

INTERMEDIATE PROOFER

USE

- Machine for the first proof of dough pieces, designed for bakeries using between 200 kg and 300 kg of flour a day.
- Used by just one person, it is front loaded, by hand, unloading of powered to the moulder
- We recommend the germicide roof light option , that does not alter the capacity.
- The moulder is not included in the price
- As an option, the retractable conveyor enables the moulded dough pieces to be fed away (working length about. 350 mm)

CONSTRUCTION

- Epoxy painted
- Cast iron sprockets with steel drive shaft
- Treated felt pockets, fixed by Velcro
- Quiet running
- Frame on castors
- Fixed handing-up top
- Filling mechanism
- Designed to incorporate and electrically protect the MAJOR moulder
- Control circuit: 24 volts
- Supply voltage: four phase 400 V 50 Hz

GENERAL FEATURES

Model	MADA1	MADA2	MADA3
Performances			
Dough piece weight maxi	630 g	630 g	630 g
Number of pockets	60	60	60
Capacity - bread (baked) 400 g	300	360	420
Power	0.37 kW	0.37 kW	0.37 kW
Dimensions and weight			
Loading height	800 mm	800 mm	800 mm
Overall (L x w in mm)	1320 x 1340	1660 x 1340	1800 x 1340
Width with motor	1,570 mm	1,910 mm	2,050 mm
Height	2,250 mm	2,250 mm	2,250 mm
Felt parts (in mm)	1060 x 130	1400 x 130	1540 x 130
Net weight	700 kg	750 kg	800 kg