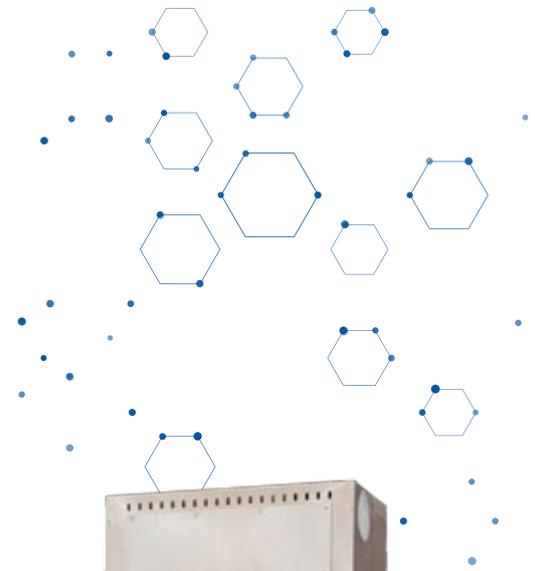


Mech
Masz
Szczeciński
sp. z o.o. sp.k.



Bespoke proofing chambers





PROOFING CHAMBERS DESIGNED FOR YOUR NEEDS



WATCH OUR
VIDEO ON
THE WEBSITE



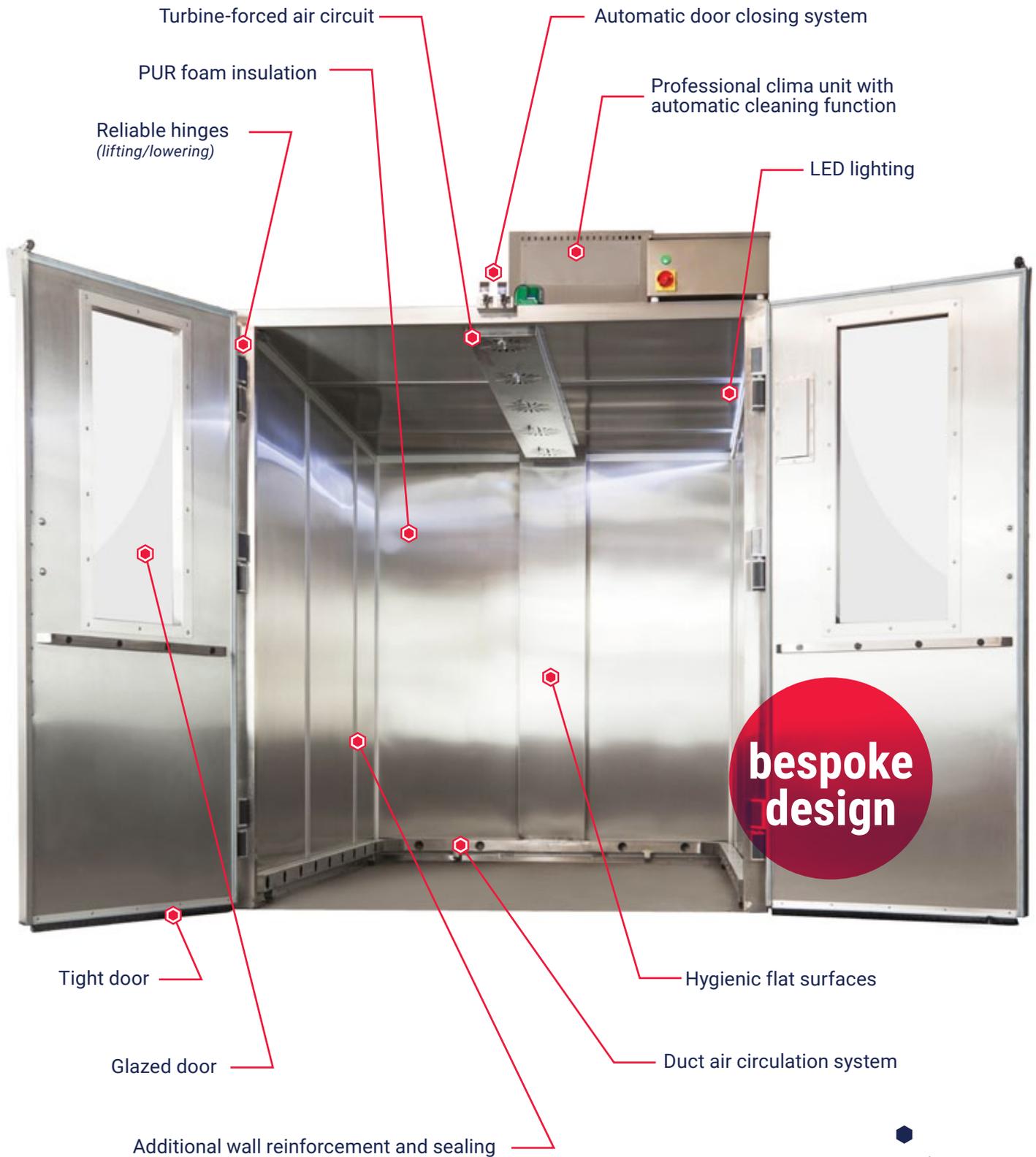
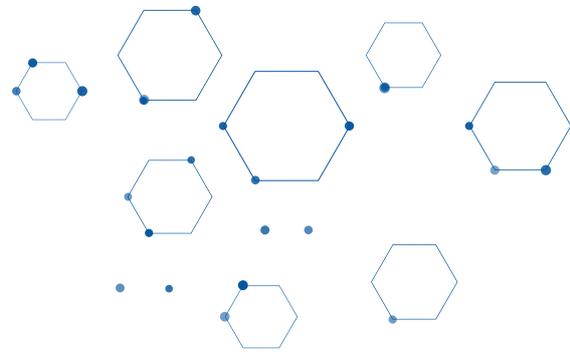
Subskrybuj nasz kanał  YouTube



