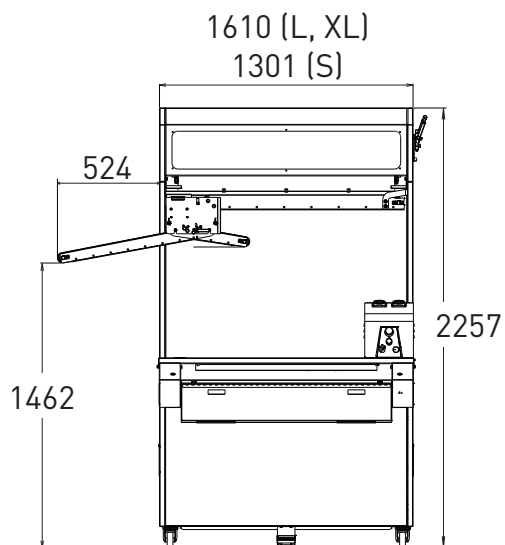
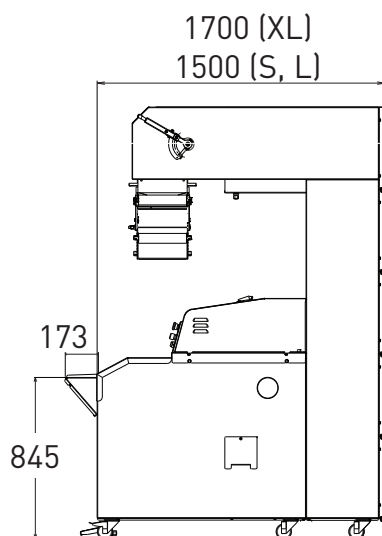


BA

- ✓ Robust and silent
- ✓ Maximum respect for the dough's structure
- ✓ Automatic unloading
- ✓ Compact
- ✓ Two trough sizes available
- ✓ Fitted with sockets to connect a moulder and divider

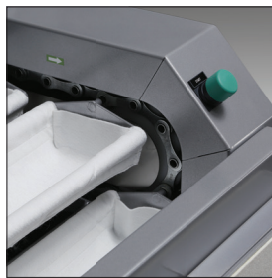
Up to 592 dough pieces





Germicidal UV lamp with protection and air extractor

Sterilises the proofing area and evacuates humidity.



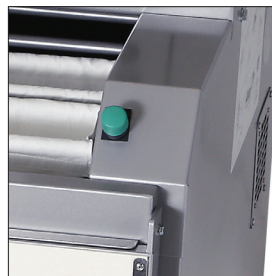
Bronze ring gear wheel

Reduces friction and extends service life.



Lever on the side

Allows the proofer to be used at full capacity.



Controls (right/left)

Simple and ergonomic

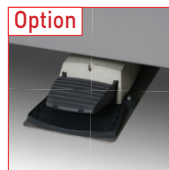


Two three-phase power sockets

Facilitates the connection of moulder and divider.

Switch

To operate in swing tray mode or UV cleaning cycle



Option

Foot control

FEATURES

Synthetic felt troughs	•
Folding rounding tray	•
Germicidal UV lamp with protection and air extractor	•
Reference trough	•
Motor power in kW	0.25

BA

CHOICES

Type of motor	230V three-phase 400V three-phase
Dough piece discharge belt	Internal External External long
Type of outlet	Left Right

STANDARD TROUGHS

WIDE TROUGHS

	BA S	BA L	BA XL	BA S	BA L	BA XL
Net weight (in kg)	500	520	610	500	520	610
Maximum weight of dough pieces in grams	650	650	650	950	950	950
Length x width of troughs in cm	106 x 14	136 x 14	136 x 14	106 x 16	136 x 16	136 x 16
Total number of troughs	67	67	74	53	53	60
Number of usable troughs	46	46	52	32	32	39
Number of dough pieces per trough	6	8	8	6	8	8
Maximum capacity	402	536	592	318	424	420
Usable capacity in a continuous process	276	368	140	192	256	312
Number of dough pieces per trough	5	7	7	5	7	7
Maximum capacity	335	469	518	265	371	273
Usable capacity in a continuous process	230	322	364	160	adapter	273
Number of dough pieces per trough				4	6	6
Maximum capacity				7	318	360
Usable capacity in a continuous process				128	192	234
Number of dough pieces per trough				3	5	5
Maximum capacity				159	265	300
Usable capacity in a continuous process				96	160	195

OPTIONS

Foot control	•
Monofilament troughs	•
Water-repellent troughs (Arconet®)	•

*The capacities shown are approximate. The nature of the dough, the size of the pieces, rounding and positioning can alter the number of dough pieces per trough.