



BERTRAND  
PUMA

La griffa, boulangère

# Eclipse

Intermediate Proofers range



ECLIPSE

# ECLIPSE RANGE

## ■ EASY TO USE AND FIT

**Eclipse** are intermediate proofers, with gutters. Using an intermediate proofer ensures that the dough relaxes correctly after the division stage, which promotes lengthening during dough moulding.

While still having a great loading capacity, the compact dimensions of the intermediate proofers **Eclipse** allow them to be integrated into all kinds of bakehouses configurations and optimize the work space. The ergonomics research on the machine led to a design that ensures a good working position, for an easy and comfortable usage.



## ■ AN OPTIMUM CONSTRUCTION

The frame, made of epoxy painted steel, is assembled on 4 pivoting castors for an easy moving with two brakes on the front ones. A retractable rounding table is located in the front part of the machine\*. The upper plate is designed to receive a moulder.

The gutters are made in food-grade synthetic felt and are easily removable. The step by step progression of the gutters are ensured by 2 push buttons on the right\* and on the left of the working station.

The **Eclipse** can also have, as an option, a secure cycle with a stop time in front of a germicidal lamp, as well as a ventilation for the drying cycle. A maintenance accessory kit can be installed afterward\*.

\* not available for the Eclipse BASICS, ultra-compact, with only 1 push button on the left and not equipped with a flour tray nor a rounding table.



# ECLIPSE STENTOR



*A reinforced conception and a selection of even more sturdy materials for a polyvalent and intensive use*



## ■ THE ALLY OF AN INTENSIVE PRODUCTION

Specially designed for intensive productions with heavy cadence, the **Eclipse Stentor** will rise to the challenge and meet any expectations.

The ultimate robust equipment, the **Eclipse Stentor** is prepared for all eventualities : reinforced in its lower part, its treated structure gives it an increased resistance to corrosion. The interface is also more resistant to the impacts thanks to its metallic cover and the integration of flush push buttons. The rounding table is in ertalon, a rigid and resistant material, endowed with an excellent resistance to wear.

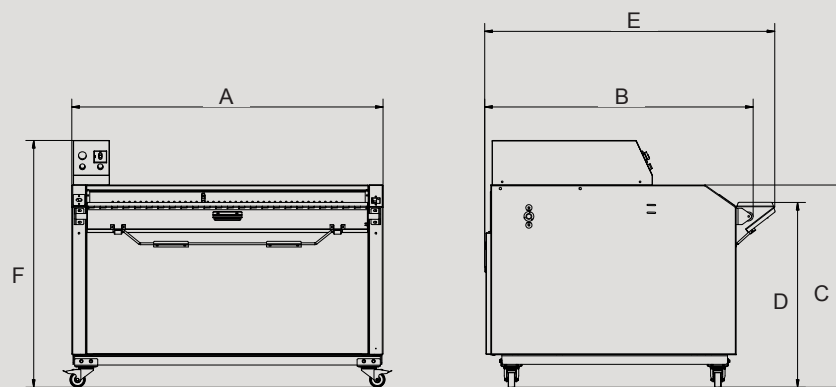
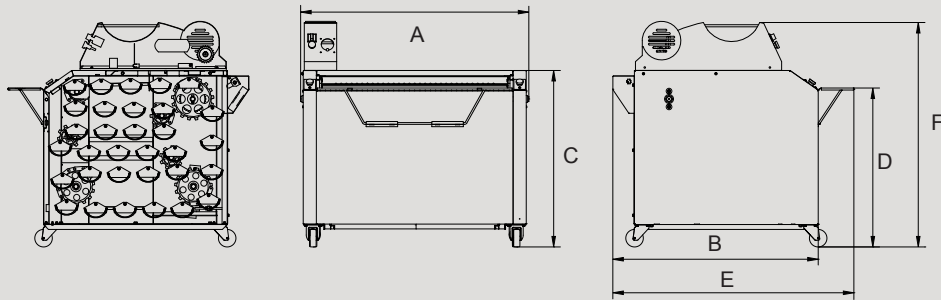
For even more ergonomics, a bar has been added on the front to facilitate the movement of the machine. A trapdoor has also been integrated at the back to make the cleaning easier.





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Eclipse Stentor

	Eclipse BASICS	Eclipse 32	Eclipse 32L	Eclipse 40	Eclipse 40L	Eclipse Stentor
Electrical power	400V / TRI+N+T / 50-60Hz					
Power (kW)	0,3	0,3	0,3	0,3	0,3	0,3
Rated current (A)	0,89	0,89	0,89	0,89	0,89	0,89
Number of dough pieces 350g	256	256	320	320	400	400
Number of dough pieces 650g	192	192	224	240	280	280
Number of gutters	32	32	32	40	40	40
A - Width (mm)	1304	1304	1644	1304	1644	1644
B - Depth (mm)	1050	1173	1173	1396	1396	1395
C - Height (mm)	988	1008	1008	1008	1008	1050
Shelf length (mm)	-	1118	1458	1118	1458	1458
D - Working height	988	908	908	908	908	959
E - Max. overall depth (mm)	1050	1373	1373	1595	1595	1504
F - Max overall height (mm)	1262	1282	1282	1282	1282	1280
Weight (kg)	270	285	300	320	335	420

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