

## CM-X28/9 Intermediate Proofer



CHANMAG CM-X28/9 intermediate proofer providing 250~1100 g/pc dough fermentation was allowed to stand use, running for 6~10 minutes adjustable. For Bread production line According to the bread manufacturing process, providing fixed space and standard time for the first fermentation. Connection Dough Divider & Rounder machine and moulder, it can become a continuous production line.

### Specification:

Capacity (10 times/hr): 1240 pcs/hr  
Dough range: 250~1100 g/pc  
Power: 3 PH, 50/60 HZ  
Motor: 0.75 KW  
Machine Size: 2350 x 1850 x 2500 mm (WxDxH)

### Technical Features

1. Contains disinfected light of ultra-violet ray.
2. Nylon net cup for easy clean and no stickiness.
3. It can be designed by customers' request for temperature & humidity and electric fan to help circulation.



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