

*think process!*

**WP** Haton



# BIP 72-E

Intermediate Proofer

**WP** BAKERYGROUP

*think process!*

# 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 PHOTOCELL-CONTROLLED INFEED SYSTEM, THE ROUNDED DOUGH PIECES ARE DROPPED INTO THE PROOFER POCKETS ONE BY ONE, WHILE THE PROOFER RUNS INTERMITTENT (100% FILLING) OR CONTINUOUS BY A STEP BELT INFEED SYSTEM (OPTION).



## BENEFITS

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

### BASIC EXECUTION:

- Infeed by photocell
- Proofer runs intermittently
- Synthetic hollow bolt chain wheel - no shafts
- Pockets polyethylene, removable, washable, Ø 190 mm
- Windows Plexiglas
- Frame, turning device, proofer trays and panels stainless steel, parts in contact with dough, Teflon coated
- Chain with chain guides in stainless steel
- Drive SEW gearbox with shear pin protection
- Stop switch for correct tray infeed position
- Integrated switch board panel
- Discharge chute with out-feed on last row
- Proofer-head attached to the existing ceiling (by customer)

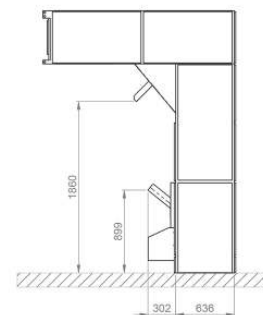
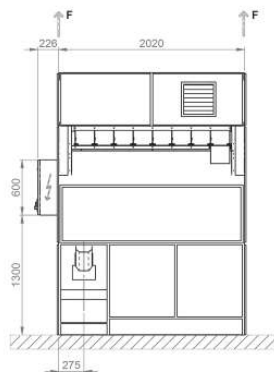
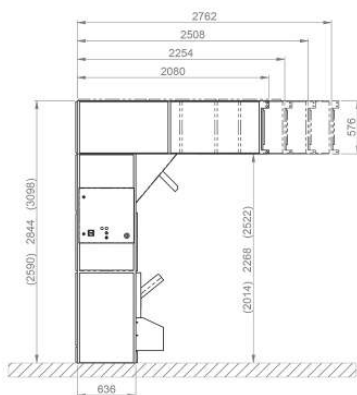
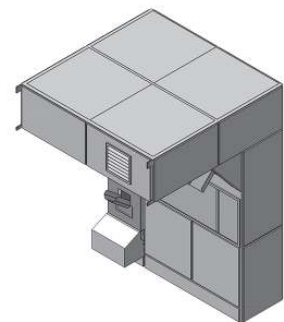
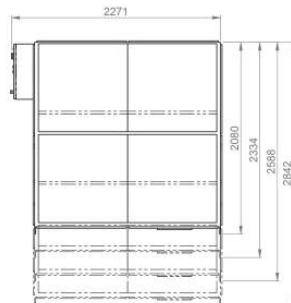
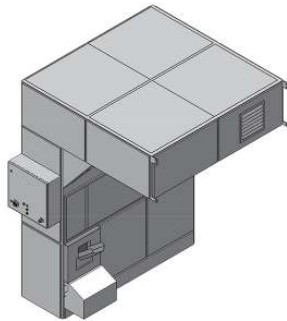


Illustration BIP 72-E 8 rows

## BIP 72-E

TYPE*	NET CONTENTS	CAPACITY
150-180/6-1/2844-2000	150 pockets	< 1200 pcs/h.
162-192/6-1/2844-2254	162 pockets	2 shift proofer design
174-204/6-1/2844-2508	174 pockets	
186-216/6-1/2844-2762	186 pockets	<b>WEIGHT RANGE</b>
200-240/8-1/2844-2000	200 pockets	200 - 1600 gr,
216-256/8-1/2844-2254	216 pockets	200 - 1800 gr for mixed dough
232-272/8-1/2844-2508	232 pockets	
248-288/8-1/2844-2762	248 pockets	
300-360/12-1/2844-2000	300 pockets	<b>CONNECTED LOAD</b>
324-384/12-1/2844-2254	324 pockets	230/400 V, 50 Hz + earth
348-408/12-1/2844-2508	348 pockets	0,5 - 15 KVA
372-432/12-1/2844-2762	372 pockets	

\*net-gross/number of rows-number of legs/height-head length

### OPTIONS

- Flat infeed belt with photocell, max. capacity 1470 pcs/h, proofer runs intermittently (line capacity 1200 pcs/h.)
- Flat infeed belt with photocell, max. capacity 1680 pcs/h, proofer runs continuously (line capacity 1600 pcs/h.)
- Infeed by V-step belt, max. capacity 1680 pcs/h., proofer runs continuously (line capacity 1600 pcs/h.)
- Frequency inverter on drive proofer for a higher line capacity till 1800 pcs/h., in combination with a V-step belt
- Infeed at front, out-feed at backside
- Air blower on infeed to avoid dough sticking
- Exhaust fan (manual operation)
- Exhaust fan with hygrostat
- Fully automatic climate control
- Central switching
- PLC control (exclusive central switching)
- Adjustable out-feed chute on last 3 rows for 6- or 12-piece proofer
- Adjustable out-feed chute on last 4 rows for 8-piece proofer
- Extra adjustable out-feed chute
- Extra out-feed chute with curve
- Stainless steel net for discharge chute in case of chute length >1000 mm
- Reversible discharge conveyor with separate or own drive, out-feed 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

#### WP HATON BV

Industrieterrein 13 // 5981 NK Panningen // Netherlands // Phone +31 77307-1860 // Fax +31 77307-5148 // info@wp-haton.com // www.wp-haton.com