

FIRIN MAKİNALARI SAN. Ve DIŞ TİCARET AŞ

INTERMEDIATE PROOFERS (STATIC TYPE)



DN42

Dough Capacity: 270 pcs

Dough Bowls Capacity: 334 pcs

WidthxLenghtx Height: 2125x2250x2450mm

DN62

Dough Capacity: 432 pcs

Dough Bowls Capacity: 496 pcs

WidthxLenghtx Height: 2212x3163x2450mm

DN80

Dough Capacity:584 pcs

Dough Bowls Capacity: 648 pcs

WidthxLenghtx Height: 2292x3421x2450mm

All dimensions are the maximum dimensions of the machines.

- . **Intermediate Proofers** are the machines used to rest the dough coming from the dough rolling machine before it is given its final shape in the Dough Moulder machines.
- . Capacity: until 2400 dough / hours
- . Possibility to cure without being disturbed as the dough does not move during travel. (static type superiority)
- . Dough bowls made of plastic.
- . PLC Controlled system operation
- . Stainless Steel Body and Accessories
- . With 3 model and dimension alternatives: DN42/DN62/DN80
- . With 270 / 432 / 548 pcs dough capacity alternatives.
- . Perfect dough positioning via the input unit with photocell.
- . Heavy duty conveying chain system
- . low energy consumption
- . Possibility of loading and unloading from the right or left , according to the machine layout. (This situation should be informed by the customer at the time of order.)
- . Dough viewing windows with lids
- . 3 additionnal electric sockets on the body for other dough processing machines.
- . Dough bowls design that can carry dough between 50-1000 gr.
- . Easy movement with its wheels, therefore ease of cleaning under the machine
- . Design that adds value to your space.
- . Machine Total Weigh: According to the model and design
- . Electricity Type : 380V 50Hz . Electric power : Total 2.5 Kw
- . Dough Entry / Output Heights: 100cm / 175cm
- . With Feeding / Inlet / Outlet Conveyors

OBTIONNEL:

- . Polyester powder coated body and accessories made of sheet metal.
- . Optional bowl number and specific oven design according to the customers choose customers working place dimensions.
- . Sliding dust collector unit placed under the machine.
- . UV lamp
- . Teflon coated dough feeding channels
- . Heated air blowing system

ADDITIONNEL:

- . Specific electrical devices suitable for the electrical network specifications of the user country can be used at the machine. The buyer should specify this situation at the time of price quotation demand.
- . The manufacturer reserves the right to make changes on the machine without notice.
- . 7/24 Technical Service Assistance
- . 2 years warranty period.

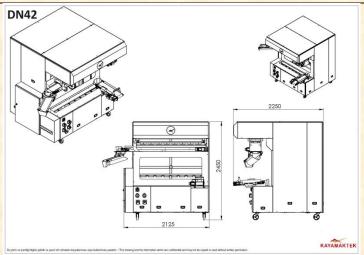
Factory and Showroom Adresses: Meclis Mah. Teraziler Cad. Perpim Sanayi Sitesi A.Blok 31/A 24-25-29

Sancaktepe / İSTANBUL / TURKEY

Tel: 00 90 216 415 58 25 Mobil / WhatsApp: 00 90 533 294 58 25 Email: ihracat@kayamaktek.com.tr Web: www.kayamaktek.com.tr



FIRIN MAKİNALARI SAN. Ve DIŞ TİCARET AŞ

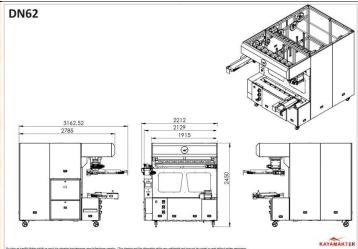


DN42

Dough Capacity : 270 pcs
Dough Bowls Capacity : 334 pcs

Width x Length x Height: 2125x2250x2450mm

All dimensions are the maximum dimensions of the machines.

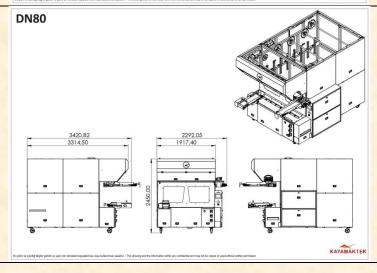


DN62

Dough Capacity :432 pcs
Dough Bowls Capacity : 496 pcs

Width x Length x Height: 2212x3163x2450mm

All dimensions are the maximum dimensions of the machines.



DN80

Dough Capacity :584 pcs
Dough Bowls Capacity : 648 pcs

Width x Length x Height: 2292x3421x2450mm

All dimensions are the maximum dimensions of the machines.

Factory and Showroom Adresses: Meclis Mah. Teraziler Cad. Perpim Sanayi Sitesi A.Blok 31/A 24-25-29

Sancaktepe / iSTANBUL / TURKEY

Tel: 00 90 216 415 58 25 Mobil / WhatsApp: 00 90 533 294 58 25 Email: ihracat@kayamaktek.com.tr Web: www.kayamaktek.com.tr