

# Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:



## 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:
  1. 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