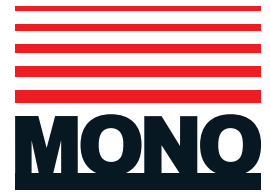




180-Pocket Intermediate Proofer FG036S



Innovative equipment
for traditional baking

MONO Equipment's Intermediate Proofer is a 180-pocket automatic proofing system designed to gently rest the divided dough pieces before they are moulded.

The dough pieces are continuously fed into the Proofer and each piece is automatically placed into the special plastic carrier pockets. Dough sticking is prevented thanks to the use of Teflon coatings on the in-feed chutes and the mesh pockets are perforated which allows air to pass freely around the dough during the proofing cycle.

Simple manual controls enable quick and efficient product changes whilst viewing doors, positioned at the front of the proofer, allows the operator access to the carrier pockets and also to monitor the progress of the dough on its journey through the machine.



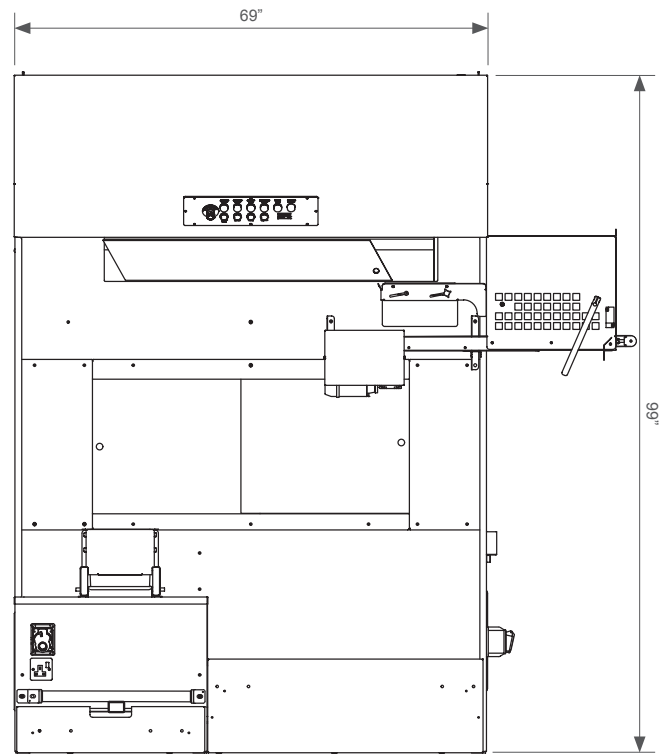
Features and Benefits

- Designed to gently rest divided dough pieces
- Contains 180 special plastic carrier pockets
- Pockets are perforated to allow air to circulate around the dough to prevent sticking
- Ten minute proof time
- Proofs up to 960 pieces per hour
- Product weight range 8oz - 2lbs
- Viewing windows to monitor progress of the dough
- Simple to use lever to set the curling chain for either loaves or French sticks
- Easy to use control panel featuring integrated dough processing counter
- Suitable for use with Combination Moulder or Metro Moulder
- Available with or without cross feed - Moulder dependent
- Simple one person operation
- Stainless steel construction
- Fully automated process
- Teflon coated infeed chute prevents dough from sticking
- 3-phase electrical supply
- 2 year warranty

Specifications and Dimensions

Specifications	180-Pocket Intermediate Proofer
Capacity per hour	960
Product weight range	8oz - 2lbs
Proof time	10 minutes
Height	99"
Width	69"
Depth	65"
Weight	3,240lbs
Electrics:	
Power Supply	415v, 3 phase, 50Hz, 0.75kW

Specifications correct at time of publication.
 MONO Equipment reserves the right to amend the specification without prior notice.



The easy to reach control panel features an integrated dough processing counter to record the number of products produced.



Simple to use lever to set the curling chain required for either loaves or French sticks.



The polyethylene pockets are perforated to allow air to circulate to prevent sticking.