

METRO MANILA SHOWROOM: VESMACH Bldg. Km. 19 East Service Rd, Brgy. SMDP, Parañaque City 1700 PH

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DAVAO SHOWROOM: Maya St., Ecoland Phase 2, Brgy. Bucana, Matina, Davao City 8000 PH

TELEFAX: (082)297 6059 www.vesmach.com/info@vesmach.comAA



Product Name:

Experience Intermediate proofers

MODEL: CLI 1V

Features:

- Heavy duty stainless steel structure.
- Centralized drives.
- Automatic dough loading (through trapdoor)
- Humid air extracting fan.
- UV lamp.
- Selector for:
 - Automatic continuous work
 synchronized with the divider speed or
 - 2. Manual work with timer Hourly max. production 1.500 pieces at 1 row



Purpose:

The intermediate proofer is designed to make round dough pieces rest for a pre-set time according to the different user's needs. It is suitable for the production of long loaves and baguette, the resting time enables to get a better rolled product.

MODEL	MINIMUM RESTING TIME	HOURLY PRODUCTION max	POCKETS TOTAL	POCKETS USEFUL	PRODUCT WEIGHT min.	PRODUCT WEIGHT max
CLI 1V-8 240	8' ca.	1500 p/h	240	203	100 g	1500 g
CLI 1V-8 400	14' ca.	1500 p/h	400	363	100 g	1500 g
CLI 1V-10 300) 10' ca.	1500 p/h	300	255	100 g	1000 g
CLI 1V-10 500) 18' ca.	1500 p/h	672	635	100 g	1000 g