



MODEL FMK



MODEL KMK



Intermediate Proofer is generally use in automatic bread-making lines and is used for proving portions of dough following the dividing and rounding operations and before forming and final fermentation, ensuring the continuity of production cycle at the preset production rhythm. Feed by conical rounder or directly by volumetric divider. The discharge end is usually combined with moulder.

Processing range : 100 grams to 1000 grams.  
 Capacites : 2.000 - 10.000 pieces per hour

Loading is reversible left / right on installation  
 Epoxy painted wall pannel

- 154 Pockets in nylon mesh ( FMKint - KMKint )
- 238 Pockets in nylon mesh ( FMKint - KMKint )
- 280 Pockets in nylon mesh ( FMKint - KMKint )
- 620 Pockets in nylon mesh ( KMKint )
- 820 Pockets in nylon mesh ( KMKint )

**Standard Construction**

- Epoxy painted wall pannel
- Loading is reversible left / right on installation ( FMKint )
- Loading side must be indicated in KMKint models
- Pockets in nylon mesh
- 380 V 50 Hz N+PE

**Optional**

- Germicide lamps
- Adjustable speed
- Heating Fan
- Cooler Fan
- Stainless Steel Wall Pannels

**Health and safety**

- The basic health and safety requirements of Machinery Directive
- The basic requiraements of Electromagnetic Compatibility Directive

MODEL				154	238	280	620	820
Weight Range	Poids de Pâtons	Gewichtsbereich	Gr.	100- 1000	100- 1000	100- 1000	100-1000	100-1000
Period	Période	Zeitraum	Minute	4,5	8,5	10	15	18
Nr. Basket	Nr. Poches	Nr. Teigmulden	Nr.	154	238	280	620	820
Width	Largeur	Breite	mm	1680	1680	1680	2150	2000
Depth	Longueur	Länge	mm	1200	1820	1920	3100	3250
Heigth	Hauteur	Höhe	mm	2260	2260	2260	2890	2900
Weight	Poids	Nettogewicht	Kg	610	800	840	1970	2100
Power	Puissance électrique	Motorleistung	kW	0,37	0,37	0,37	0,55	0,55