

AUTOMATIC INTERMEDIATE PROOFER

USE

- The RTM intermediate proofer is a machine for the initial proof of dough pieces in bakeries making more than 1200 dough pieces of 100 to 1000 g per hour.
- Incorporated into the unit, it can be:
- Used intermittently or continuously by just one person, by automatic loading (REP) and powered unloading to the moulder.

CONSTRUCTION

- The distributor is not incorporated into the chamber
- Designed to automatically load the distributor
- Epoxy painted (food-grade)
- Cast iron sprockets with steel drive shafts
- Felt pockets fixed by treated Velcro. Moulding top
- Dough piece out-feed by powered conveyor to right or left (to be specified)
- Quiet running
- Hanging control unit
- Electrical protection of the Major moulder and out-feed belt
- Germicide lights, blower with heater
- Stoppable flour duster
- Control circuit: 24 V
- Supply voltage: four phase 400 V 50 Hz

GENERAL FEATURES

Model		RTM2	RTM3	RTM4	RTM5	RTM6	RTM7
Performances							
Dough piece weight maxi		1000 g	1000 g	1000 g	1000 g	1000 g	1000 g
Number of pockets		43	43	68	68	68	88
Capacity - bread (baked) 400 g		172	215	272	272	340	440
Power		0.6 kW	0.6 kW	0.6 kW	0.6 kW	0.6 kW	0.6 kW
Dimensions and weight							
Overall (L x w in mm)	Floor	1660 x 900	1800 x 900	1320 x 1340	1660 x 1340	1800 x 1390	1800 x 1330
Overall (L x w in mm)	Ceiling	1660 x 1360	1800 x 1360	1320 x 1790	1660 x 1790	1800 x 1790	1800 x 2675
Width with motor		1,910 mm	2,050 mm	1,570 mm	1,910 mm	2,050 mm	2,050 mm
Height		2,580 mm	2,580 mm	2,580 mm	2,580 mm	2,580 mm	2,580 mm
Felt parts (in mm)		1400 x 155	1540 x 155	1060 x 155	1400 x 155	1540 x 155	1540 x 155
Net weight		675 kg	750 kg	700 kg	775 kg	850 kg	900 kg