



Range of intermediate proofers

Proofing

What is it about?

The proofing phase, plays an essential role in the development of the flavors, texture and structure of the bread.

After the division phase that stresses the dough, it needs a resting time before being shaped. During this period, the gluten proteins have time to relax, which promotes the development of a soft and elastic crumb. In addition, the fermentation that occurs during resting releases gases, which contributes to the formation of the alveolar texture. Resting allows the yeasts and bacteria present in the dough to transform the sugars into organic acids and aromatic compounds, thus enriching the taste and smell of the bread. In short, the resting phase represents a fundamental element in bread making, guaranteeing quality, flavor and texture.

How ?

In a manual process, the relaxation of the dough pieces can be done on basic equipment. Typically, the dough pieces can be placed on wooden trays that are placed in a storage unit. This process is physical and tedious because it generates a lot of effort and repetitive gestures. It puts a strain on work ergonomics.



The proofer is an automated storage solution within the framework of a traditional bread-making process with the aim of working the dough with the greatest respect.

In proofers, we can distinguish two types:

- **Intermediate proofer**

After a division phase, it saves space and saves a significant amount of physical effort. By positioning the molder above the dough rest, work ergonomics are significantly improved, and square meters are saved. Loading and unloading the dough pieces remains manual but with a suitable tool that limits movement. Rather than storing the boards in a unit, the troughs come to the operator.

- **Intermediate proofer with automatic unloading**

This is a more automated version of the dough proofer. The loading of the troughs remains manual but the **unloading of the dough into the moulder is automatic.**

Less effort and more productivity!

The proofers are available in different sizes to adapt to the production volumes of bakers but also to the complementary equipment. Typically, the resting chamber must be calibrated in relation to the size of the mixer and the number of dough pieces.



Why a JAC intermediate proofer ?

For several decades, JAC has cultivated its expertise in dough processing and dough proofing is no exception. JAC offers an extensive range adapted to the different needs of bakers.

Capacity

Available in different sizes, each baker will find the version of proofer that corresponds to their daily needs in terms of capacity.

Universality

Perfectly designed to integrate into a 100% JAC universe (dividers and moulders), the proofers in our range can also blend into a multi-brand universe. The possibilities are numerous, you will also find at the end of this document some implementations.

Innovation

A JAC proofer is not a proofer like the others.

- **Automatic search for the first loaded trough as standard:** a significant comfort of use and time saving. No more need for the operator to hold down a button for a long time to search for the first loaded through. With one push of a button, the machine will do it for you.
- **Folding rounding table with removable and washable food polyurethane mat (optional on MB proofer).**
- **Choice of trough type and width:** because your products are not those of another baker, you can choose from two widths and several optional trough materials.

Many other standard or optional technical specifications make the baker's daily work easier. Here is a non-exhaustive list:

Germicidal UV lamp, adjustable feed speed, foot control, two electrical outlets, left and right controls...

Flexibility

With manual or automatic unloading, inwards or outwards, with left or right exit, there is no need to disrupt your process to integrate a JAC proofer into your production.

Warranty



The entire JAC range is guaranteed for 5 years*. For us, this is a guarantee of quality, robustness and a wise choice for those who want to invest in a professional tool for many years.

*Warranty valid on all parts of your machine, including electronics and excluding consumables. Do not hesitate to contact your authorized dealer for more information.

Which of the JAC proofers do you need?



