

Connecting EQUIPMENTS


MADE IN FRANCE



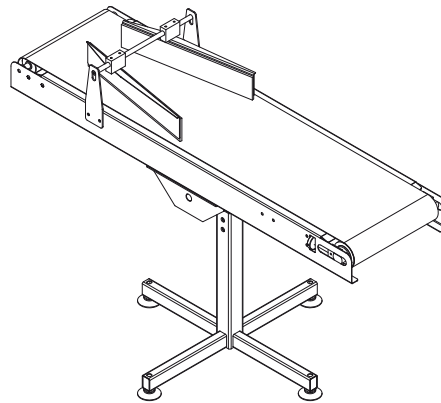
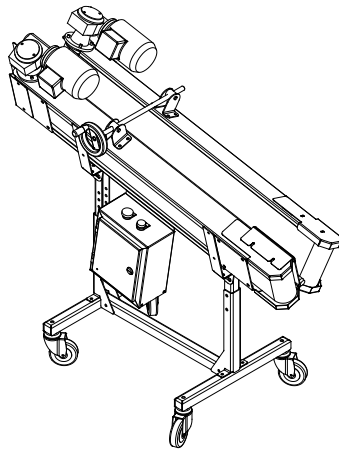
We provide quality professional equipment and services to artisan bakeries.


**BERTRAND
PUMA**

CONNECTING EQUIPMENTS

Bertrand Puma offers a range of connecting equipment:

- **Connecting belts (600, 900 ou 1200 mm)** : intended for operation on a group, they allow the conveyance of the dough pieces which have just been divided.
- **Belt rounders (1350 or 2000 mm)** : for rounding the dough pieces after division.

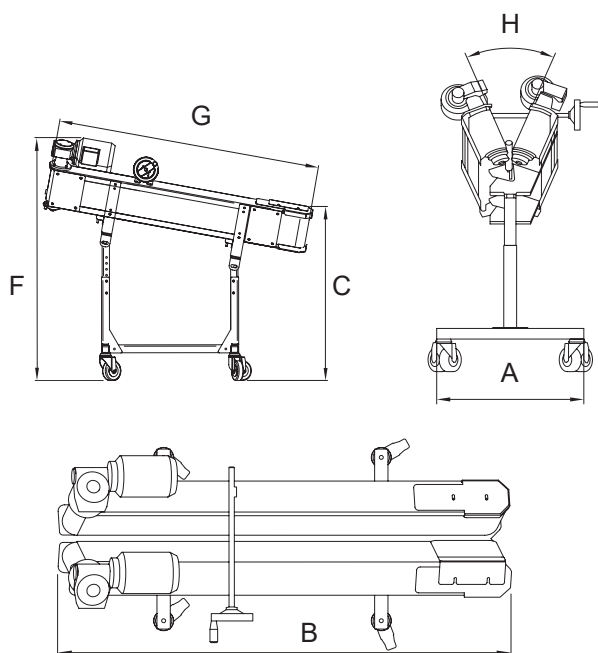


BELT ROUNDERS

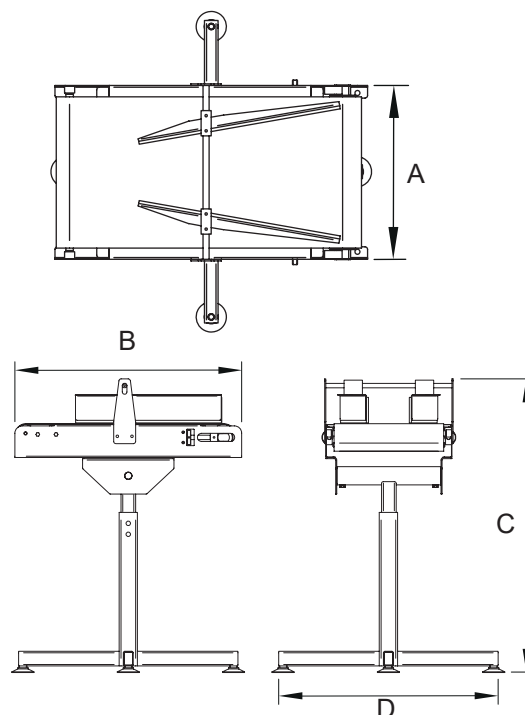
The belt rounders are designed to round the dough pieces that have just been divided. The rounding favors a pre-fermentation as well as a regular and homogeneous fermentation.

We recommend to use them with an automatic group for questions of regularity of loading.

- 2 drive motors.
- Stainless steel construction.
- Epoxy paint for food contact.
- 2 independent rounding belts.
- Adjustment of the rounding V.



belt rounders



connecting belts

	BELT ROUNDERS		CONNECTING BELTS		
Electrical supply	400V / TRI+T+N / 50-60Hz				
Power (kW)	0,36	0,36	0,06	0,06	0,06
Rated current (A)	1,34	1,34	0,32	0,32	0,32
Max. number of pieces per hour	1800	1800	1800	1800	1800
A - Width (mm)	540	540	350	350	350
B - Depth (mm)	1350	2000	620	920	1220
C - Height (mm)	975	975	985	985	985
G - Belt length (mm)	1350	2000	600	900	1200
D - Max. Overall width (mm)	540	540	600	600	600
D - Dimensions max. depth (mm)	1350	2000	620	920	1220
F - Max. Overall height (mm)	1475	1475	985	985	985
H - Min. opening dimension (degrees)	30	30	-	-	-
H - Max. opening dimension (degrees)	50	50	-	-	-
Weight (kg)	65	75	19	21	23

NON CONTRACTUAL DATA

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