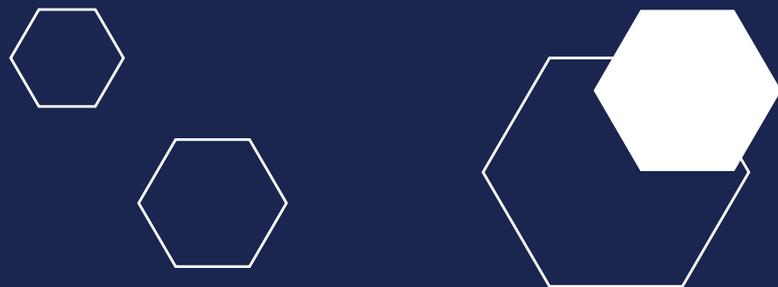
**micro
climate**

**MOBILE
VERSIONS
AVAILABLE**

Bespoke chambers



BESPOKE CHAMBERS



Modern chambers



bespoke design



pass-through chamber option



full humidity control



air circulation system



uniform climate within the chamber



hygienic smooth surfaces



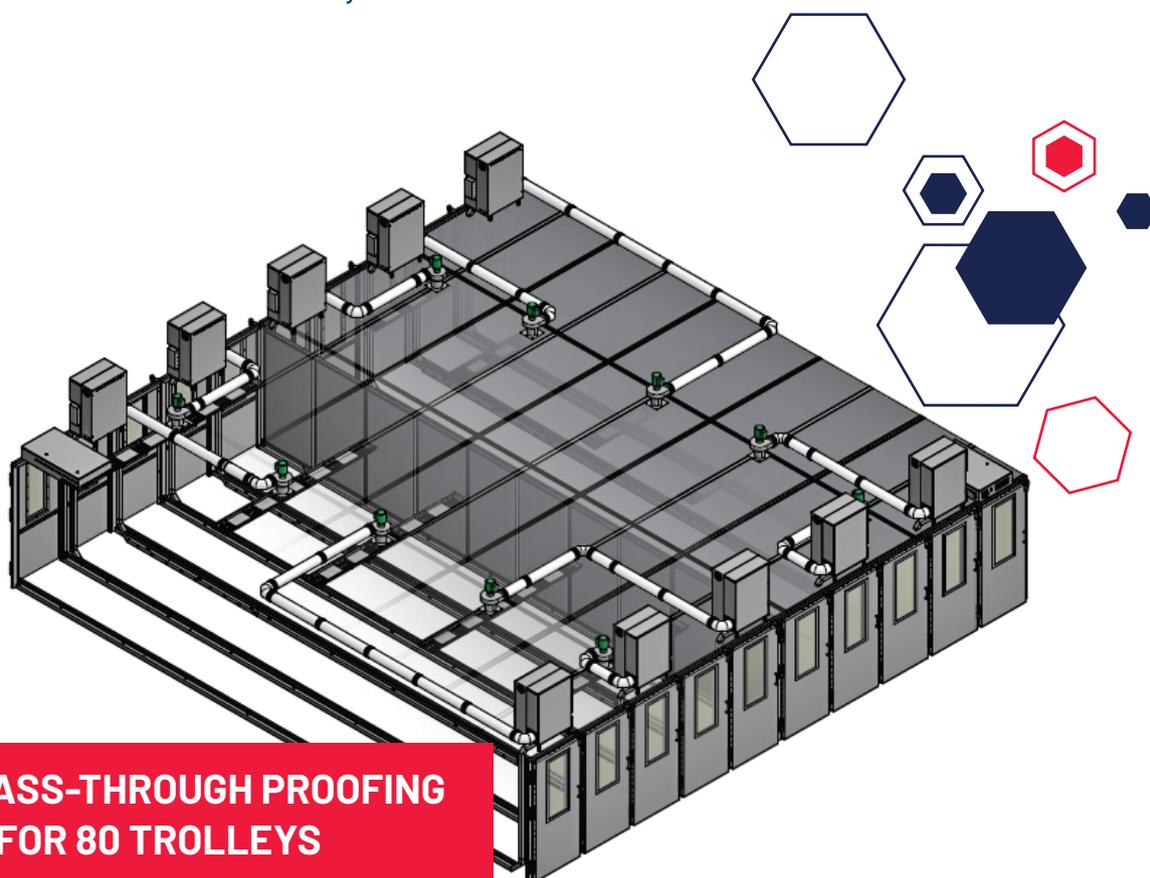
AISI 304 stainless steel

DELIVERY OF BESPOKE CHAMBERS TO SATISFY INDIVIDUAL NEEDS

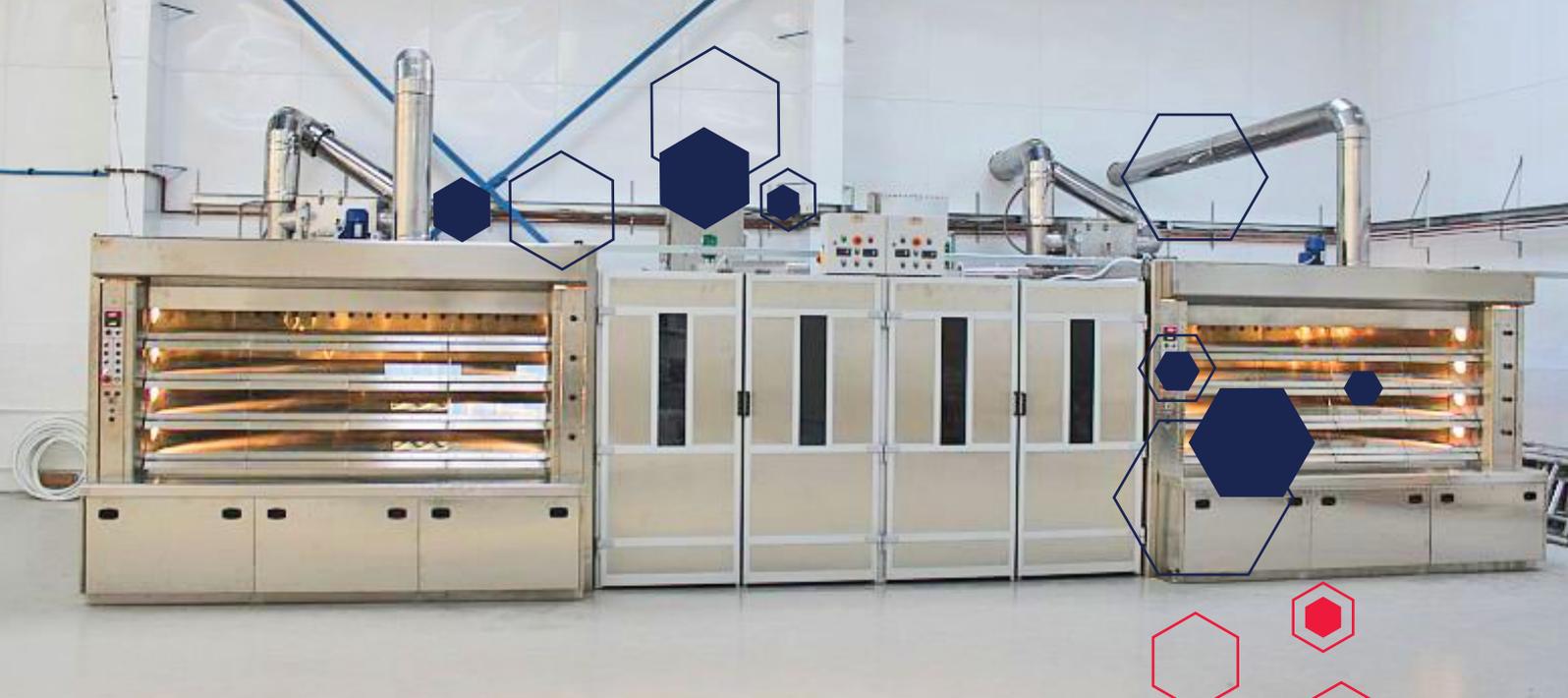
WHILE ENSURING OPTIMAL USE OF SPACE IN A BAKERY/CONFECTIONERY.

