



Mada 2 SA

Semi-automatic intermediate proofer

Performances

- 2 models: 1060 or 1240mm
- Number of carriers total: 51
- Number of carrier useful: 37
- Number of dough pieces/pockets: from 5 to 8, depending on models
- Dough piece weight: from 80 to 1000 g

The advantages

- High storage capacity
- Built-in 3 sides
- Full (integral) loading
- Very easy to use
- Silent
- Reduced floor area
- Automatic research of the loading carrier and unloading carrier

Use

The semi-automatic intermediate proofer Mada2 SA is a machine intended for the intermediate proofing of dough before moulding.

Operating principle

Once the control panel is in loading mode, the carriers move by 2 thanks to the 2 blue buttons located on both side of the machine. The loading of dough pieces is always manual. After resting, once the selector is on unloading mode and the lid closed, the baker uses the timer to select the unload rating of the carriers. The dough pieces are deposited on the conveyor belt and conveyed to the moulder. The UV lamps and the blower guarantee a perfect hygiene.

Note :

it is possible to load the whole intermediate proofer.

Construction

Epoxy painted
Cast iron sprockets with steel drive shafts
Treated felt gutters, fixed by Velcro
Gutter supplied on standard. Pockets of 650/1000g in option.
Quiet running
Frame on directional castors
Control with push buttons for the loading mode (2 per 2)
When in open position, the lid can be used as a foldaway rounding table.
Rounding surface covered by felt
Socket for hydraulic divider
Electrical connection for moulder
Fits with the Major Manu moulders
Supply voltage : 400 V 3PH + N 50 HZ

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The Mada2 is not configured to be use with an automatic bread plant