



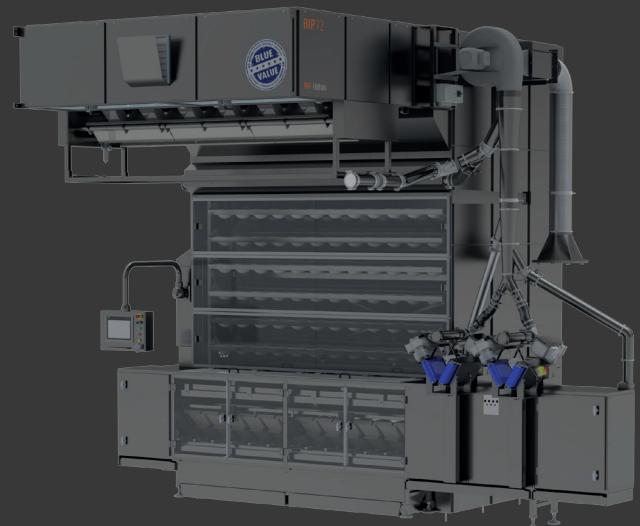
DOUGH
PROOFERS



BIP 72 Industrial Proofer

This industrial intermediate dough proofer is suitable for a wide variety of dough types.

Its modular structure allows for a high degree of customisation. The BIP 72 is a proven concept due to many years of experience.





WP Haton the leading brand in dough processing since 1949

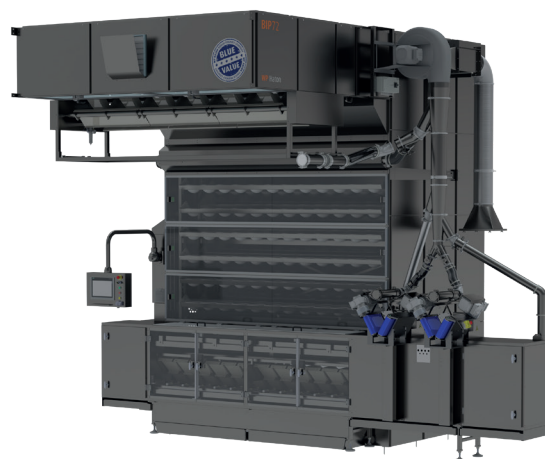
WP Haton produces the most advanced and best bread make-up machines in the world contributing to high weight accuracy, excellent structure and most friendly and careful handling of the dough without compromising on high speed, consistency and constant quality on every piece of the dough piece produced.

- Automated dough processing systems for virtually all types of bread
- Tailormade line concepts in dough processing equipment
- Unique system of modularization
- BreadLab: the experience center where bakers from all over the world can test our equipment with their own ingredients

BIP 72 Industrial Proofer

Highlights

- Intermediate proofer for industrial lines
- Applicable for a wide range of capacities
- Unique pallet infeed system for high capacity, up to 10,000 pcs/h
- Modular frame made of stainless steel
- Processing without flour dusting
- Removable and washable polyethylene dough pockets
- UV lamps to prevent mould forming
- Variable proofing times
- High level of customisation



BIP 72

The BIP 72 is an intermediate proofer suitable to process all types of wheat and mixed rye dough. The ultraviolet lamps prevent mould forming on the inside of the proofer, and the transparent polycarbonate windows allow for visual inspection. Thanks to the modular concept this proofer can be customised to accommodate the customer's requirements. The BIP 72 is a robustly designed proofer with proven quality for many years.

BIP 72 dough proofers are developed to obtain a fully automatic resting/proofing process between rounder and moulder.