Chambers made of top quality acid-proof steel AISI 304 (*cladding inside and outside the chamber*). The wall frames seated in anodised aluminium sections, owing to which the oxidation process is maximally slowed down. PUR foam insulation 'injected' under high pressure, the foam is characterised by very high thermal insulation which reduces the costs of use. The inner walls are protected with bumpers.

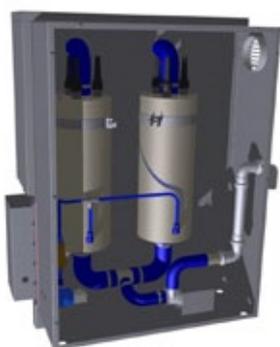
The proofing chamber may be adopted for all types of trolleys, it is also possible to design a pass-through chamber. The interior of the chamber is lit with a LED strip. Flat and smooth surfaces are easy to clean.



SAMPLE PASS-THROUGH PROOFING CHAMBER FOR 80 TROLLEYS



External clima unit



- Located on the chamber roof, which allows you to save space in the chamber itself and in a bakery.
- Equipped with one or two modern steam generators, depending on the chamber size.
- The generators produce steam with electrodes, not regular heaters, which improves the efficiency and resistance of the system to limescale from water and prevents the risk of burning.
- Adjustable steam power.
- The generator operates in an automatic mode: it doses the required amount of water itself and carries out the self-cleaning process.

Clima unit AK-3



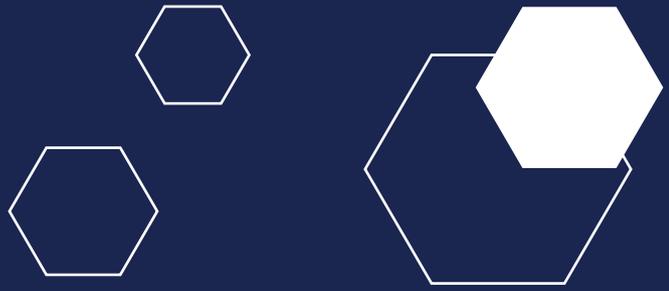
The use of a special system of feeding water to a steam container. The system is based on the principle of continuous measurement of current drawn by the electrodes at the given moment, which ensures maintenance of the optimal level of steam for the dough fermentation process. Separate chambers of the section of steam generation to the air heating section. It ensures precise adjustment of both parameters, i.e. humidity and temperature, which have a key impact on the dough growth effect.

TECHNICAL DATA

Dimensions: 43 x 27 x 165 [cm]
Power: 6 [KW] / 400 Volt
Capacity: do 12 m³

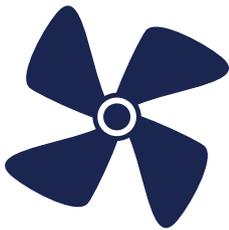
Agregat dostępny osobno, stosowany w nowych i istniejących, używanych komorach. Kompletnie wyposażony, do szybkiego montażu w komorach.

