## think process!





# **BIP 72-M**

Intermediate Proofer

WP BAKERYGROUP

## **BIP 72-M**

Picture BIP M with V step belt and discharge conveyor

SUITABLE FOR MANY COMMON DOUGH TYPES, SUCH AS WHEAT AND WHEAT/RYE DOUGHS WITH A LOW PERCENTAGE OF RYE, WITHOUT THE USE OF ANY DUSTING FLOUR. BIP 72 INTERMEDIATE PROOFERS ARE DEVELOPED FOR FULLY AUTOMATIC PROOFING / RESTING OF THE DOUGH PIECES BETWEEN ROUNDER AND LONG MOULDER.



## **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 systems
- Plexiglas windows for visual inspection
- Reliable performance thanks to many years of experience
- Variable proofing times



## **BASIC EXECUTION:**

- Infeed by photocell, capacity 1200 pcs/h.
- Infeed by V-step belt, capacity 1800 pcs/h., single infeed
- Infeed by V-step belt, capacity 3600 pcs/h., dual infeed by means of 2-way flipper gate
- Proofer runs intermittently / continuously
- Cast iron hollow bolt chain wheel with shafts, nickel plated
- Pockets round, 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
- Integrated switch board panel
- PLC control, Touch Screen for proofer with dual infeed, capacity 3600 pcs/h.
- Stop switch for correct tray position
- Discharge chute with out-feed on last row
- Proofer-head attached to the existing ceiling (by customer)

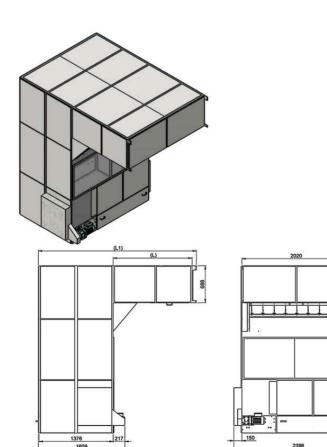


Illustration BIP 72-M / 8 row

## **BIP 72-M**

TYPE INFEED PHOTOCELL		TYPE V-STEP BELT, SINGLE INFEED		TYPE V-STEP BELT, DUAL INFEED	
CAPACITY <1200 PCS/H.	CONTENTS	CAPACITY <1800 PCS/H. CON	NTENTS	CAPACITY <3600 PCS/H.	CONTENTS
376-416/8-2/3111-1467	376	360-376-416/8-2/3111-1467	360	360-376-416/8-2/3111-1467	360
392-432/8-2/3111-1734	392	376-392-432/8-2/3111-1734	376	376-392-432/8-2/3111-1734	376
408-448/8-2/3111-2001	408	392-408-448/8-2/3111-2001	392	392-408-448/8-2/3111-2001	392
424-464/8-2/3111-2268	424	408-424-464/8-2/3111-2268	408	408-424-464/8-2/3111-2268	408
564-624/12-2/3111-1467	564	540-564-624/12-2/3111-1467	540	540-564-624/12-2/3111-146	7 540
588-648/12-2/3111-1734	588	564-588-648/12-2/3111-1734	564	564-588-648/12-2/3111-1734	4 564
612-672/12-2/3111-2001	612	588-612-672/12-2/3111-2001	588	588-612-672/12-2/3111-200	1 588
636-696/12-2/3111-2268	636	612-636-696/12-2/3111-2268	612	612-636-696/12-2/3111-226	8 612
net-aross/number of rows-number of leas/height-head length					

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

#### WEIGHT RANG

200 - 1600 gr, 200 - 1800 gr for mixed dough

### ONNECTED LOAD

230/400 V, 50 Hz + earth 0,5 – 15 KVA

## **OPTIONS**

- 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, Touch Screen for proofer with photocell infeed and V-step belt single infeed
- Master slave regulation with digital read-out
- Turning device surveillance with photocell
- 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
- Stainless steel net for discharge chute in case of chute length >1000 mm
- Discharge conveyor with own drive, reversible, out-feed on all rows. With discharge roller or discharge chute.
- Discharge conveyor with own drive, reversible, out-feed on all rows. With discharge roller and frequency inverter (for dual infeed).
- Different proofer height 2844 mm, whereby the head length will be adjusted to reduce the difference
- Customer specific Blue Box

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