



Dynamic intermediate proofer

Performances

- 4 models and 4 configurations available for each model
- Total number of usefull pockets: 168 to 376, depending on models
- Dough piece weight: from 200 to 1000g
- Output: from 900 to 1500 p/h

Use

The IK intermediate proofer is used in automatic bread plants. It provides the resting step of the dough pieces after dividing and rounding operations and prior to forming. This intermediate proofing period favours gluten relaxation and thus produces dough that is easier to mould. The machine allows the continuity of the production cycle at a programmed speed.

The extent of the range of available IK models can meet different requirements in terms of resting time needed for the dough pieces.

The intermediate proofer can be fed either by a BC conical rounder or directly by a DVP volumetric divider with built-in pre-rounding device.

The Major Alpha Auto moulder, set atop the outfeed conveyor TE, is usually connected at the discharge end of the proofer.

Operating principle

The loader places the dough pieces – once divided – in nylon mesh pockets. A photocell detects the dough piece at the entrance room and makes automatically move the carrier of one level in order to receive the next dough piece in a free pocket

The dough pieces are transferred from one pocket to the other at each revolution of the carriers until the final discharge.

Once the cycle is completed and every pockets full, the last dough piece is unloaded automatically from the carriers onto the moulder.

Integrated in a bread plant, one single operator is able to operate the IK into discontinuous and continuous mode.

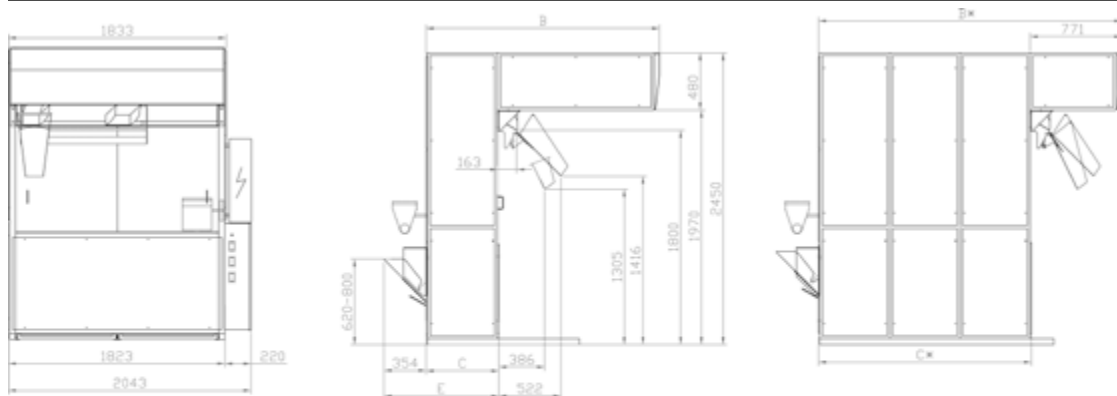
Construction

- Outside panels in stainless steel
- Support structures in hot-painted steel
- Inspection window
- Carrier frames in galvanized steel tubes
- Pockets made of nylon mesh
- Carriers driven by a chain
- Motor controlled by an electronic dimmer that allows a very smooth and silent movement of the carriers
- Centralized control of the bread plant
- UV lamps to prevent mold
- Humidity extractor
- Entry flour duster
- Felt lined dough piece transfer device
- Low voltage electrical control board : 24 V
- Supply voltage: 400 V 3 PH + N 50 Hz

The advantages

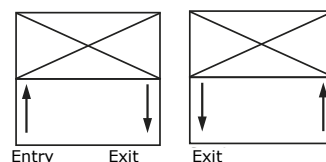
- A wide range of storage (from 168 to 376 pockets)
- Comfort:
 - Centralized control of the bread plant
 - Silent
 - Inspection window
 - Automatic resting cycle
- Hygiene:
 - UV lamps to prevent mold
 - Smooth surface and outside panels in stainless steel
- No sticking of dough pieces:
 - Entry flour duster
 - Humid air removal fan
 - Felt lined dough piece transfer device
 - Pockets mad of nylon mesh

IK Dynamic intermediate proofer

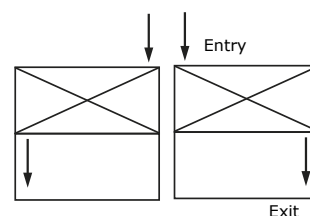


Models	IK 168	IK 216	IK 296	IK 376
Total number of pockets				
184	■	❖	❖	❖
232	❖	■	❖	❖
312	❖	❖	■	❖
392	❖	❖	❖	■
Entry and exit position				
	To be selected: 1,2,3 or 4			
Equipment				
Humid air removal fan	■	■	■	■
Entry flour duster	■	■	■	■
Hygiene				
UV lamp	■	■	■	■
Stainless steel outside panels	■	■	■	■
Assemblage				
Delivered assembled	■	■	■	■
Delivered unassembled	On request			
Supply voltage				
400V TRI+N+T 50Hz	■	■	■	■
■ standard ❖ Not available				

Possible configurations



1



3

General features		IK 168	IK 216	IK 296	IK 376
Filling capacity					
Total number of pockets		184	232	312	392
Total number of useful pockets		168	216	296	376
Number of pockets per carrier		8	8	8	8
Calculation of the resting time in minutes (continuous mode)					
Speed of	900 p/h	11,2	14,4	19,7	25
	1200 p/h	8,4	10,8	14,8	18,8
	1500 p/h	6,7	8,6	11,8	15
Electrical power					
Note: the electrical power of the other machines connected must be added	(kW)	0.6	0.6	0.6	0.6
Dimensions and weight					
B	(mm)	1370	1970	1970	2550
C	(mm)	600	600	1200	1200
E	(mm)	950	950	1550	1550
Poids	(kg)	650	690	930	980

Packing

Mainland (latticed crate)	Model	IK 168	IK 216	IK 296	IK 376
	Width (mm)	2020	2250	2340	2340
	Length (mm)	2400	2700	2860	2860
	Height (mm)	2200	2100	2290	2720
	Weight (kg)	800	940	1110	1210