

# BE-IP



## INTERMEDIATE PROOFER





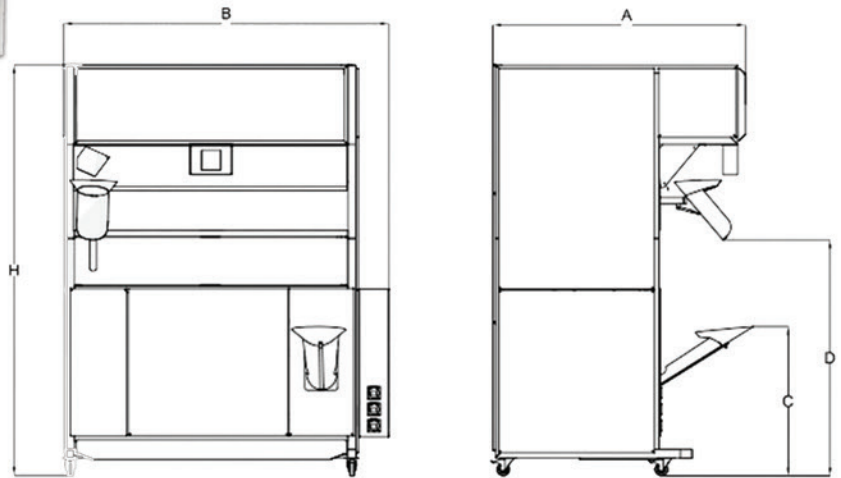
## INTERMEDIATE PROOFER

This traveling tray proofer is designed to give dough pieces a rest, or intermediate proof, between dividing and final moulding, in an automated fashion. It can be operated in manual or automatic mode, according to the dough quantity being fed by the divider (not included). It uses automatic sensors to synchronize with your divider and keep track of the pieces. Digital display, UV lights and a temperature gauge are all available as options. The intermediate proofer can be ordered with right or left side exit. All models use easily removable and sanitary plastic pockets.



### FEATURES

- Easy to clean plastic pockets
- Standard drive by a gear motor and chain
- Dough is counted by sensor
- Provided with sockets for divider, rounder, and moulder
- Flour drawer included underneath machine



MODEL	POCKET QUANTITY	ENTER/EXIT DIMENSIONS (C x D)	PROOFING TIME (MIN. SEC)	DIMENSIONS (A x B x H)	WEIGHT	POWER
BE-IP-88	88	32" / 37" x 61"	2 - 4 Min	42" x 48" x 98"	882 lbs	208V - 3Ph - 60Hz - 5 AMPS
BE-IP-152	152	32" / 37" x 49"	3.3 - 7.2 Min	42" x 78" x 83"	992 lbs	208V - 3Ph - 60Hz - 5 AMPS
BE-IP-176	176	32" / 37" x 61"	4.2 - 8.4 Min	42" x 78" x 98"	1213 lbs	208V - 3Ph - 60Hz - 5 AMPS
BE-IP-240	240	32" / 37" x 49"	6 - 12 Min	61" x 78" x 83"	1102 lbs	208V - 3Ph - 60Hz - 5 AMPS
BE-IP-328	328	32" / 37" x 61"	8 - 16 Min	61" x 78" x 98"	1542 lbs	208V - 3Ph - 60Hz - 5 AMPS