

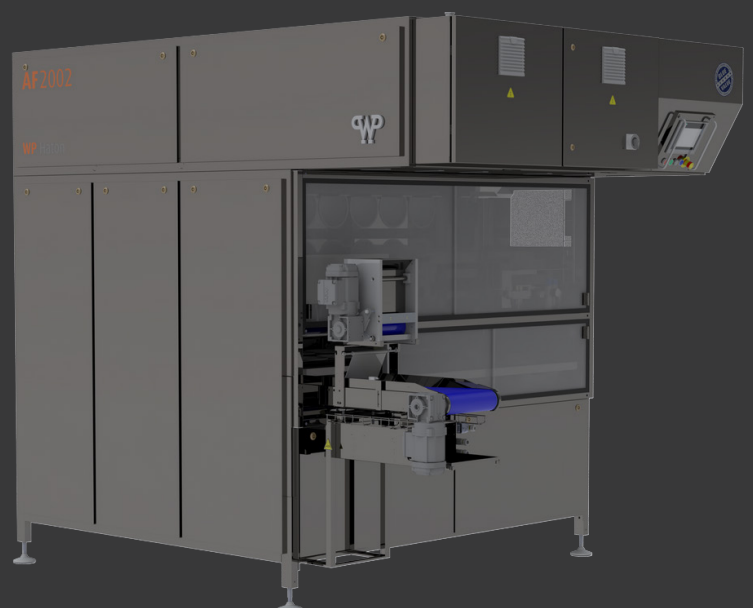


DOUGH
PROOFERS



AF 2002 Intermediate Proofer

The AF 2002 dough proofer is especially suitable for soft and pre-fermented dough with a long floor time. The most common dough types can also be handled easily.





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

AF 2002 Intermediate Proofer

Highlights

- Handling of round (pockets) or oblong (trays) dough pieces
- Flour duster with photocell on infeed
- Proofer without tumbling station
- Bypass to transfer dough pieces from rounder directly to moulder
- Modular frame made of stainless steel
- Pneumatic V-belt depositing system
- UV light for protection against mould
- Variable proofing times



AF 2002

The AF 2002 is a non-tumbling intermediate proofer for round or for pre-moulded oblong dough pieces in pockets or trays. Dough pieces are rested or proofed without tumbling during the proofing process. The AF 2002 proofer is especially suitable for soft and pre-fermented dough types with a long floor time. The ultraviolet lamps prevent mould forming on the inside of the proofer, and the transparent polycarbonate windows allow for visual inspection of the dough pieces.

Specifications

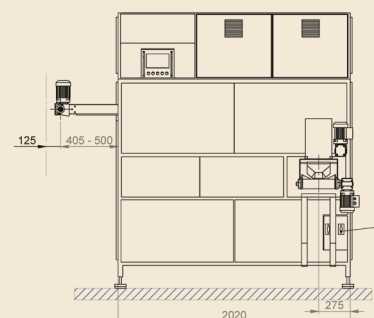
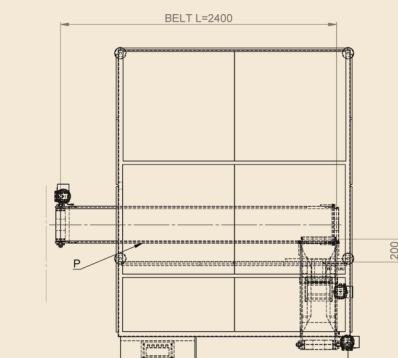
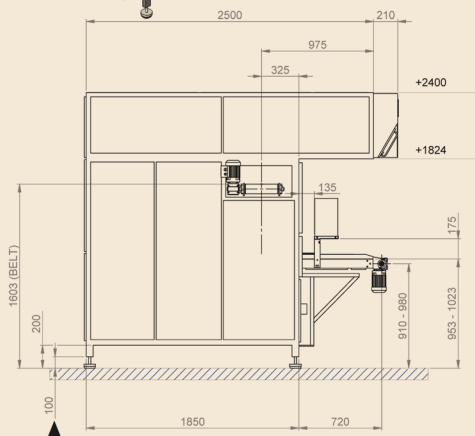
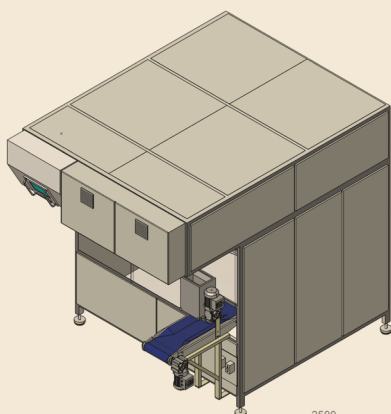
- Photocell controlled infeed conveyor with flour duster
- Proofer runs intermittently
- Discharge conveyor with separate drive and outfeed on all rows with sorting flap
- Trays and round pockets Ø 190 mm, made of polyethylene, removable and washable
- Exhaust fan
- UV lamps
- PLC with touch panel
- Chain with chain guides in stainless steel
- Drive with SEW motors with shear pin protection



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Technical drawing

Image for illustration purpose only



AF 2002 Measurements

TYPE	NET CONTENT	DIAMETER POCKETS	PROOF TIME	WEIGHT RANGE*
8 rows	288 pockets	190 mm	< 11 minutes	200 – 1300 gr
12 rows	432 pockets		< 17 minutes	
Special execution: continuous trays and retraction belt				
6 rows	216 dough pieces	L = 1700 mm	depending on capacity and product length	100 – 700 gr
10 rows	360 dough pieces	L = 2540 mm		

* Weight range depending on dough consistency

Options

- Fully automated climate control
- Separate infeed conveyor with small pressure board for continuous trays
- Retraction belt on discharge conveyor for long pre-moulded dough pieces
- Central switching with line control including emergency stops
- Customer specific Blue Box

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