PekaStroj

Chuť vašich pekárenských výrobkov zvýraznia naše stroje, kvalitná podpora a vaša spokojnosť

JAC · sottoriva · pavoni ITALIA · Europa bakery pastry pizza · MIXER ART OF MIXING · POLIN GROUP

... pečieme s vami už viac ako 25 rokov

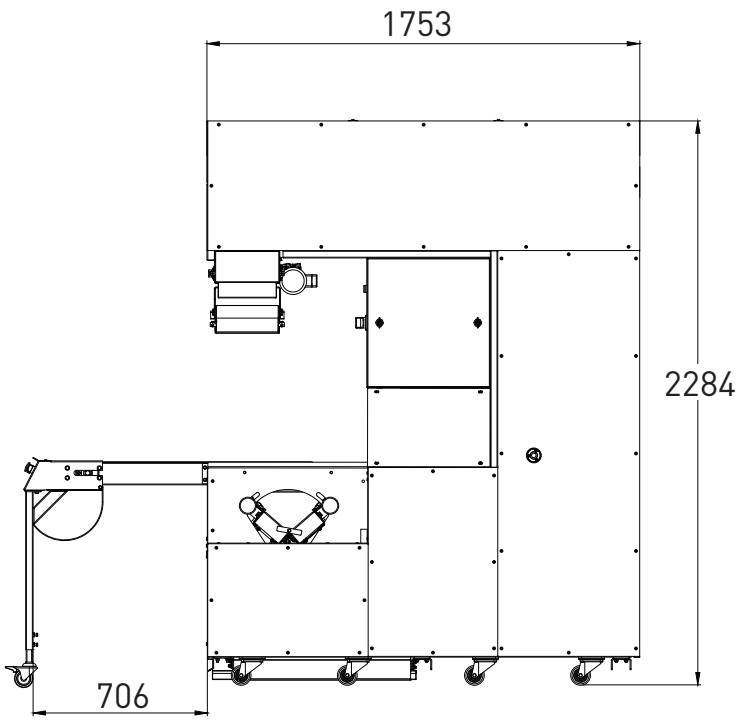
www.pekastroj.sk

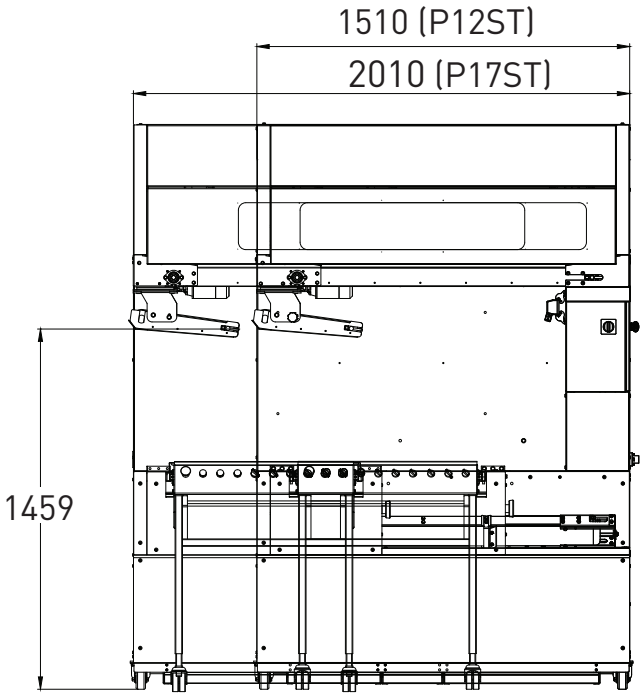
PRO+

- ✓ Maximum hygiene, Interior smooth walls
- ✓ High speed
- ✓ Compact and ergonomic
- ✓ Available in two sizes
- ✓ Left or right loading

Up to 1600 pieces an hour

*Divider and moulder not included



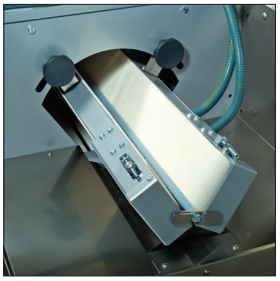


JAC Traditionally Innovative

www.jac-machines.com info@jac-machines.com

Troughs with two working faces
(in Arconet®)
Anti-bacterial and water-repellent treatment.

