JAC Mb



A four-star rest area for your dough pieces

Available in 3 dimensions, this machine for proving your dough prior to moulding offers you the best possible capacity in the smallest space, with all the comfort included.
Based on a dynamic design, it can be used as a base for the Unic and Unimatic bread moulders (see Page 14) or alternatively turn itself into a dough prover with automatic unloading (see Page 18).



The folding tray is covered with synthetic felt for rounding dough pieces.
This heavy-duty tray can take a load of 50 kg



Available in 2 widths, the synthetic felt troughs fitted with Velcro make cleaning easier for improved hygiene.

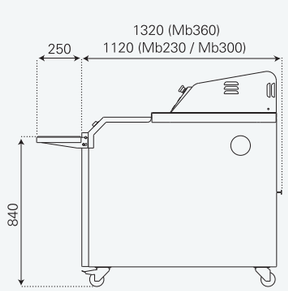
The push buttons (located on the left and right hand sides) and an option, as foot control are used to move the cradles gradually forward.

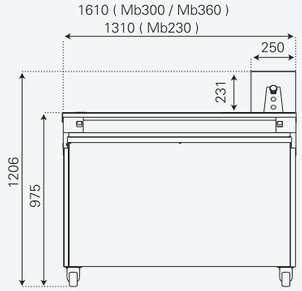


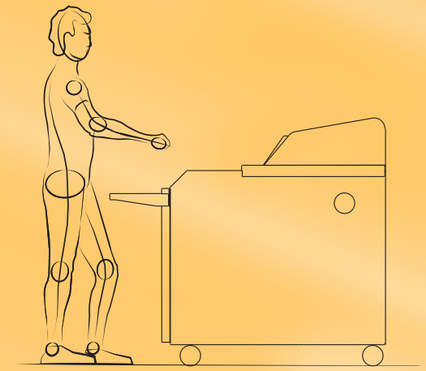
In case of a power failure, the cradles can be set in motion using the key supplied together with the maintenance manual.



Dimensions (in mm)







Technical specifications

Mb	230	300	360
Features			
Length of casts (in cm)	106	136	136
Maximum capacity for 350-gram dough pieces	231	297	360
Power output three-phase 400/230 (in kW)	0,25	0,25	0,25
Net weight (in kg)	250	260	350
Choice of			
Width of troughs (in cm) / number of moulds	14 / 33 or 16 / 26	14 / 33 or 16 / 26	14 / 40 or 16 / 32
Colour (other alternative upon request)	white	white	white
Options			
Foot control	•	•	•
Germicidal lamp and protection (see Page 19)	•	•	•