

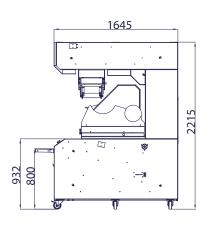
La griffe boulangère

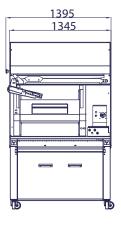
RPFI Range

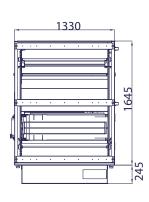


MANUAL OR
SEMI-AUTOMATIC

TECHNICAL INFORMATION







CAPACITIES

MODELS	RPFI N51	RPFI G51
Total number of gutters	51	51
STANDARD : GUTTER VERSION		
Number of dough pieces 350gr by gutters	7	8
Total number of dough pieces	357	408
Number of dough pieces 650gr by gutters	6	7
Total number of dough pieces	306	357
OPTION: 650 GR POCKETS VERSION		
Number of pockets by gutters	6	7
Total number of dough pieces	306	357
OPTION: 1000 GR POCKETS VERSION		
NNumber of pockets by gutters	5	6
Total number of dough pieces	255	306

CONSTRUCTION

for both manual and semi-automatic version

Guarantee of future proof services

Epoxy coated self-bearing steel body.

The body of the intermediate proofer in epoxy painted steel is food quality.

All sprockets are fixed onto spacer shaft to ensure excellent rigidity.

The pocket trays

Standard with synthetic felt gutters, they can receive pockets of 650 g and 1000 g. Available in felt or monofilament nylon. It is also possible to mix the two.

Maintenance / easy setting

The RPFI is mobile thanks to casters (two of which fitted with brakes) set underneath the body. Limit switches are adjustable outside without disassembling.

Precise unloading

The output belt stops for unloading.

Flour tray:

Integrated into the rounding worktop for loading, it is placed on the electric cabinet during unloading

■ SEMI-AUTOMATIC VERSION

Unloading with timer

Maintenance cycle

During an adjustable time, the pocket trays stop in front of germicide lamps and ventilators to eliminate germs and dry the felt.

Customised pocket tray

Automatic search of the 1st loaded pocket tray once the RPFI is full in order to position it on unloading.

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