



MANUAL INTERMEDIATE PROOFER Dough Rest (MER)

USE

- Machine to store dough balls.

CAPACITY (*)

Model	Number of Balance pans	Baguettes Capacity ⁽¹⁾	Pieces of bread capacity ⁽²⁾
MER34/135	34	340	306
MER40/135	40	400	360

⁽¹⁾ : Weight 500 g. ⁽²⁾ : Weight 900 .g

(*) : Standard information that can change; depending on the dough nature.

FEATURES

A Compact machine for a maximum of capacity.
Room Optimization in your bakehouse.

Work is carried out at an ergonomic height.
No more handling of boards, it is possible to work at the same height, at your rythm and more comfortably.

Machine on castors.
Frame easy to move thanks to the castors.
The area handling of boards, it is possible to work at the same height, at your rythm and more comfortably.

Manual advance thanks to push-switches on each side of the machine : easy to use and ergonomic.

Balance pans made of felt channels (nyltex®) of 140 mm easy removable for cleaning.

Automatic tension of the chain for a good balance pans balance.



Manual group : Dough rest + Moulder

Possible manual advance in case of power cut.

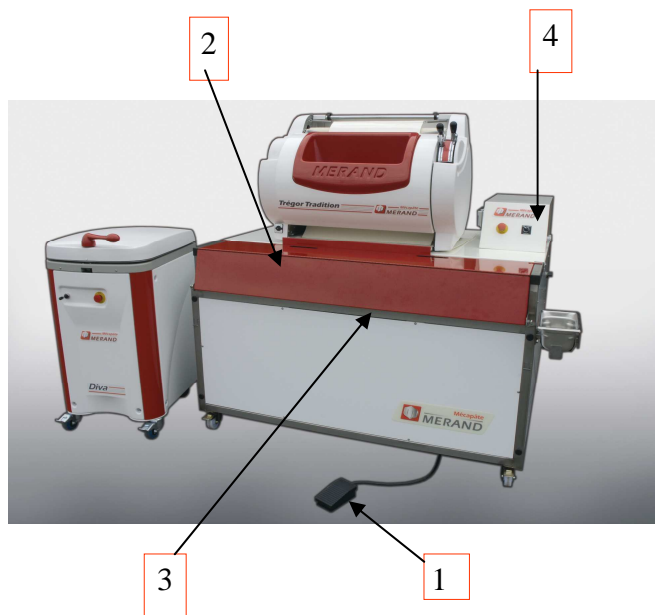
This enables to handle dough balls in order to shape them.

OPTIONS

- Folding tablet covered with felt for rounding.
- Closing kit.
- Hygiene kit.

- Possibility to add an **EVOLUTION KIT**.
- To get a manual intermediate proofer.
Total capacity (*) baguettes(1) : 472.
Total capacity (*) bread pans(2) : 413

PRESENTATION



- 1—balance pans advance by pedal
 2—Balance pan for the manual dough ball loading.
 3—Folding tablet for rounding (option).
 4—Stop Urgency

OVERALL DIMENSIONS



Model	L	W	H(*)	Channels	
				Length	Width
MER34/135	1658 (5.44f)	1220 (3.51)	990 (3.25)	1400	140
MER40/135	1658 (5.44)	1370 (4.49)	990 (3.25)	1400	140

WEIGHT — PACKAGING

For the delivery of a dismantled machine.

Packaging on slatted outer carton pallet two way .

Dimensions (Lenght x width x Height) : 0.8 m x 1.10 m x 1.80 m.(2.6x3.6x5.9f)

Modèle	Poids brut
MER34/135	308 kg (679.02 lb)
MER40/135	361 kg (795.86 lb)

ELECTRIC SPECIFICATIONS>

- 380 Volts / 50 Hz / 0,25 Kw
- 380 Volts / 60 Hz / 0,25 Kw
- 220 Volts / 50 Hz / 0,25 Kw
- 220 Volts / 60 Hz / 0,25 Kw

Power supply : cable of 4 m (13.12f) with plug sorting ting+T+N



Mécapâte
MERAND
 La qualité sur toute la ligne

HYGIENE — SECURITY

The dough rest device is in accordance:

- With 89/892 EEC, the directive on hatches
- With the labour regulations.

Distributed by :