



Resting cabinet « chest » type

Performances

- 5 models
- Number of carriers : 32 - 40, depending on models
- Number of dough pieces/pockets per carrier : from 6 to 9, depending on weight
- Manual use

The advantages

- Compact
- High storage capacity
- Very easy to use
- Silent
- Adapted for use with any brand of moulder

Use

The RP "chest" type resting cabinet is used for intermediate proofing. It is manually loaded and unloaded. While offering very high dough pieces storage capacity, the RP resting cabinet is very compact and is easily integrated into all small bakery configurations.

Operating principle

Once weighed and divided, the dough pieces are placed in felt gutters. Then they rest between 15 and 30 minutes, depending on the strength of the dough and quality of the mixing. This intermediate proofing period favours gluten relaxation and thus produces dough that is easier to mould. Once the cycle is completed, the dough is unloaded manually onto the moulder.

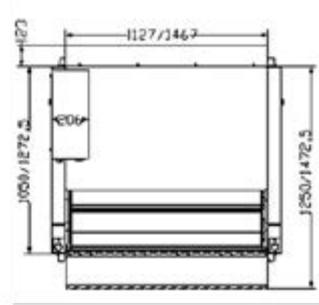
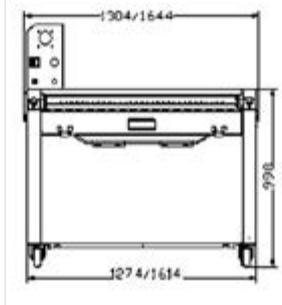
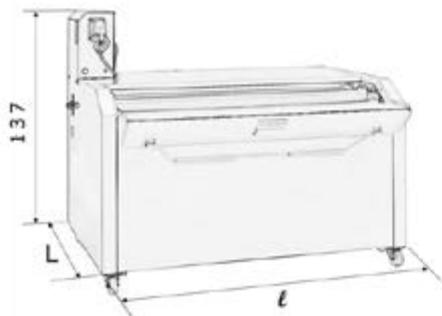
Construction

- Epoxy painted
- Composite sprockets with steel drive shafts
- Treated felt gutters, fixed by Velcro
- Quiet running
- Frame on directional castors
- Control with push buttons
- Closing lid mounted on hinges
- When in open position, the lid can be used as a foldaway rounding table.
- Rounding surface covered by felt
- Motor on top
- Control circuit : 230 V
- Socket for hydraulic divider
- Electrical connection for moulder
- Fits with the Major Manu moulders
- Running of the UV lamps and blower kit by timer during 2 hours
- Supply voltage : 400 V 3PH + N 50 HZ

••• Important notes :

The RP resting cabinets can be supply assembled, disassembled, with or without UV lamps and blower.

RP Resting cabinet « chest » type



Options	
Model	Description
RP1 - RP3	UV lamp and blower kit
RP2 - RP4 - RP5	UV lamp and blower kit
Accessories	
Foot control	
For a nylon cup-shaped pocket, consult us	

General features (indicative values)						
Models		RP 1	RP 2	RP 3	RP 4	RP 5
Performances						
Dough piece weight	Maxi	630	630	630	630	1000
Number of pockets		32	32	40	40	32
« baguette » capacity	Useful pockets	7	9	7	9	9
	Baked baguette (250 g)	224	288	280	360	288
	Useful pockets	6	7	6	7	7
	Baked bread (400 g)	192	224	240	280	224
	Useful pockets	0	0	0	0	5
	Baked bread (750 g)	0	0	0	0	160
Power	(kW)	0,25	0,25	0,25	0,25	0,25
dimensions and weight						
Overall	(mm)	1320 x 1050	1660 x 1050	1320 x 1270	1660 x 1270	1660 x 1270
Loading height	(mm)	800	800	800	800	870
Height (motor +375 mm)	(mm)	998	998	998	998	998
Felt size (per carrier)	(mm)	1060 x 130	1400 x 130	1060 x 130	1400 x 130	1400 x 155
Net weight	(kg)	253	284	283	320	317

Packing for assembled resting cabinet							
Mainland (Cardboard box on pallet)	Model		RP 1	RP 2	RP 3	RP 4	RP 5
	Width	(mm)	1380	1730	1380	1730	1730
	Length	(mm)	1100	1100	1320	1320	1320
	Height	(mm)	1530	1530	1530	1530	1530
	Weight	(kg)	320	340	340	380	380
By Sea (Wooden Crate)	Model		RP 1	RP 2	RP 3	RP 4	RP 5
	Width	(mm)	1400	1750	1400	1750	1750
	Length	(mm)	1100	1100	1340	1340	1340
	Height	(mm)	1550	1550	1550	1550	1550
	Weight	(kg)	400	420	420	475	475

Packing for disassembled resting cabinet							
Mainland (Cardboard box on pallet)	Model		RP 1	RP 2	RP 3	RP 4	RP 5
	Width	(mm)	800	800	800	800	800
	Length	(mm)	1550	1550	1550	1550	1550
	Height	(mm)	1300	1700	1700	1800	1800
	Weight	(kg)	320	355	385	400	400