WE WILL BUILD YOUR CHAMBER



Air distribution

FOR EXTERNAL UNITS



uniform climate within the chamber

- Air flows through a turbine on the roof connected to the ducts inside the chamber with a system of stainless pipes. The number of the turbines depends on the chamber size.
- Air introduced into the chamber goes to the ducts located on the sides of the chamber and partially at the back, providing a uniform climate within the entire chamber.
- The whole system operates in a closed circuit, return air accumulates on the central ceiling panel and is fed back to the unit resulting in very even distribution of parameters throughout the chamber volume.



Chamber door



pass-through chamber option

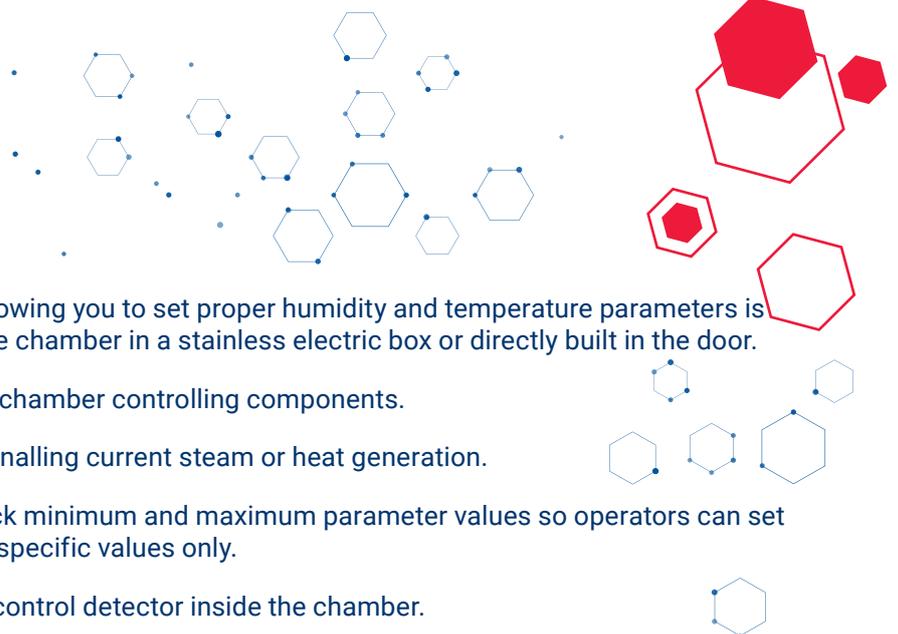
- Protected with bumpers from the inside (from the outside at the customer's request)*
- Suspended from durable hinges with a system of lifting and lowering at door opening and closing operations, respectively.
- A large peephole for easy fermentation process control.
- Sealed on the sides with a rubber gasket and on the floor with a strip/brush.