MBS

MBL

MBXL

BAS

BAL

BAXL

BApro



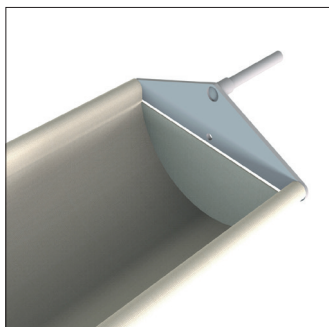
	MBS	MBL	MBXL	BAS	BAL	BAXL	BApro
Manual loading	●	●	●	●	●	●	●
Manual unloading	●	●	●	●	●	●	●
Automatic unloading				●	●	●	●
Trough advance buttons on the left and right	●	●	●	●	●	●	●
Two 16A 380V three-phase moulding and dividing sockets	●	●	●	●	●	●	●
Compatible with vertical moulders	●	●	●	●	●	●	●
Compatible with horizontal moulders	●*	●*	●*				
Search for the first trough <i>For free!</i>	●	●	●	●	●	●	●
Folding rounding table	○	○	○	●	●	●	●
Germicidal UV lamp with protection	○	○	○	●	●	●	●
Adjustable feed speed				○	○	○	●
Stainless steel cladding							●
Slick interior walls							●
Foot control	○	○	○	○	○	○	○
Maximum capacity (350g dough pieces)	231	297	360	402	536	592	504
Useful capacity in continuous process (350g dough pieces)				276	368	416	
Footprint	😊😊😊😊	😊😊😊	😊😊	😊😊😊😊	😊😊😊	😊😊	😊😊

* The moulder may extend beyond the rear of the proofer.

○ Option ● Standard

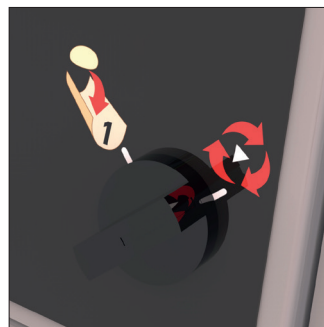
MB : simplicity and compactness

New



Troughs with double velcro

- Easily cleanable.
- Do not turn around the support.
- Equipped with ends, they can contain the most hydrated doughs.
- The trough supports are manufactured in 16mm diameter for excellent stiffness.



Automatic search for the first loaded trough

- A significant ease of use and time saving. No need for the operator to press a button for a long time to search for the first loaded trough.
- With one press of a button, the machine will do it for you.

Location planned to accommodate a moulder



Two 16A three-phase electrical outlets
Makes it easy to connect a moulder and a divider.

Left and right trough advance buttons
Simple and ergonomic

Option : Foot control
Frees hands for easy loading and unloading.

POM sprockets with bronze ring
Reduce friction, noise and increase service life.

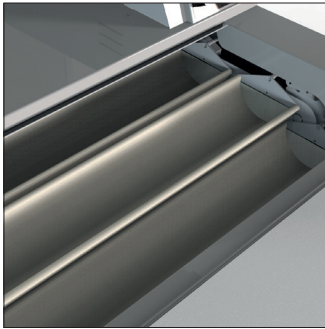


Choice: Power supply type

- 230V three-phase
- 400V three-phase

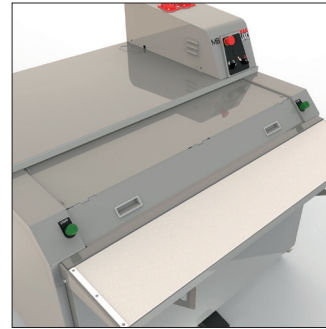


Option : Folding rolling table with food-grade polyurethane mat, removable and washable.

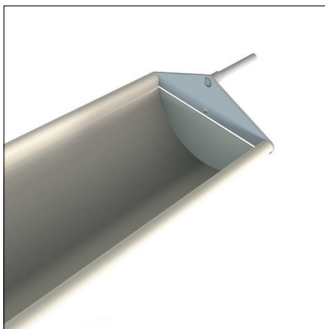


Choice: Size of troughs

- Standards: for dough up to 650gr
- Large: for dough up to 950gr



Option : Germicidal UV lamp with protective shutter and air extractor Sterilizes the rest area and evacuates humidity.



