

INTERMEDIATE PROVER

INTER



DIVING-MOULDING LINE

Description:

To be used for automatic bakery lines.

- > Pre-fermentation time from 10 to 20 minutes.
- > Temperature controlled by thermostat.
- > Suitable to be connected in line with different kinds of moulders according to the type of bread required.
- > With pocket swap dynamic system (version V)

Optional:

- > Humidity control
- > Germicidal lamp
- > U.V. drying lamp
- > Stainless steel cladding
- > Other sizes and special versions upon request
- > STATIC version without pocket swap system (version S)



TECHNICAL DATA

		INTER200V	INTER250V	INTER300V	INTER400V
Useful baskets	n°	200	250	300	400
Max.	pieces/hour	800	1000	1200	1600
Dimensions	cm	210x234x260	210x234x260	210x234x260	210x301x260
Power	kW	3	3	3	3

