

# **BIP**

PE CAPA

Dual infeed, V-step belt controlled by photocell and pneumatically operated flipper gate.
 Capacity max. 3.600 pcs/h. Industrial proofer design. Drive: 0,5 HP depending on proofer capacity.

BIP-72-804-841-912/12-3/3311-1734 Capacity net 804 pockets BIP-72-864-911-984/12-3/3511-2201 Capacity net 864 pockets BIP-72-936-982-1056/12-3/3711-2201 Capacity net 936 pockets BIP-72-984-1028-1104/12-3/3911-2201 Capacity net 984 pockets

2. Infeed one V-step belt with pallet infeed system (4 or 12 rows). Outlet possible on 12 rows.
Capacity max. 5.000 pcs/h. Industrial proofer design. Pneumatical timing flap with levers for 12 outlets.
Drive depends on proofer capacity, 1 shaft, with synchronisation, motorreductor with shear pin protection.

3. Infeed two V-step belts with pallet infeed system. Outlet on 12 rows.
Capacity max. 10.000 pcs/h. Industrial proofer design. Pneumatical timing flap with levers for 12 outlets.
Drive depends on proofer capacity, 1 shaft, with synchronisation, motorreductor with shear pin protection.

BIP-72-792-808-864/12-2/4427-1334
BIP-72-840-888-1056/12-2/4211-1985
BIP-72-936-1008-1200/12-2/4211-1985
BIP-72-960-1008-1248/12-6/3511-1985
BIP-72-1008-1056-1272/12-5/4211-1985
BIP-72-1332-1356-1608/12-5/4211-1985
BIP-72-1332-1356-1608/12-5/4211-1985
BIP-72-2004-2100-2304/12-9/4211-1534
BIP-72-2424-2544-2616/12-8/4911-1334
Capacity net 2004 pockets
Capacity net 2424 pockets

## **OPTIONS**

- Customer specific heights
- Automatic Climate control
- Central switching and/or master-slave
- Turning device detection, platform for cleaning
- Discharge conveyor(s)
- Pneumatical timing flap
- Infeed on rows 1-4-7-10 with turning device for short and long proof time
- Air drying device for empty pockets

- Reinforced central air drying on complete line
- Double dough piece ejector with weighing cell
- Pre moulder on discharge conveyor
- Customer specific Blue Box





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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%.



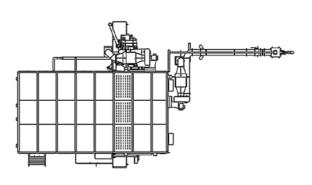
# **BENEFITS**

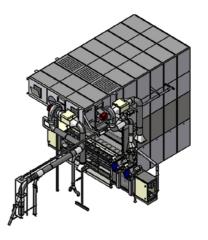
- Modular frame made of closed tubular profiles
- Dust flour free process possible (depending on dough)
- Plastic washable dough cups, easily exchangeable
- Teflon coated transfer box
- Ultraviolet lamps to prevent mould forming in proofer pockets
- Reliable infeed systems
- Plexiglas windows for visual inspection
- Proven concept due to many years of experience
- Many different custom made versions available

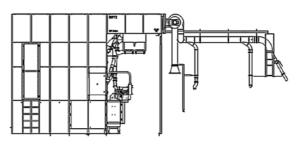
## **BASIC EXECUTION:**

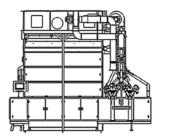
- Proofer runs continuously
- Exhaust fan
- Weight range 200 1800 gram
- Cast iron hollow bolt chain wheels with shafts
- Shafts steel, nickel plated
- Pockets round polyethylene, removable, washable, diameter 190 mm
- Proofer trays stainless steel
- Windows Plexiglas

- Turning device stainless steel, parts in contact with dough are Teflon coated
- UV lamps
- Panels stainless steel
- Frame closed stainless steel construction
- Chain with chain guides in stainless steel
- Stop switch for correct tray position
- Operation CPU control, Siemens S7 Touch Screen alternatively Allen Bradley









lustration BIP 72