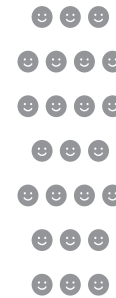
Choice: Type of troughs

- Hygiene
- Reduced blooming
- Dry cleaning by hand
- Wet cleaning by hand
- Machine cleaning
- Low water absorption
- Life span

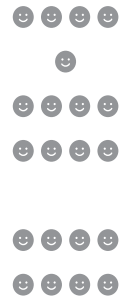
Synthetic felt



Synthetic fabric (option)



Silicon (option)



Three capacities available

MBS

● Up to 231 pieces



MBL

● Up to 297 pieces



MBXL

● Up to 360 pieces



STANDARD TROUGHS

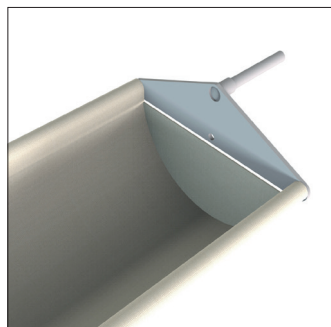
LARGE TROUGHS

	MB S	MB L	MB XL	MB S	MB L	MB XL
Motor power in kW	0,3kW					
Net weight in kg	250	300	350	250	300	350
Maximum weight of dough pieces in gr	650	650	650	950	950	950
Length/width of troughs in cm	106 x 14	136 x 14	136 x 14	106 x 16	136 x 16	136 x 16
Number of total troughs	33	33	40	26	26	32
DOUGH PIECES OF 350GR*	Number of dough pieces per trough	7	9	9	7	9
	Maximum capacity	231	297	360	182	234
DOUGH PIECES OF 550GR*	Number of dough pieces per trough	6	8	8	6	8
	Maximum capacity	198	264	320	156	208
DOUGH PIECES OF 750GR*	Number of dough pieces per trough	n/a	n/a	n/a	5	7
	Maximum capacity	n/a	n/a	n/a	130	182
DOUGH PIECES OF 950GR*	Number of dough pieces per trough	n/a	n/a	n/a	4	6
	Maximum capacity	n/a	n/a	n/a	104	156

*Capacities shown are approximate. Dough type, proving, rounding or layout may vary the number of dough pieces per trough.

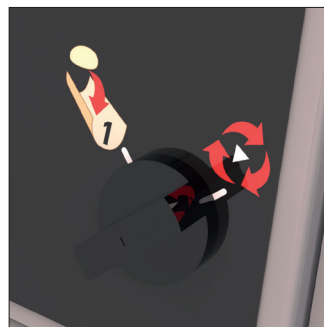
BA : enhanced capacity and automation

New



Troughs with double velcro

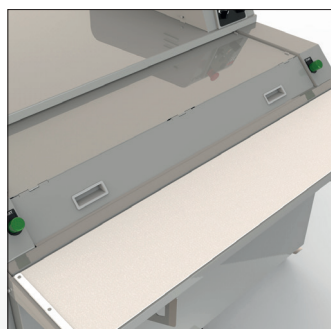
- Easily cleanable.
- Do not turn around the support.
- Equipped with ends, they can contain the most hydrated doughs.
- The trough supports are manufactured in 16mm diameter for excellent stiffness.



Automatic search for the first loaded trough

- A significant ease of use and time saving. No need for the operator to press a button for a long time to search for the first loaded trough.
- With one press of a button, the machine will do it for you.

Automatic unloading thanks to the motorized belt.



Germicidal UV lamp with protective shutter and air extractor
Sterilizes the rest area and evacuates humidity.



Folding rolling table with food-grade polyurethane mat, removable and washable.

POM sprockets with bronze ring
Reduce friction, noise and increase service life.



Side lever
It allows you to use the full capacity of the swing.

Two 16A three-phase electrical outlets
Makes it easy to connect a moulder and a divider.

