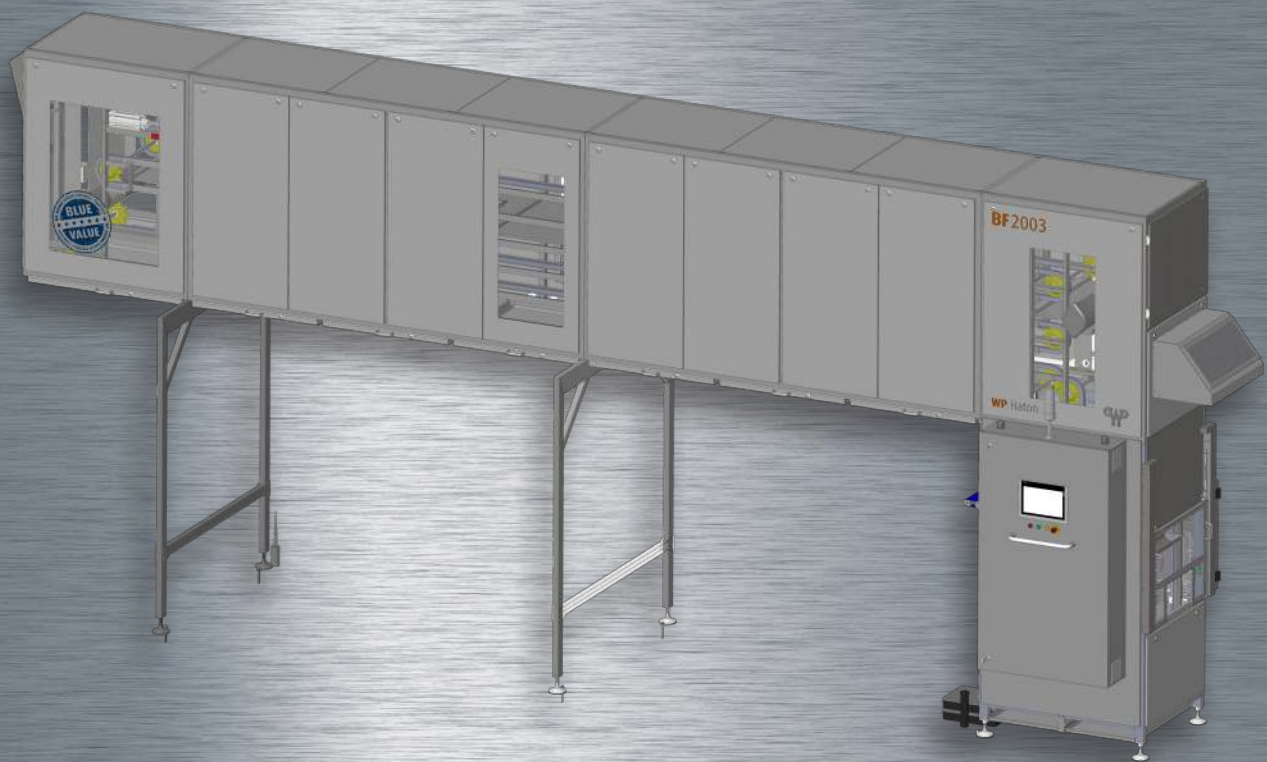


think process!



BF 2003

Intermediate Proofer

think process!

BF 2003

Picture BF 2003

ESPECIALLY DESIGNED FOR ALL TYPES OF FRENCH BREAD
AND PETIT PAINS.



