

BE-IND-IP



INDUSTRIAL INTERMEDIATE PROOFER



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INDUSTRIAL INTERMEDIATE PROOFER

The industrial intermediate proofer is suitable for all kinds of dough, highly accurate and helps with gentle dough forming and moulding.

FEATURES

- Fully stainless-steel frame, swings and surrounding panels modular system - unmounted
- Nylon-mesh round pockets, easy to remove for cleaning
- 10 pocket modulated standard in all models on swings
- Infeed conveyor, with photocell control with continuous drive. Flour duster on infeed conveyor
- Collection drawers for adjustable resting time, to able to exit of dough pieces as refer desired proofing time
- Outfeed cross conveyor
- Synchronized speed controller with the divider
- Electrical cabinet at working height with power supply and sockets for divider, rounder and moulder
- Air circulation fan
- UV lightening
- Flexible layout with choice of infeed position; side right or left and front or rear must be specified with order
- Electrotechnical control panel



MODEL	POCKET QUANTITY	CAPACITY (PCS/HR)	PROOFING TIME (MIN.SEC)	INFEED	DIMENSIONS (L x W x H)	WEIGHT	POWER
BE-IP-IND-340	340	1800 - 2400	8.5 - 11.5 Min	Single	83.66" x 129.33" x 121.06"	4409 lbs	208V - 3Ph - 60Hz - 6.7 AMPS
BE-IP-IND-480	480	2400 - 3600	8 - 12 Min	Dual	83.66" x 129.33" x 145.07"	5291 lbs	208V - 3Ph - 60Hz - 6.7 AMPS
BE-IP-IND-680	680	2400 - 3600	11.5 - 17 Min	Dual	111.22" x 129.33" x 145.07"	6393 lbs	208V - 3Ph - 60Hz - 6.7 AMPS