Switch for swing operation or UV cleaning cycle

Left and right trough advance buttons
Simple and ergonomic

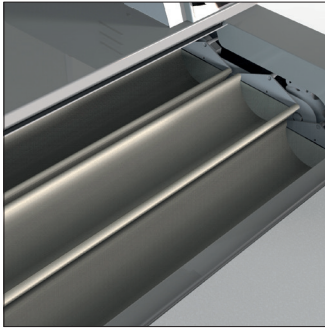
Location planned to accommodate a moulder

Option : Foot control
Frees hands for easy loading and unloading.



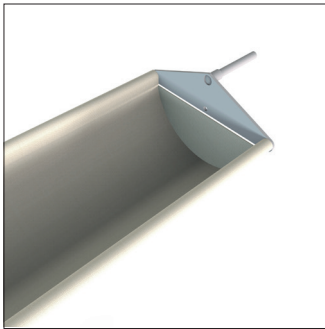
Choice: Power supply type

- 230V three-phase
- 400V three-phase



Choice: Size of troughs

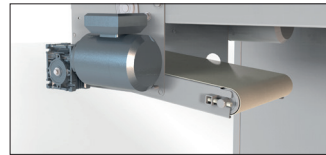
- Standards: for dough up to 650gr
- Large: for dough up to 950gr



Choice: Type of troughs

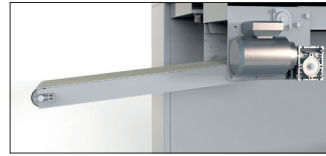
- Hygiene
- Reduced blooming
- Dry cleaning by hand
- Wet cleaning by hand
- Machine cleaning
- Low water absorption
- Life span

* pas de séchage mécanique

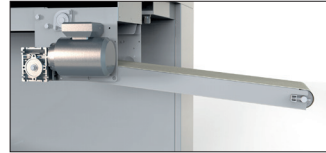


Choice: Type of unloading of dough pieces

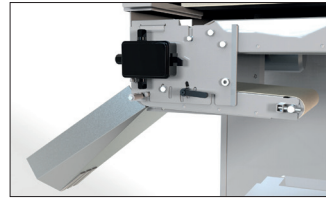
- Inwards



- Outwards left



- Outwards right

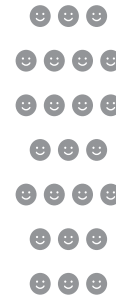


- Double (contact us)

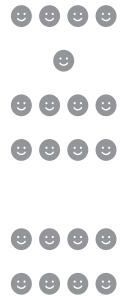
Synthetic felt



Synthetic fabric (option)



Silicon (option)



Three capacities available

BAS

- Up to 402 pieces



BAL

- Up to 536 pieces



BAXL

- Up to 592 pieces



STANDARD TROUGHS

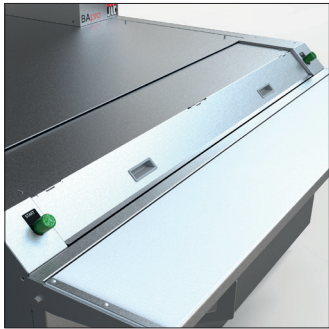
LARGE TROUGHS

	BA S	BA L	BA XL	BA S	BA L	BA XL
Motor power in kW	0,45kW					
Net weight in kg	450	500	550	450	500	550
Maximum weight of dough pieces in gr	650	650	650	950	950	950
Length x width of troughs in cm	106 x 14	136 x 14	136 x 14	106 x 16	136 x 16	136 x 16
Number of total troughs	67	67	74	53	53	60
Number of useful troughs	46	46	52	32	32	39
Number of dough pieces per trough	6	8	8	6	8	8
Maximum capacity	402	536	592	318	424	420
Useful capacity in continuous process	276	368	416	192	256	312
Number of dough pieces per trough	5	7	7	5	7	7
Maximum capacity	335	469	518	265	371	273
Useful capacity in continuous process	230	322	364	160	224	273
Number of dough pieces per trough	n/a	n/a	n/a	4	6	6
Maximum capacity	n/a	n/a	n/a	212	318	360
Useful capacity in continuous process	n/a	n/a	n/a	128	192	234
Number of dough pieces per trough	n/a	n/a	n/a	3	5	5
Maximum capacity	n/a	n/a	n/a	159	265	300
Useful capacity in continuous process	n/a	n/a	n/a	96	160	195

*Capacities shown are approximate. Dough type, proving, rounding or layout may vary the number of dough pieces per trough.

