

Pre-fermentation Proofer CTZ

Zelaieta

Máquinas de panadería
Bakery machines

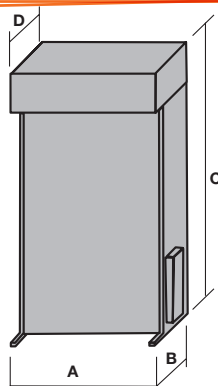
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Turning system

- Accurate and precise load-unloading.
- Electric flour duster, one by one.
- Suitable for all type of dough, including high hydrated ones (up to 75%).
- WT range: 40-650 g.
- Little maintenance.
- Left-right loading, front or back.

Optional

- Special pockets for 1000 g and up to 1300 g pieces.
- Extra flouring system for high hydrated dough 60-75% or long resting time.



MODEL	CAPACITY	SIMPLE DEPTH RANGE DIMENSIONS mm				POWER
		A	B	C	D	
CTZ-100	100	990	540	2.500	1.020	0,5 HP
CTZ-125	125	1.130	540	2.500	1.020	0,5 HP
CTZ-150	150	1.270	540	2.500	1.020	0,5 HP
CTZ-205	205	1.550	540	2.500	1.020	0,5 HP
CTZ-280	280	1.970	540	2.500	1.020	0,5 HP

SIMPLE DEPTH BIG WEIGHTS						Max. weight
CTZ-230	1.970	540	2.500	1.020		1.050 gr
CTZ-185	1.970	540	2.500	1.020		1.200 gr
CTZ-164	1.970	540	2.500	1.020		1.350 gr

MODEL	CAPACITY	DOUBLE DEPTH RANGE DIMENSIONS mm				POWER
		A	B	C	D	
CTZ-145	145	850	1.050	2.500	1.530	0,50 HP
CTZ-185	185	990	1.050	2.500	1.530	0,50 HP
CTZ-245	245	1.130	1.050	2.500	1.530	0,50 HP
CTZ-295	295	1.270	1.050	2.500	1.530	0,75 HP
CTZ-395	395	1.550	1.050	2.500	1.530	0,75 HP
CTZ-545	545	1.970	1.050	2.500	1.530	1,00 HP
CTZ-810	810	1.970	1.050	2.500	1.530	1,00 HP

DOUBLE DEPTH BIG WEIGHTS						Max. weight
CTZ-446	1.970	1.050	2.500	1.530		1.050 gr
CTZ-365	1.970	1.050	2.500	1.530		1.200 gr
CTZ-316	1.970	1.050	2.500	1.530		1.350 gr