

GECOMA

Dough provers

**Solid and compact
Save time and space**



The key of GECOMA features

- ▶ **Same components, body, chains, pignons mounted in our semi automatic dough proving lines (balancelles): robust and long-lasting.**
- ▶ **Complete integration of components, motor, drive system, electric unit: roof totally flat and a better protection of the components.**
- ▶ **Removable sides for an easy maintenance.**
- ▶ **Start controls onto right and left side .**



Dough provers MB3000



Features

- ▶ Steel body mechanically welded, supporting pillars on the sides and reinforced plates in the front and rear parts for a perfect solidity of the machine. Perfect alignment of pignons, chains and casts which allows:
 - A very silent functioning
 - Absence of casts blocking
 - An increased long-lasting.
- ▶ The roof, totally flat, carries all types of baguette moulders
- ▶ Plugs provided for baguette moulders and dough dividers.
- ▶ Disengageable motor for manual troubleshooting.
- ▶ Casts positioned onto a removable axis for an instant changing of tubular sliding felt-gutters.

Details



Removable lateral sides



Chains section



Wheels with brake supporting
250 Kg weight



Integrated plugs 400V



Reinforced roof
completely usable



Loading onto 2 casts



Tubular sliding felt-gutters

Options

- ▶ Germicidal lamp.
- ▶ Rolling table.
- ▶ « Hands-free » commands (foot control)

Capacity and dimensions

Model	Length	Width	Height	Quantity of casts (balancelles)	Length of casts (balancelles)	Dough pieces 350G	Dough pieces 500G
MB 3002	1400	1075	950	32	1200	256	192
MB 3003	1700	1075	950	32	1500	320	224
MB 3005	1400	1295	950	40	1200	320	240
MB 3006	1700	1295	950	40	1500	400	280
Alimentation		Tri 400V +N +T / 50 HZ					

GECOMA

65 Rue François MOUTON
ZI Les ETAINGS
42800 CHATEAUNEUF

Tel: 04 77 25 29 69 Fax: 04 77 75 55 09
eMail : contact@gecoma.net
Site Web : www.gecoma.net