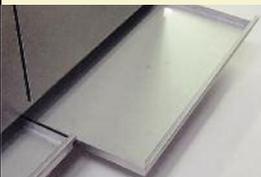


The **TIMER 3B** proofer offers you the technical possibilities that are required from a modern bread proofer. For instance, it will adapt to your bakery individually – the **TIMER 3B** will be custom-made by us, so that it will fit in your bakery precisely! And it will last a lifetime. The robust, stainless steel frame, the stainless steel dough carriers and the washable interchangeable pockets make the **TIMER 3B** a candidate for a marathon with all its durability.

The feeding can be switched to timed or continuous mode. It can be cleaned fast: simply remove the covering and drawers! Operation is also strongly simplified, as the proofer has a swivelling control unit. Additional benefits are the freely adjustable fermentation times, interior lighting, bactericidal fluorescent blue light tubes and heating.

Catch pan's

At the foot of the proofer there are stainless steel drawers for easy cleaning.



Stainless steel frame and dough carriers with interchangeable pockets.

All vital parts of the **TIMER 3B** are made of stainless steel. The washable interchangeable pockets can be quickly and easily removed at any time.



Teflon coated flaps in the transfer box.

This means that dough pieces with long fermentation times will not stick to the inside of the proofer.

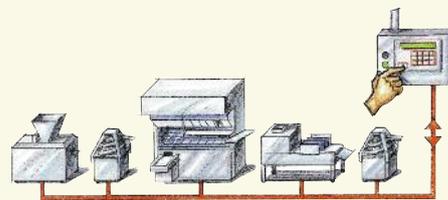


Automatic humidity control

The unique cold water spray unit allows for precise humidity control of the proofer.

The Intermediate Proofer **TIMER 3B**

Robust for a long bakery life.



Everything custom-made

Unfortunately, we must let you down in one respect: you will not buy a readymade **TIMER 3B** from us: the **TIMER 3B** will be delivered custom-made. So that it will precisely fit into your bakery. Not so bad after all ...

The Computer Control **MASTER 3B** Fully in control of your system

Master 3B

The computer control and recipe settings make the system fully automatic in its operation.

The fully computer controlled **Breadsystem** for the artisan bakery – in modular form or as a complete package.

You choose the name of the bread and the entire breadsystem will then provide the machinery settings required to make that particular recipe.

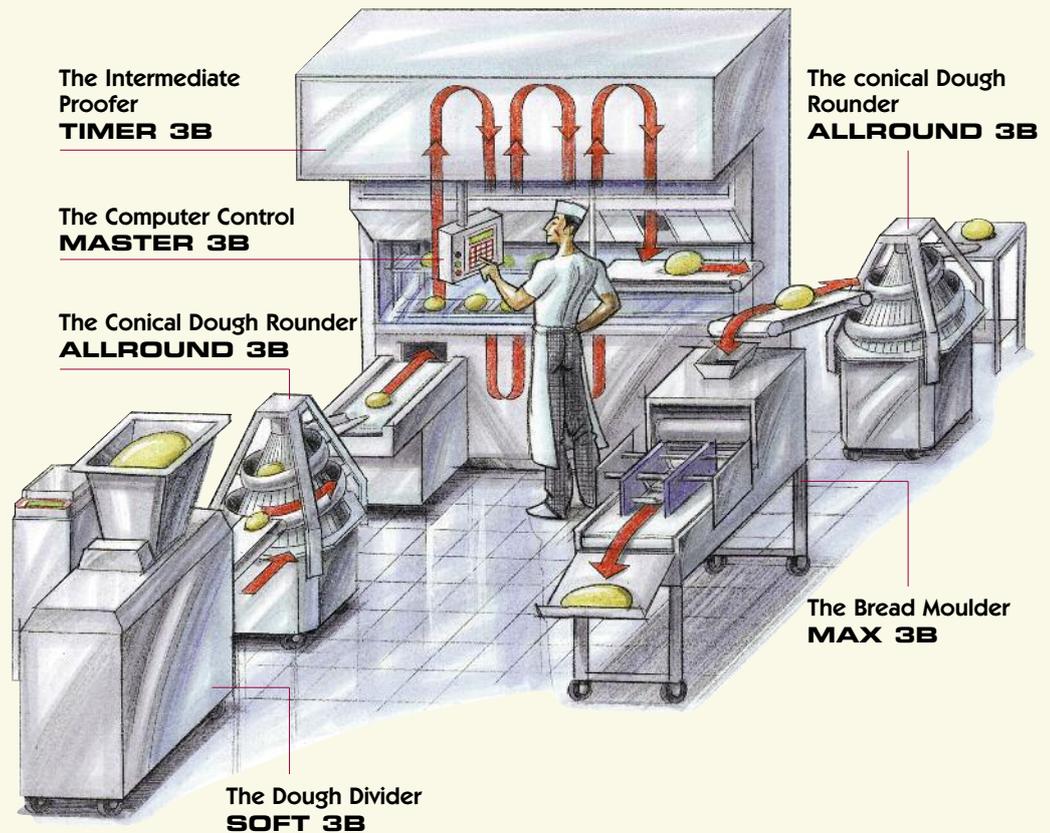
A weight checker is connected to the control unit. The advantage is that the dough pieces as they are set in the recipe are compared with the actual weights and when they do not match this is automatically corrected. This also applies to all settings of both the conical dough rounder and the bread moulder, for which rollers and pressure board are set for each type of bread. To start production, it will therefore only be necessary to choose of the number of the required doughrecipe: You can believe us – this investment will pay for itself in no time.



Thanks to the MASTER 3B, the bread system is fully computerized.

Who can match that: with the MASTER 3B computer control one person is enough to operate the system.

For more rationalization and a 100% reproducible quality.



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