BApro : maximum hygiene and performance

New



Germicidal UV lamp with protective shutter and air extractor
Sterilizes the rest area and evacuates humidity.

Unloading turret can be rotated through 180° with automatic unloading thanks to the motorized belt.

Location planned to accommodate a moulder



Pinions on double bearings
Reduces friction and increases service life.



Stainless steel folding rolling shelf with food-grade polyurethane mat, removable and washable.

Two 16A three-phase electrical outlets
Makes it easy to connect a moulder and a divider.



Automatic search for the first loaded trough

- A significant ease of use and time saving. No need for the operator to press a button for a long time to search for the first loaded trough.
- With one press of a button, the machine will do it for you.

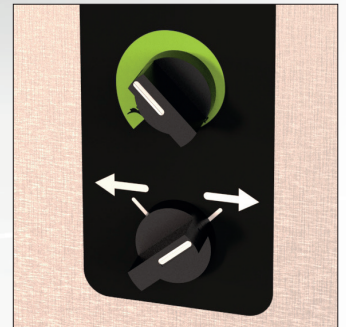
Stainless steel cladding and slick internal walls for enhanced hygiene

Left and right trough advance buttons
Simple and ergonomic

Synthetic fabric troughs with 2 working sides with antibacterial and water-repellent treatment



Option : Foot control
Frees hands for easy loading and unloading.

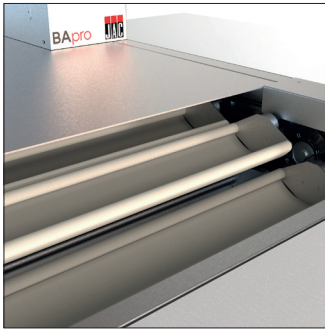


Adjustable unloading speed



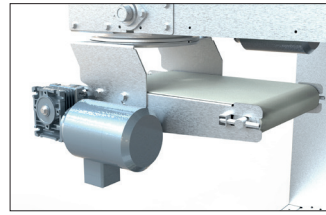
Choice: Power supply type

- 230V three-phase
- 400V three-phase



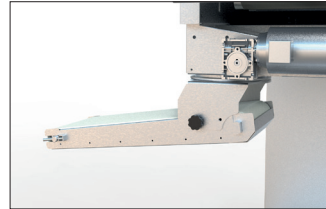
Choice: Size of troughs

- Standards: for dough up to 650gr
- Large: for dough up to 950gr

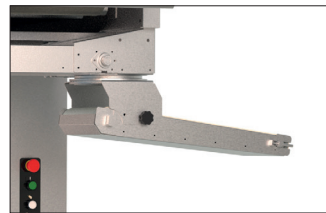


Choice: Type of unloading of dough pieces

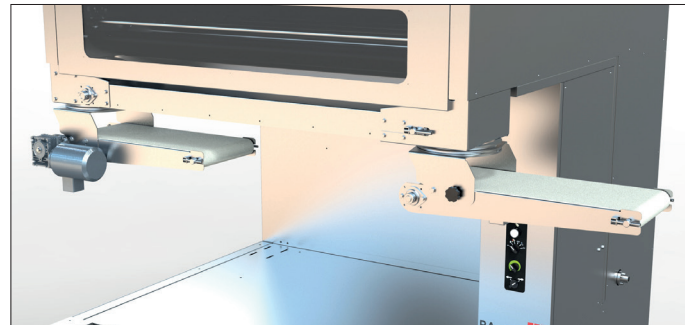
- Inwards



- Outwards left



- Outwards right



- Double (contact us)

