

88-Pocket Intermediate Proofer

Intermediate Proofers have been designed to rest dough pieces before they are moulded. The dough pieces are continuously fed into the Intermediate Proofer and each piece is automatically placed into the 88 special carrier pockets, which are perforated to allow air to circulate around the dough to prevent sticking during the four minute proof time.

Simple manual controls enable quick and efficient product changes whilst viewing doors, positioned at the front of the proofer, allows the operator access to the carrier pockets and also to monitor the progress of the dough on its journey through the machine.

FEATURES

- Designed to gently rest divided dough pieces before they are moulded
- Contains 88 special carrier pockets
- Simple manual controls for quick and efficient product changes
- Pockets are perforated to allow air to circulate around the dough to prevent sticking
- Four minute proof time
- Proofs up to 960 pieces per hour
- Product weight range 8 oz - 2 lbs
- Viewing windows to monitor progress of the dough
- Simple one person operation
- Stainless steel construction
- Small footprint
- Suitable for use with Metro Moulder
- Teflon coated infeed chute prevents dough from sticking
- 3-phase electrical supply



180-Pocket Intermediate Proofer

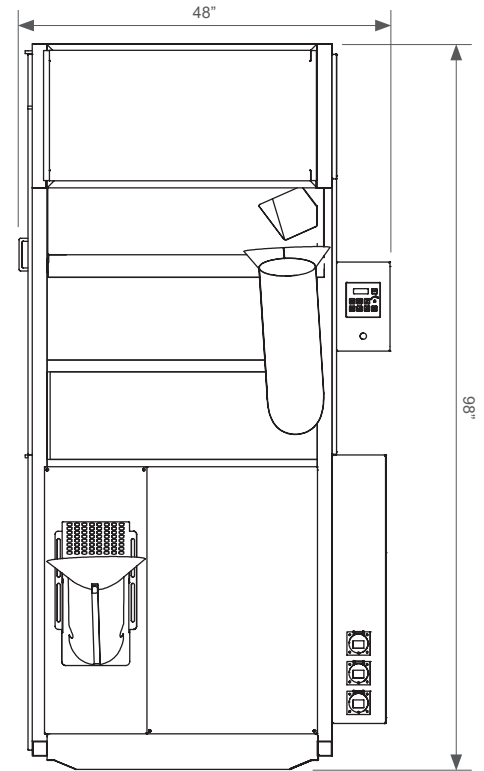
FEATURES

- Designed to gently rest divided dough pieces
- Contains 180 special plastic carrier pockets
- Pockets are perforated to allow air to circulate around the dough to prevent sticking
- Ten minute proof time
- Proofs up to 960 pieces per hour
- Product weight range 8 oz - 2 lbs
- Viewing windows to monitor progress of the dough
- Simple to use lever to set the curling chain for either loaves or French sticks
- Easy to use control panel featuring integrated dough processing counter
- Suitable for use with Combination Moulder or Metro Moulder
- Available with or without cross feed - Moulder dependent
- Simple one person operation
- Stainless steel construction
- Fully automated process
- Teflon coated infeed chute prevents dough from sticking
- 3-phase electrical supply



88-SPECIFICATIONS & DIMENSIONS

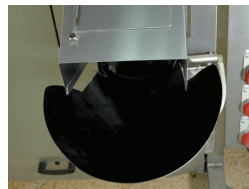
Specifications	88-Pocket Intermediate Proofer
Capacity per hour	Up to 960 pieces
Product weight range	8 oz - 2 lbs
Proof time	4 minutes
Height	98"
Width	48"
Depth	42"
Weight	800 lbs
Electrics	
Power supply	208v, 3 phase plus ground, 60Hz, 2.1 amps per phase, 0.37kW



The easy to reach control panel makes operating quick and simple.



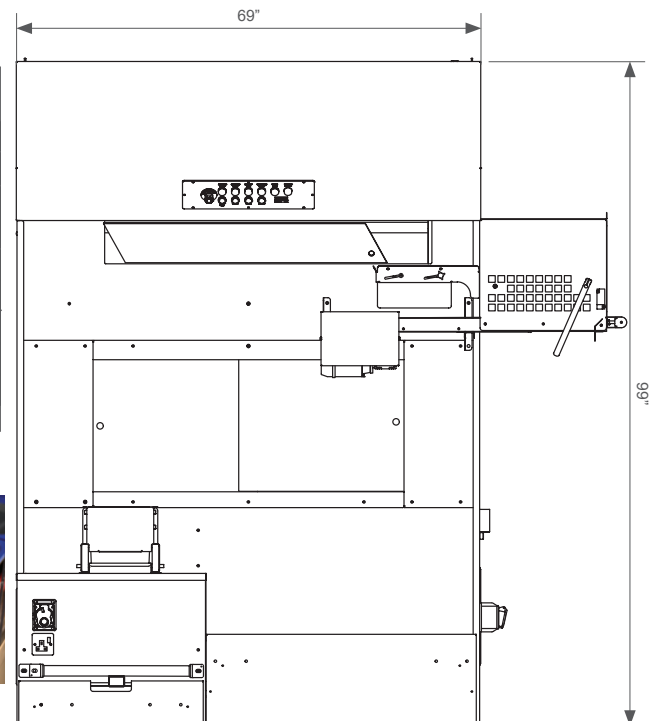
The polyethylene pockets are perforated to allow air to circulate around the dough and to prevent sticking.



The teflon coated chute prevents dough from sticking.

180-SPECIFICATIONS & DIMENSIONS

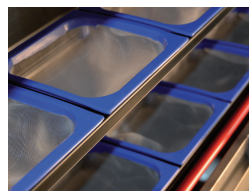
Specifications	180-Pocket Intermediate Proofer
Capacity per hour	Up to 960 pieces
Product weight range	8 oz - 2 lbs
Proof time	10 minutes
Height	99"
Width	69"
Depth	65"
Weight	3,240 lbs
Electrics	
Power supply	208v, 3 phase plus ground, 60Hz, 2.1 amps per phase, 0.37kW



The easy to reach control panel features an integrated dough processing counter to record the number of products produced.



Simple to use lever to set the curling chain required for either loaves or French sticks.



The polyethylene pockets are perforated to allow air to circulate to prevent sticking.