BENEFITS

- Plastic washable pockets, easily exchangeable
- Frame made of modular closed tubular profiles out of stainless steel
- Stainless steel trays
- Ultraviolet light for protection against mould
- Reliable infeed systems
- Plexiglas windows for visual inspection
- Reliable performance

BASIC EXECUTION:

- Infeed step belt (the proofer runs continuously)
- Drive by a motor reductor with frequency inverter
- Frame out of closed tubular profiles, stainless steel
- Stainless steel cover plates
- Plexiglas windows at the entrance and outfeed
- Trays with exchangeable polyethylene proofer pockets
- UV lamps to avoid mould forming in pockets
- Exhaust fan in overhang
- Proofer according to CE-standards

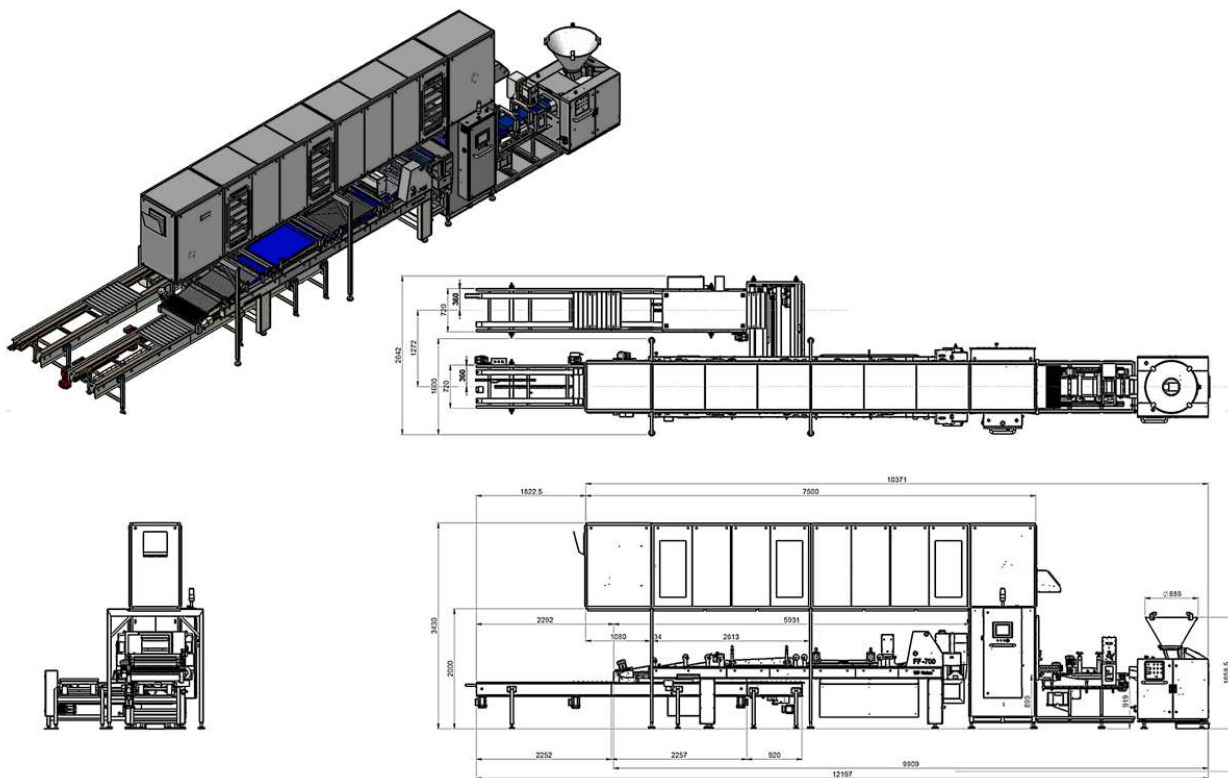


Illustration BF 2003 (in Baguetta line)

BF 2003

TYPE	WEIGHT RANGE	CAPACITY (FIXED)	PROOF TIME	CONTENTS
BF 2003	100 - 750 gr	<3000 pcs/h.	6 minutes	314 net, 412 gross
		<1460 pcs/h.	10 minutes	244 net, 342 gross

CONNECTED LOAD

230/400 V, 3 phase, 50 Hz + earth
KVA depending on execution

OPTIONS

- Fully automatic climate control
- Air drying device on pockets
- Central switching with line control incl. emergency stops (3000 line)
- Central switching with line control incl. emergency stops (1500 line)
- Customer specific Blue Box

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