



WP BAKERYGROUP

BIP

Picture BIP 72 with V step belt and pallet infeed, central drying (hot air)

SUITABLE FOR ALL TYPES OF WHEAT- AND MIXED RYE DOUGH WITH A RYE CONTENT UP TO 30%.



BENEFITS

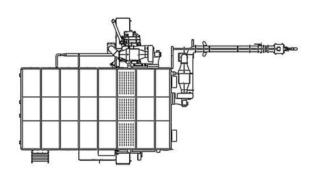
- Modular frame made of closed tubular profiles
- Dust flour free process possible (depending on dough)
- Removable and washable synthetic dough pockets
- Teflon coated transfer box for dough transfer between pockets without sticking problems
- Ultraviolet lamps to prevent mould forming
- Reliable infeed systems
- Plexiglas windows for visual inspection
- Proven concept due to many years of experience
- Many different custom made versions available

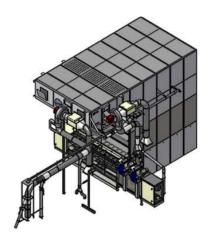


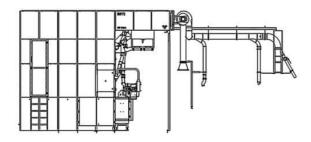
BASIC EXECUTION:

- Weight range 200 1600 gr,200 1800 gr for mixed dough
- Proofer runs continuously
- Exhaust fan
- Cast iron hollow bolt chain wheels with shafts, nickel plated
- Pockets round polyethylene, removable, washable, Ø 190 mm
- Windows Plexiglas

- Turning device, proofer trays and panels stainless steel, parts in contact with dough, Teflon coated
- UV lamps
- Frame closed stainless steel construction
- Chain with chain guides in stainless steel
- Drive depends on proofer capacity
- Stop switch for correct tray position
- Operation PLC control, Siemens S7 Touch Screen alternatively Allen Bradley







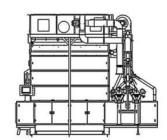


Illustration BIP 72

BIP

ТҮРЕ	CAPACITY
1. Dual infeed, one V-step belt controlled by photocell and pneumatically operated 2-way flipper gate. Capacity max. 3600 pcs/h. Industrial proofer. Drive: 0, 5 HP depending on proofer capacity.	
804-841-912/12-3/3311-1734 864-911-984/12-3/3511-2201 936-982-1056/12-3/3711-2201 984-1028-1104/12-3/3911-2201	Capacity net 804 pockets Capacity net 864 pockets Capacity net 936 pockets Capacity net 984 pockets
 Infeed by one 2-belt V-step belt with pallet infeed system (4 or 12 rows). Out-feed possible on 12 rows. Capacity max. 5000 pcs/h. Industrial proofer. Pneumatically timing flap with levers for 12 out-feeds. Drive depends on proofer capacity, 1 shaft, with synchronisation, gear motor with shear pin protection. 	
600-630-678/12-2/4927-1334 1200-1260-1392/12-5/4227-1334 1620-1704-1800/12-7/3711-1334 1800-1836-1968/12-7/4211-1334 3600-3700-3936/12-15/4211-1334	Capacity net 600 pockets Capacity net 1200 pockets Capacity net 1620 pockets Capacity net 1800 pockets Capacity net 3600 pockets
3. Infeed two 2-belt V-step belts with pallet infeed system. Out-feed on 12 rows. Capacity max. 10000 pcs/h. Industrial proofer. Pneumatically timing flap with levers for 12 out-feeds. Drive depends on proofer capacity, 1 shaft, with synchronisation, gear motor with shear pin protection.	
792-808-864/12-2/4427-1334 840-888-1056/12-2/4211-1985 936-1008-1200/12-2/4211-1985 960-1008-1248/12-6/3511-1985 1008-1056-1272/12-5/4211-1985 1332-1356-1608/12-5/4211-2385 2004-2100-2304/12-9/4211-1534 2424-2544-2616/12-8/4911-1334	Capacity net 792 pockets Capacity net 840 pockets Capacity net 936 pockets Capacity net 960 pockets Capacity net 1008 pockets Capacity net 1332 pockets Capacity net 2004 pockets Capacity net 2424 pockets

OPTIONS

- Customer specific contents (adjusted height and length)
- Drive 2 or 3 shafts (one or two 2-belt V-step belt with pallet infeed system)
- Infeed by 2-belt V-step belt (Dual infeed, one V-step belt)
- Blower on infeed (Dual infeed, one V-step belt)
- Steaming device with hygrostat, steam magnet valve. Steampipe to be connected to steam boiler.
- Climate control
- Air drying device for proofer pockets
- Reinforced / central air drying device on dough line
- Central switching
- CPU control: central control of the whole line

- Master-slave regulation with digital read-out
- 2nd turning device
- Adjustable turning device
- Turning device surveillance with photocell
- Platform with lighting for cleaning of turning station
- Discharge conveyor with discharge roller and frequency inverter
- Additional belt length
- Additional plastic cover over conveyor
- Flour dusting belt
- 2nd step belt for green method
- Double dough piece ejection device with weight cell (at several dough weights)
- Customer specific Blue Box

WP HATON BV