FEATURES

Engine power in kW	0,72
Net weight in kg	900

STANDARD TROUGHS

PIECES UP TO 650G MAX*

Length of troughs in cm	122
Width of troughs in cm	13
Number of useful troughs	84
Useful capacity in 350 g dough pieces	504
Number of dough pieces per trough	6
Useful capacity in 550 g dough pieces	420
Number of dough pieces per trough	5

LARGE TROUGHS

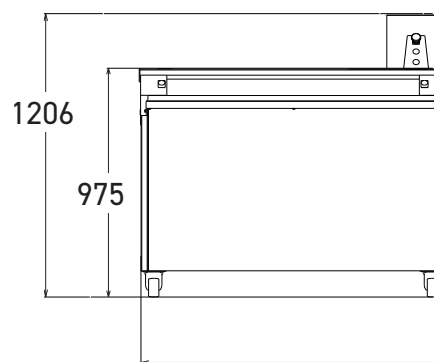
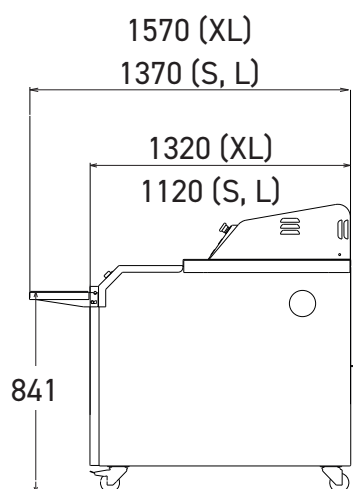
PIECES UP TO 950G MAX*

Length of troughs in cm	122
Width of troughs in cm	16
Number of useful troughs	67
Useful capacity in 350 g dough pieces	402
Number of dough pieces per trough	6
Useful capacity in 550 g dough pieces	335
Number of dough pieces per trough	5
Useful capacity in 950 g dough pieces	268
Number of dough pieces per trough	4

*Capacities shown are approximate. Dough type, proving, rounding or layout may vary the number of dough pieces per trough.

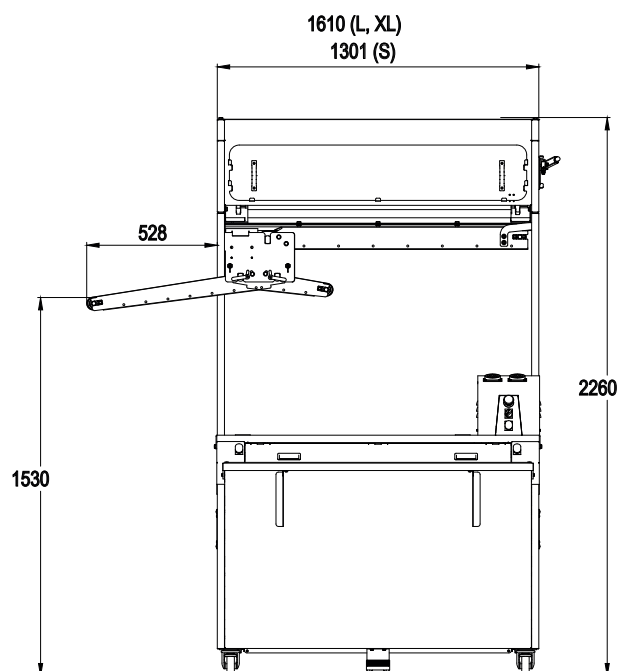
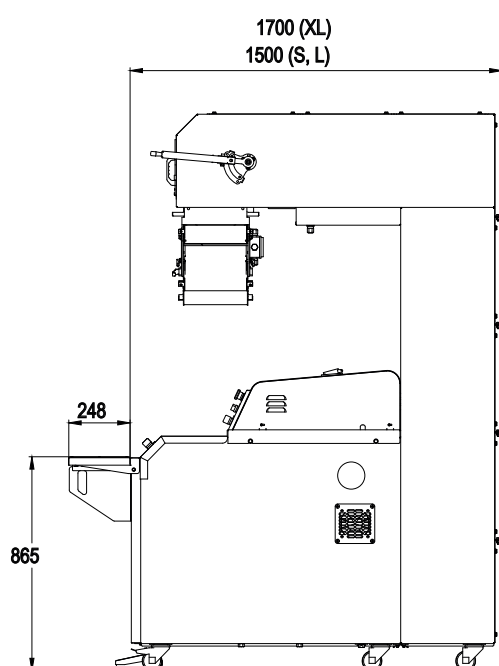
The dimensions

