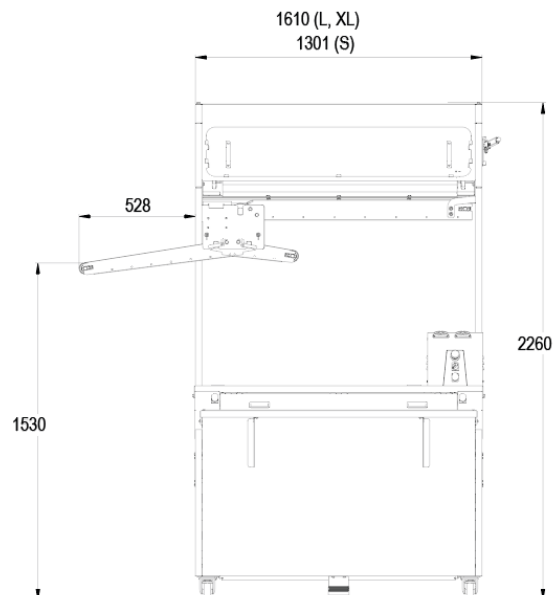
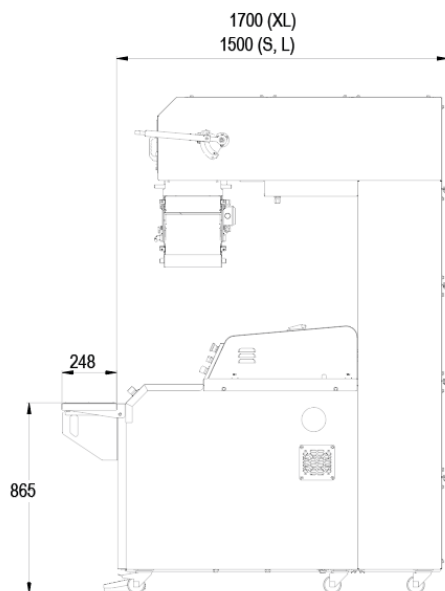


BA

- ✓ Robust and silent
- ✓ Automatic search for the first trough
- ✓ Maximum respect for the dough's structure
- ✓ Automatic unloading
- ✓ Compact
- ✓ Two trough sizes available
- ✓ Fitted with sockets to connect a moulder and divider



SPECIFICATIONS

Synthetic felt troughs		•	
Automatic search for the first trough		•	
Folding rounding tray		•	
Germicidal UV lamp with protection and air extractor		•	
Reference trough		•	
Motor power in kW		0.25	
		Standard troughs	Wide troughs
	Net weight (in kg)	610	610
	Maximum weight of dough pieces in grams	650	950
	Length x width of troughs in cm	136 x 14	136 x 16
	Total number of troughs	74	60
	Number of usable troughs	52	39
350 g* dough pieces	Number of dough pieces per trough	8	8
	Maximum capacity	592	420
	Usable capacity in a continuous process	416	312
550 g* dough pieces	Number of dough pieces per trough	7	7
	Maximum capacity	518	273
	Usable capacity in a continuous process	364	273
750 g* dough pieces	Number of dough pieces per trough	n/a	6
	Maximum capacity	n/a	360
	Usable capacity in a continuous process	n/a	234
950 g* dough pieces	Number of dough pieces per trough	n/a	5
	Maximum capacity	n/a	300
	Usable capacity in a continuous process	n/a	195

TECHNICAL SPECIFICATIONS

Power supply	230V three-phase,400V three-phase
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Dough piece discharge belt	Internal , External,External long
Type of outlet	Left ,Right
Troughs	Standard,Large
Options (Additional cost)	Foot control, Adjustable unloading speed, Double outfeed, Synthetic fabric troughs

MAIN STRENGTHS



Two three-phase power sockets

Facilitates the connection of moulder and divider.



Bronze ring gear wheel

Reduces friction and extends service life.



Controls (right/left)

Simple and ergonomic



UV lamp and air extractor

Germicidal UV lamp with protection and air extractor
Sterilises the proofing area and extracts moisture.
Hygiene Smooth inside walls Stainless steel exterior
covers Flour recovery bins



Lever on the side

Allows the proofer to be used at full capacity.



Automatic search for the first trough

Ease of use and appreciable time savings. No more need for a prolonged button press by the operator to find the first loaded dough piece. With a press of a button, the machine will do it for you.