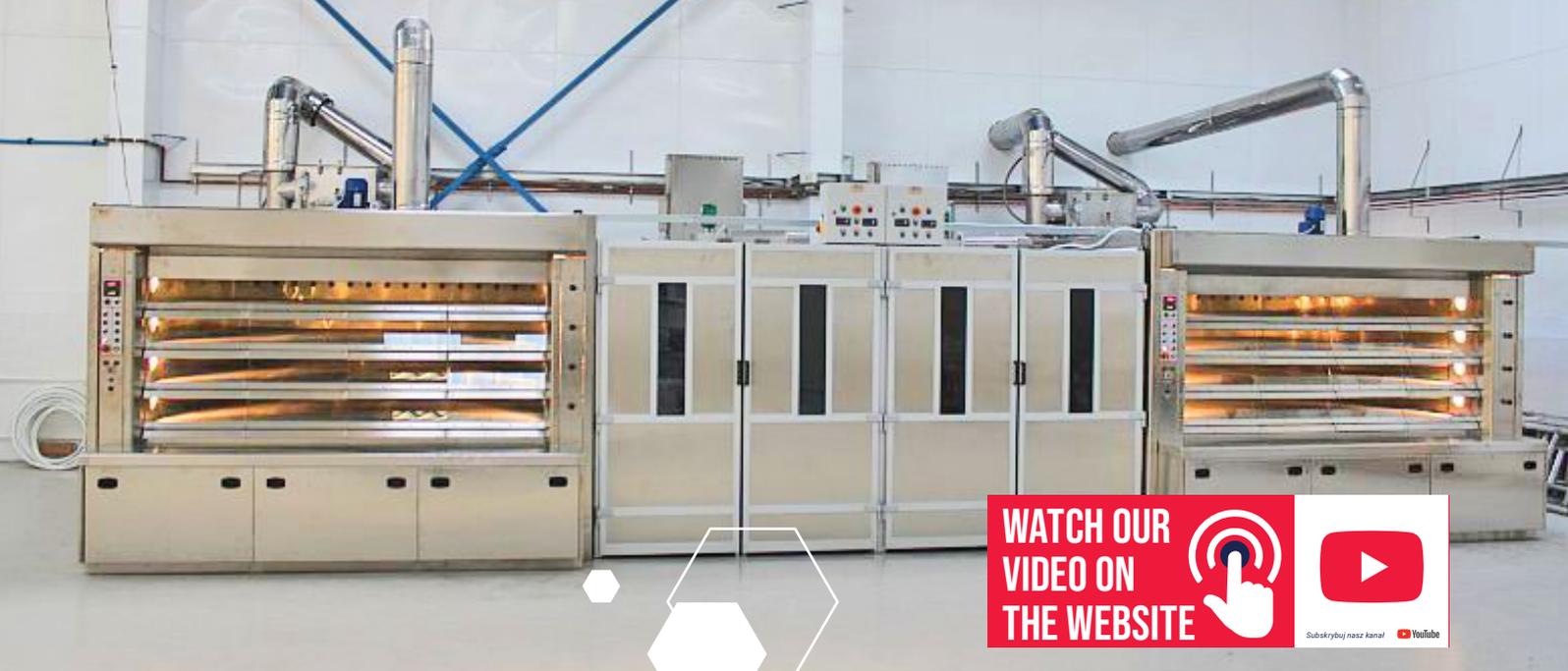


Control



- A control panel allowing you to set proper humidity and temperature parameters is located outside the chamber in a stainless electric box or directly built in the door.
- Easy access to all chamber controlling components.
- Indicator lights signalling current steam or heat generation.
- It is possible to lock minimum and maximum parameter values so operators can set the parameters in specific values only.
- A high-sensitivity control detector inside the chamber.





WATCH OUR VIDEO ON THE WEBSITE

Subskrybuj nasz kanał YouTube

System of ducts on the chamber sides

Circulation forced by an efficient turbine



Reinforced and sealed structure

For different trolleys



Large peephole for process monitoring

Reliable hinges



Door closing system

Hygienic flat surfaces



Control panel on the door

MOBILE, SHOP PROOFING CHAMBERS

Perfect solution

MOBILE, SHOP PROOFING CHAMBERS ARE A PERFECT SOLUTION FOR SHOPS, SMALL BAKERIES, CONFECTIONERIES, GASTRONOMIC FACILITIES.

We offer two models for the same number of 20x trays of 40 x 60 cm, varying in dimensions, so it is always possible to select a chamber for individual needs and a place in which it is to be positioned.

- For proper climate circulation inside the chamber, an efficient fan has been used, space is maintained between the walls and the tray rack, and between the trays themselves.
- A modern, drop clima unit generates a sufficient amount of steam, preset humidity and temperature parameters are adjusted and maintained in a fully automatic way.
- An intuitive and fully legible control panel. After setting the parameters, daily operations involve pressing the start button at the beginning of work and the stop button when all the work is done only.
- Very easy to move thanks to the castors (two front castors with a brake).



full humidity control



air circulation system



uniform climate within the chamber



hygienic flat surfaces



chamber on castors



AISI 304 stainless steel

TECHNICAL PARAMETERS

PROF-1

Dimensions: 560 x 875 x 2020 H [mm]

Power: 230V

Capacity: 20 trays (40 x 60 cm)!