MB

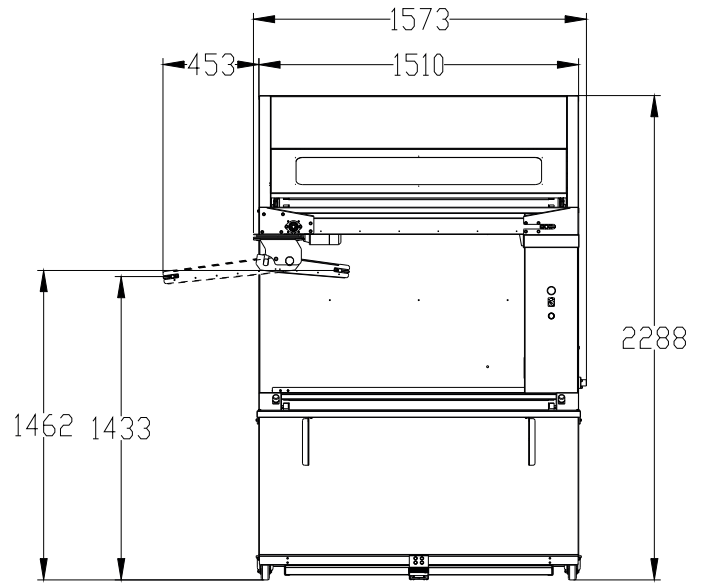
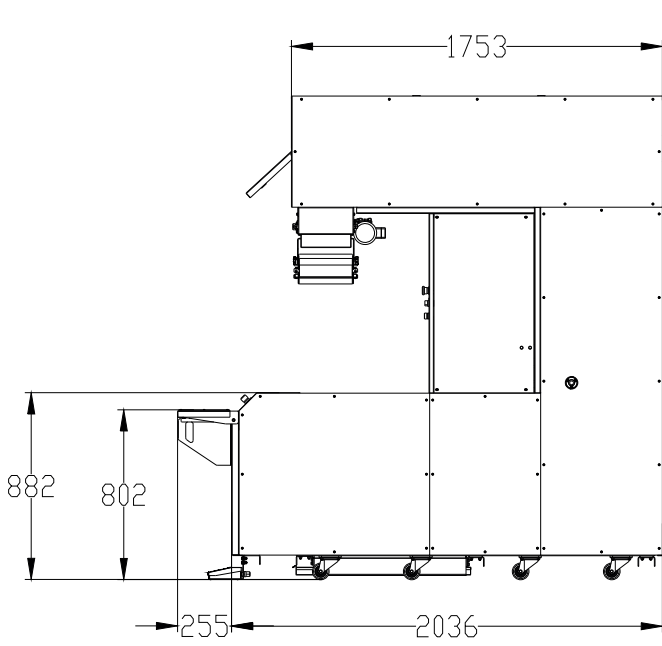


1610 (L, XL)
1310 (S)

BA



BApro



Examples of possible configurations

Tradiform - MBS - Ultima



Div - BAS - Unic



Paniform - BAS - HF - MoovM



Divr - BApro - HF





Warranty valid on all parts of your machine, including electronics and excluding consumables.

Do not hesitate to contact your authorized dealer for more information.

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