



INTERMEDIATE PROOFER Manual Loading **COMPACT (CMB)**

USE

- Machine to store dough balls during the resting time and make the link between the divider and the moulder
- Capacity of 7 or 9 pockets pan for dough balls up to 900 gr (7 pockets) and 600 gr (9 pockets).
- Integrated moulder

CAPACITIES (*)

Model	Total Number of pockets	Number of balance pan	(*) : standard information that can change as per to the dough nature.
CMB 57/43/7	399	57	
CMB 57/43/9	513	57	
CMB1R 73/59/7	511	73	
CMB1R 73/59/9	657	73	
CMB1E 79/65/7	553	79	
CMB1E 79/65/9	711	79	

FEATURES

Welded Structure made of 50/50 in stainless steel.

The non-buckling frame prevents the balance pans from over tightening risks and allows an extension of the machine.

Individual and removable pockets.

Prevent dough balls from sticking back together and doubling up in the machine.

Pockets in Nyltex®.

The non sticky pockets prevent dough balls from sticking and reduce the flouring (except at the starting in order to « season » the pockets).

Machine or hand washable for the best hygiene and reduced cleaning costs.

Machine on castors.

Non buckling frame easy to move thanks to the castors. The area cleaning is easier as well as the machine movements without any risk of twisting the frame or changing the adjustments.

UV Lamps.

Evitent le développement des bactéries dans les poches.

Pilot Balance Pan

To allow to find rapidly the 1st loaded intermediate proofer so as to set up in emptying position and to keep the same resting time for all the doughballs.



Release system of reversal and emptying of intermediate proofer.

Possibility to use all the balances. Possibility of manual taking back of doughballs which do not have to go inside the moulder.

Speed Variator

In order to adapt the intermediate proofer to the rate of production to avoid untimely stops of the machine.

Integrated Moulder (3 output possible : in front, to the left or to the right). Easy installation and save place.

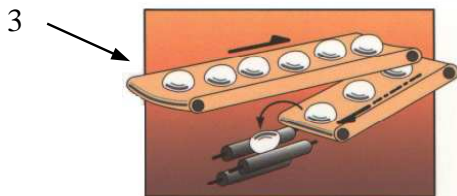
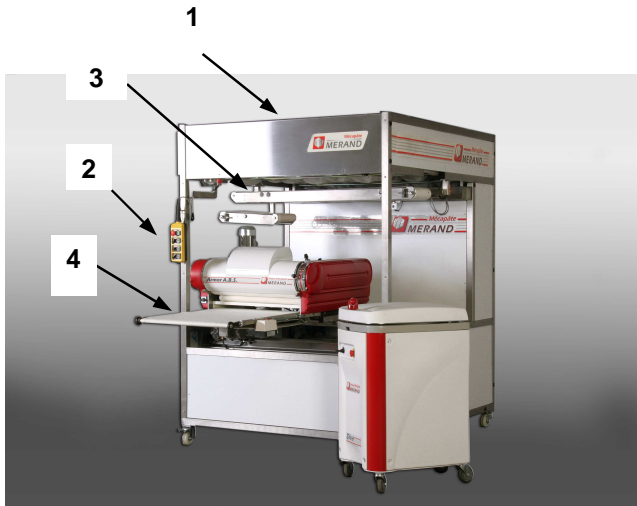
Running by pedal

To allow to run balances on foot while getting out doughballs from the divider.

OPTIONS

- Reversal way of the emptying for feeding of the 2nd moulder on the other side (to plan an additional feedbelt).
- Folding tablet (1680 X 300 mm) covers with felt.
- Exit trolley for Trégor to insert the Pointop®
- Delivery belt of 1 m for Moulder Merand integrated.
- Installation by a technician Merand Mécapâte with the assistance of the dealer.

PRESENTATION



- 1- Electrical box
 2- Order box (position can change as per the setting up).
 3- Feed belt to the moulder with 2 levels.
 4- Delivery belt moulder (option).

DIMENSIONS (cm)



Model	H	P	L
CMB 57/43/7	224	188	174
CMB 57/43/9	224	188	174
CMB1R 73/59/7	224	188	174
CMB1R 73/59/9	224	188	174
CMB1E 79/65/7	224	242	174
CMB1E 79/65/9	224	242	174

WEIGHT — PACKING

For delivery of an assembled machine :

Modèle	Weight
CMB 57/43/7	550
CMB 57/43/9	550
CMB1R 73/59/7	750
CMB1R 73/59/9	750
CMB1E 79/65/7	770
CMB1E 79/65/9	770

ELECTRICAL FEATURES

- 380 Volts / 50 Hz / 1 Kw maxi
 - 380 Volts / 60 Hz / 1 Kw maxi
 - 220 Volts / 50 Hz / 1 Kw maxi
 - 220 Volts / 60 Hz / 1 Kw maxi
- Power supply : 4m with plug sorting TRI + T + N



Distributed by :

HYGIENE — SECURITY

The compact Intermediate Proofer is in accordance with :

- 89/392, the directive on hatches.
- The labour regulations.