PROF-2

Dimensions: 760 x 675 x 2020 H [mm]

Power: 230V

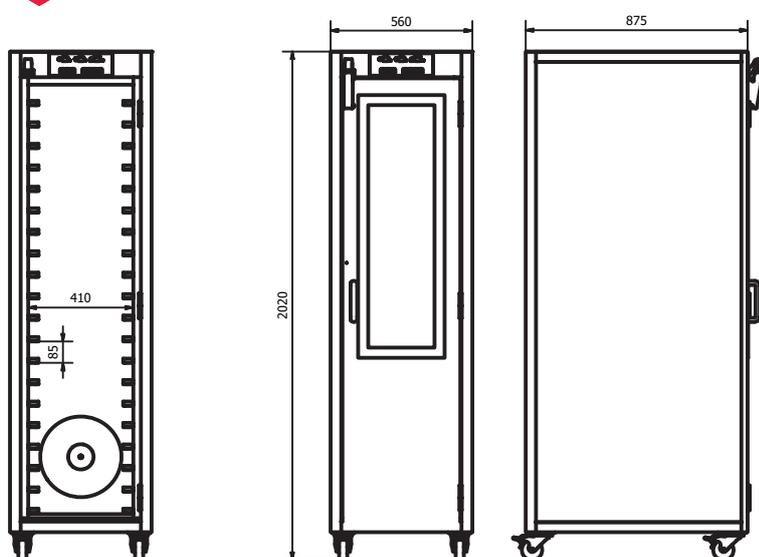
Capacity: 20 trays (40 x 60 cm)

MOBILE, SHOP PROOFING CHAMBERS

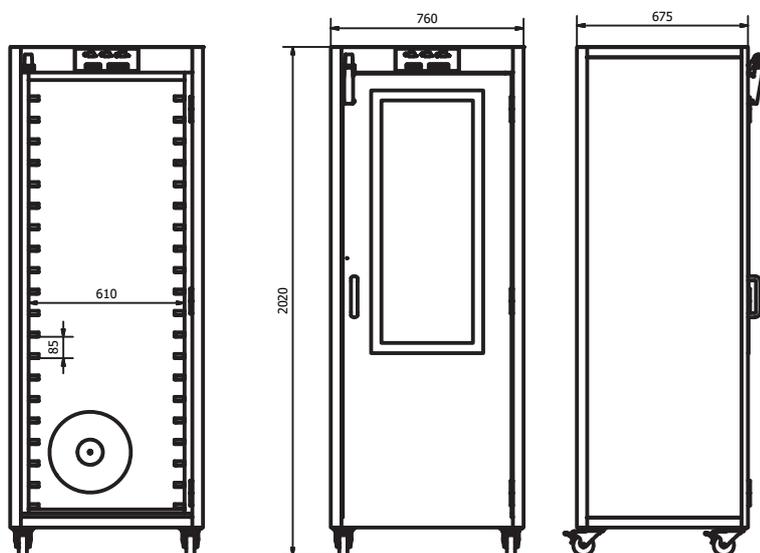


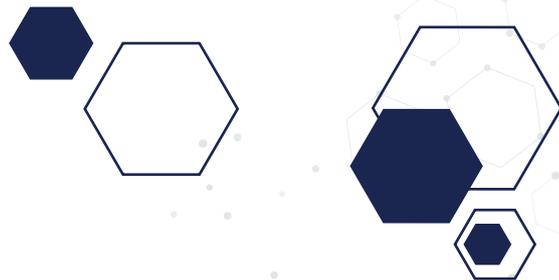
20
40x60 cm
trays

PROF-1



PROF-2





Leader in the industry

MECH-MASZ Szczeciński Sp. z o.o. Sp. k. established in 1986 is an industry leader of Polish manufacturers of bakery and confectionery machines.

- For 33 years, services tailored to customer needs and perfect quality of products have been the main features making the MECH-MASZ brand stand out.

We participate in all major bakery and confectionery fairs in Poland and Europe. We organise annual meetings for bakers and confectioners, while offering our baked goods and presenting the registered office. At present, the company manufactures more than 50 models of devices, and the full range includes about 800 products.

Our products are sold to domestic market customer and exported to more than 30 countries worldwide.



The company is ISO 9001:2015 certified.

Mech
Masz
Szczeciński
sp. z o.o. sp.k.

You're investing in future

MECH-MASZ Szczeciński
spółka z ograniczoną odpowiedzialnością sp.k.

 Jaroszewo 80
88-400 ŻNIN
POLAND

 export@mech-masz.com.pl
mechmasz@mech-masz.com.pl

 tel.: +48 (52) 302 00 73
tel.2: +48 (52) 303 12 38
tel.3: +48 (52) 303 12 39

www.mech-masz.eu