Specifications

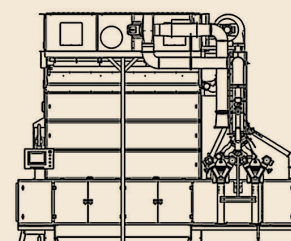
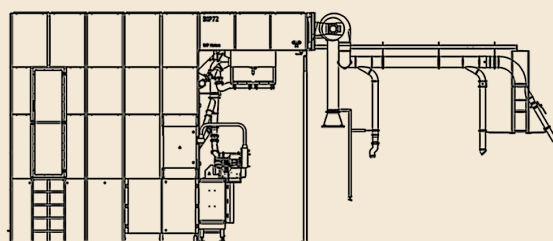
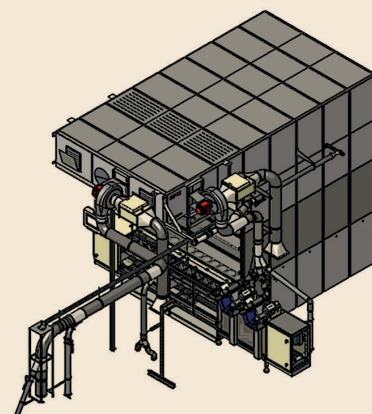
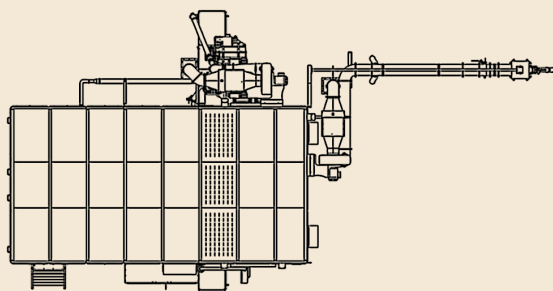
- Weight range 200 - 1800 gr
- Stainless steel frame and swings
- Trays and round pockets Ø 190 mm, made of polyethylene, removable and washable
- Proofer runs continuously
- Teflon coated transfer box for dough transfer between pockets to avoid sticking
- Turning device, proofer trays and panels in stainless steel
- Parts in contact with dough are Teflon coated
- Chain with chain guides in stainless steel
- Exhaust fan
- PLC with touch panel



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Technical drawing

Image for illustration purpose only



BIP 72 Example of possibilities

TYPE	CONTENTS NET – GROSS POCKETS	NUMBER OF LEGS	DIMENSIONS HEIGHT – HEAD LENGTH
BIP 72, 12 rows Weight range 200 – 1800 gr*			
V-step belt, dual infeed Capacity: up to 3600 pcs/h	804 - 912	3	3311 - 1734 mm
	864 - 984	3	3511 - 2201 mm
	936 - 1056	3	3711 - 2201 mm
	984 - 1104	3	3911 - 2201 mm
2-belt V-step belt, pallet infeed Capacity: up to 5000 pcs/h	600 - 678	2	4927 - 1334 mm
	1200 - 1392	5	4927 - 1334 mm
	1620 - 1800	7	3711 - 1334 mm
	1800 - 1968	7	4211 - 1334 mm
	3600 - 3936	15	4211 - 1334 mm
Dual 2-belt V-step belts, pallet infeed Capacity: up to 10,000 pcs/h	792 - 864	2	4427 - 1334 mm
	840 - 1056	2	4211 - 1985 mm
	936 - 1200	2	4211 - 1985 mm
	960 - 1248	6	3511 - 1985 mm
	1008 - 1272	5	4211 - 1985 mm
	1332 - 1608	5	4211 - 2385 mm
	2004 - 2304	9	4211 - 1534 mm
	2424 - 2616	8	4911 - 1334 mm

* Weight range depending on dough consistency

Options

- Single and dual infeed possibilities
- Blower on infeed
- Steaming device with hygrostat, steam magnet valve
- Climate control
- Air drying device for proofer pockets
- (Reinforced) central air-drying device on dough line
- Central switching with line control including emergency stops
- Multiple turning devices
- Turning device surveillance with photocell
- Platform with lightning
- Discharge conveyor with discharge roller
- Flour dusting belt
- Double dough piece ejection device with weight cell
- Customer specific Blue Box

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