENSIONS</b>				
Width (in mm)	1400	1700	1400	1700
Height (in mm)	950	950	950	950
Depth (in mm)	1075	1075	1295	1295
Weight (in kg)	300	300	350	350

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