

Bertrand



Marque de sérénité

MINI INTERMEDIATE PROOVER RANGE BRP



MINI INTERMEDIATE

PROOVERS

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Characteristics

Presentation

- Number of gutters: 32 - 40, depending on the model
- 4 models available
- Number of pockets per gutter : between 6 and 9
- Manual utilisation

Advantages

- Compact
- Large capacity of loading
- Quite easy to use
- Noiseless

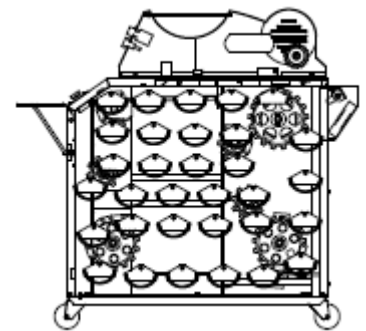
Conditions of use

Mini intermediate proofers BERTRAND PUMA are designated to bakery and pastry application, excluding all other type of uses
The use of an intermediate proofer assures a good expansion of dough pieces after the division stage.

This expansion favors the lengthening at the moment of the rounding
Compact dimensions allow an optimized working space - The ergonomic research on this equipment drives to a design which assures a good working position, avoiding excessive tiredness

Performance

Once the dough is weighed and divided, the parts are placed in felt pockets. Then the BRP must be maintained between 15 and 30 minutes, depending on the strength of the dough and the mixing quality. This period of pre-fermentation promotes relaxation of gluten, which causes a greater ease of molding or forming. Once the cycle is complete, the dough is discharged and manually placed on the moulder.



Inside view of a BRP

Options

- Feet control
- Blower with UV lamp



Manual control



Positioned container of flour

	BRP 32	BRP 32L	BRP 40	BRP 40L
Number of gutters	33	33	40	40
Useful width (mm)	1061	1401	1061	1401
Capacity (dough of 350g)	224	288	280	360
Capacity (dough of 550g)	192	224	240	280
Dimensions (mm)	1274x1050x998	1614x1050x988	1274x1273x988	1614x1273x988
Opened shelf length (mm)	1118	1458	1118	1458
Shelf depth (mm)	190	190	190	190
Weight (kg)	320	355	385	400
Power (kW)	0,25	0,25	0,25	0,25