

BIP 72-E

TYPE	NET CONTENTS	CAPACITY
150/180/6-1/2844/2000	150 pcs.	<1200 pcs/h.
162/192/6-1/2844/2254	162 pcs.	
174/204/6-1/2844/2508	174 pcs.	
186/216/6-1/2844/2762	186 pcs.	
200/240/8-1/2844/2000	200 pcs.	WEIGHT RANGE
216/256/8-1/2844/2254	216 pcs.	<1800 gr
232/272/8-1/2844/2508	232 pcs.	
248/288/8-1/2844/2762	248 pcs.	
300/360/12-1/2860/2000	300 pcs.	
324/384/12-1/2860/2254	324 pcs.	CONNECTED LOAD
348/408/12-1/2860/2508	348 pcs.	230/400 V, 50 Hz + earth
372/432/12-1/2860/2762	372 pcs.	

OPTIONS

- Flat infeed belt with photo-cell, max. capacity 1470 pcs/h, proofer runs intermittently (line capacity 1200 pcs/h.)
- Flat infeed belt with photo-cell, max. capacity 1680 pcs/h, proofer runs continuously (line capacity 1600 pcs/h.)
- Frequency inverter on drive of the proofer for a higher line capacity till 1800 pcs/h. in combination with a flat infeed belt
- Infeed by V-step belt, max. capacity 1680 pcs/h., proofer runs continuously (line capacity 1600 pcs/h.)
- Infeed at front, out-feed backside
- Hot air blower on infeed to avoid sticky doughs
- Exhaust fan (manual operation)
- Exhaust fan with hygostat
- Fully automatic Climate control
- Central switching
- Adjustable discharge exit chute on last 3 rows for 6- or 12-piece proofer
- Adjustable discharge exit chute on last 4 rows for 8-piece proofer
- Extra adjustable discharge exit chute
- Extra discharge exit chute with curve
- Stainless steel net on discharge chute in case of dropping height 1000 mm
- Reversible discharge conveyor with separate drive, discharge on all rows
- Different proofer height 2590 or 3098 mm, whereby the head length will be adjusted to reduce difference
- Single or double support overhang (necessary when proofer can not be attached to the ceiling)
- Customer specific Blue Box

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BIP 72-E
Intermediate Proofer

BIP 72-E

Picture BIP 72-E / 8 row

SUITABLE FOR MANY COMMON DOUGH TYPES, SUCH AS WHEAT AND WHEAT/ RYE DOUGHS WITH A LOW PERCENTAGE OF RYE. FULLY AUTOMATIC PROOFING/ RESTING OF THE DOUGH PIECES BETWEEN ROUNDER AND LONG MOULDER. VIA A PHOTOCCELL CONTROLLED INFEED SYSTEM, THE ROUNDED DOUGH PIECES ARE DROPPED INTO THE PROOFER CUPS ONE BY ONE, WHILE THE PROOFER RUNS INTERMITTENT (100% FILLING) OR CONTINUOUS BY A STEP BELT INFEED SYSTEM.



BENEFITS

- Frame made of modular closed tubular profiles out of stainless steel
- Processing without flour dusting
- All frame parts in stainless steel or nickel coated, no painted parts in dough area
- Teflon coated transfer box for dough transfer between pockets without sticking problems
- Stainless steel trays
- Removable and washable plastic dough cups
- Round dough cups for dough balls results in an optimum proofing
- Ultraviolet light for protection against mould
- Continuous Climate control
- Reliable infeed system
- Plexiglas windows for visual inspection
- Reliable performance
- Variable proofing times

BASIC EXECUTION:

- Infeed by photo-cell
- Proofer runs intermittently
- Pockets polyethylene, diameter 190 mm
- Windows Plexiglas
- Frame, turning device and panels stainless steel
- Chain with chain guides in stainless steel
- Integrated switchboard panel
- Stop switch for correct tray infeed position
- Out-feed on last row with fixed discharge chute
- Attaching head to existing ceiling

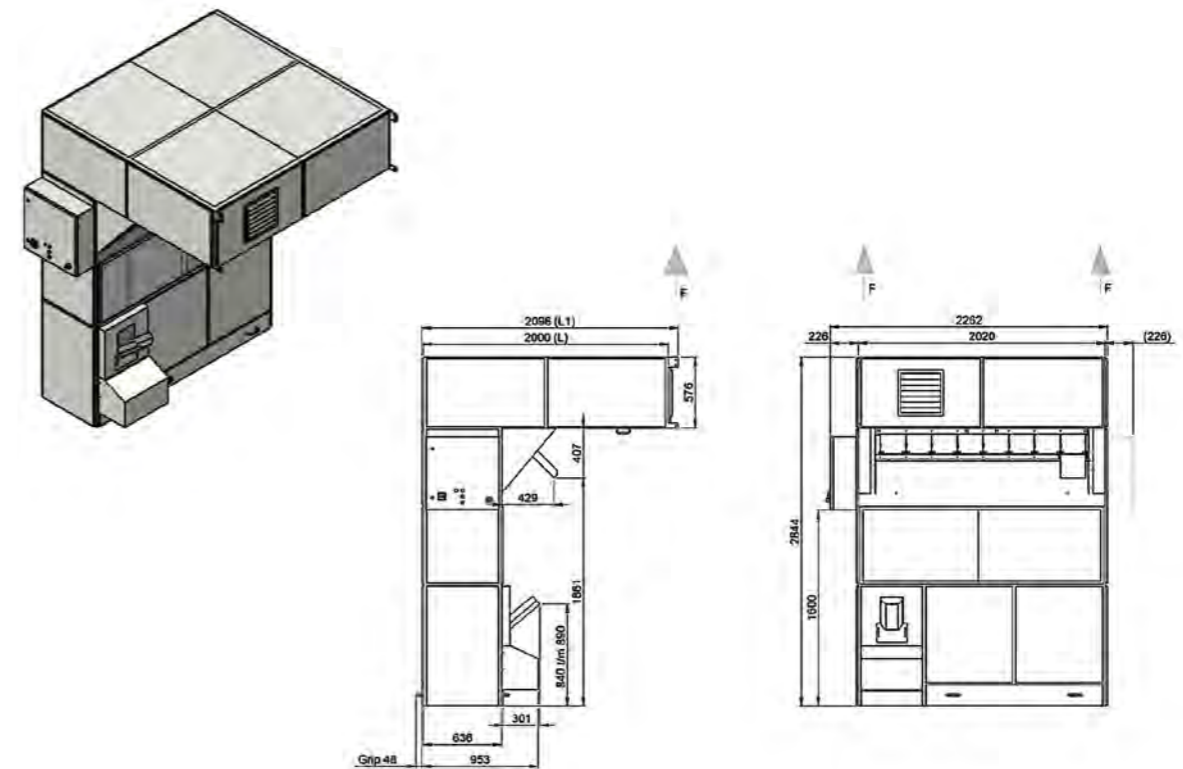


Illustration BIP 72-E 8 rows