Control panel
For simple, centralised control.



Horizontal rounder
Adjustable inclination of the belt for an accurate setting.

Germicidal UV lamp with protection and air extractor
Sterilises the proofing area and evacuates humidity.

Unloading turret
Can be swivelled 180° for a configuration with an external moulder.

Long evacuation belt (200 cm)

	PRO+
FEATURES	
Germicidal lamp	•
Retractable evacuation belt	•
Unloading belt	•
Flour dispenser	•
Water-repellent troughs (Arconet®)	•
Adjustable rounder	•
Air extractor	•
Motor power in kW	0.72
Net weight P12ST / P17ST in kg	655 / 809

CHOICES	
Type of motor	230V three-phase
	400V three-phase
Dough pieces unloading belt	Internal
	External
	External long
Type of outlet	Left
	Right
Divider positioning	Frontal
	Lateral

OPTIONS	
External unloading belt	•
Intake transfer belt	•
Type of motor: 230-380V three-phase 60Hz	•
Long evacuation belt (200 cm)	•

Non-binding photographs and technical information

STANDARD TROUGHS: 600G MAX DOUGH PIECES

FEATURES

	P12ST	P17ST
Length x width x depth in cm	230 x 150 x 175	230 x 200 x 175
Length of troughs in cm	122	172
Width of troughs in cm	13	13
Number of usable troughs	59	59
Usable capacity with 350 g dough pieces	295	413
Number of dough pieces per trough	5	7
Usable capacity with 550 g dough pieces	236	295
Number of dough pieces per trough	4	5

STANDARD TROUGHS: 600G MAX DOUGH PIECES

		PROOFING TIME IN MIN		
NUMBER OF DOUGH PIECES	NUMBER PER TROUGH	960 per hour	1200 per hour	1400 per hour
236	4	15	12	10
295	5	18	15	13
413	7	26	21	18

WIDE TROUGHS: 950G MAX DOUGH PIECES

FEATURES

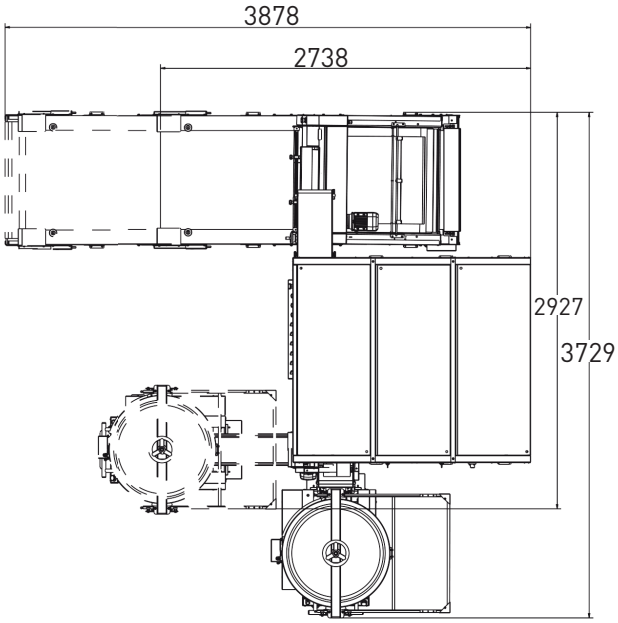
	P12ST	P17ST
Length x width x depth in cm	230 x 150 x 175	230 x 200 x 175
Length of troughs in cm	122	172
Width of troughs in cm	16	16
Number of usable troughs	47	47
Usable capacity with 350 g dough pieces	235	329
Number of dough pieces per trough	5	7
Usable capacity with 550 g dough pieces	Reset	235
Number of dough pieces per trough	4	5
Usable capacity with 950 g dough pieces	141	Reset
Number of dough pieces per trough	3	4

