



## CM-M32 Intermediate Proofer



CHANMAG CM-M32 intermediate proofer is providing 100~400 g/pc dough fermentation was allowed to stand use, running for 8~12 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 (12 min/time): 1485 pcs/hr (352 pockets)

Dough range: 100~400 g/pc

Power: 3PH, 50/60 HZ

Motor: 0.75 KW

Size: 2150 x 1750 x 2150 mm (WxDxH)

### Technical Features

1. Built-in of UV disinfection light, ensure hygiene.
2. Nylon net cup for easy clean and reducing the dough sticking condition.
3. With optional the temperature & humidity and fan to circulation, to meet customer intermediate fermentation demand.

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