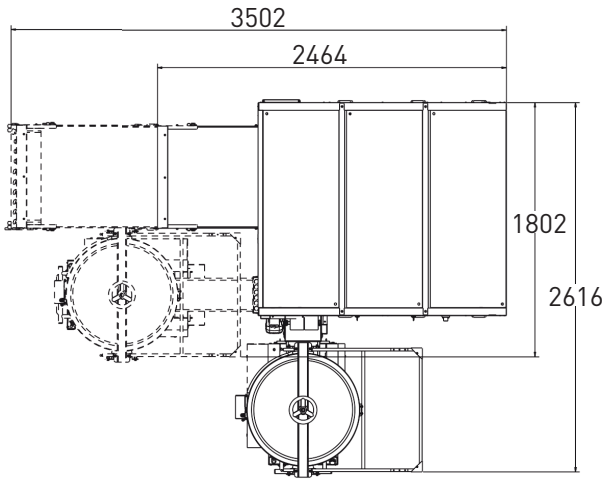
WIDE TROUGHS: 950G MAX DOUGH PIECES

		PROOFING TIME IN MIN		
NUMBER OF DOUGH PIECES	NUMBER PER TROUGH	960 per hour	1200 per hour	1400 per hour
141	3	8	7	6
188	4	12	9	8
235	5	15	12	10
329	7	21	17	14

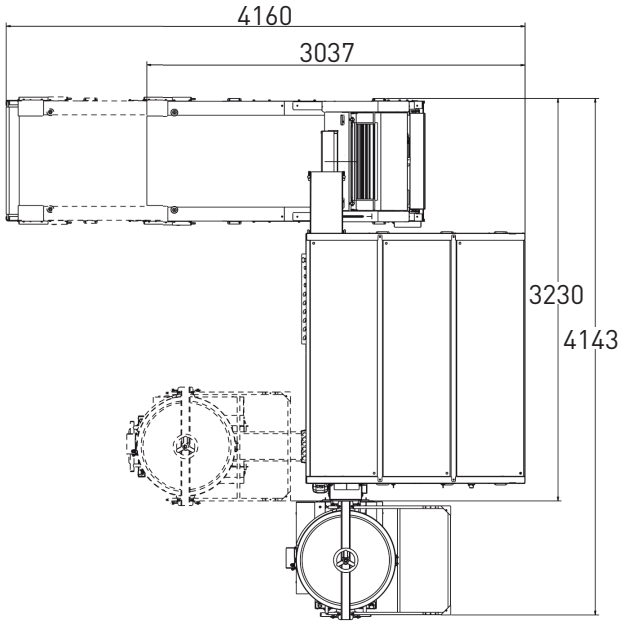
CONFIGURATION EXAMPLES...

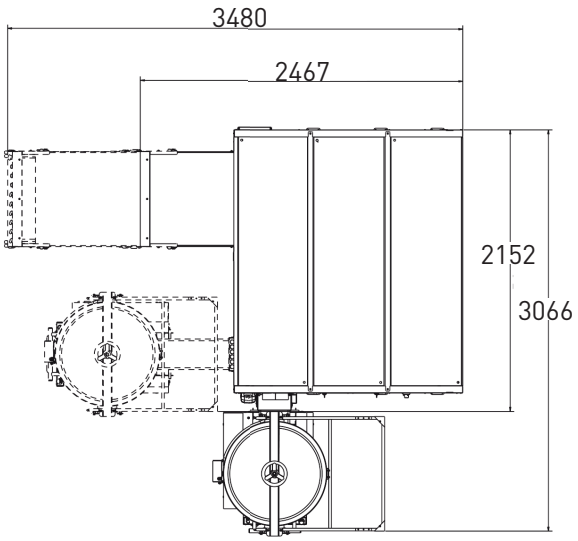
P12ST





P17ST





DÔVERA
25
ROKOV
SKÚSENOSTÍ

Daniela Kováčová
konateľka spoločnosti

PekaStroj s.r.o.

Priemyselná 4, 949 01 Nitra
tel.: +421 37 651 676 2
mobil: +421 902 944 531
info@pekastroj.sk
www.pekastroj.sk

PekaStroj

... pečieme s vami už viac ako 25 rokov

www.pekastroj.sk