



DOUGH
PROOFERS



BIP 72-E Intermediate Proofer

This intermediate dough proofer is suitable for a wide variety of dough types. Variable proofing times and round pockets for dough pieces result in an optimized proofing process.





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-E Intermediate Proofer

Highlights

- Small intermediate proofer in robust design for artisan bakeries
- Perfect processing of dough pieces
- Modular frame made of stainless steel
- Processing without flour dusting
- Teflon coated transfer box for easy dough transfer between pockets
- Removable and washable polyethylene dough pockets
- UV light for protection against mould
- Variable proofing times



BIP 72-E

The BIP 72-E is an intermediate proofer suitable for many common dough types, such as wheat and wheat/rye dough. Via a photocell-controlled infeed system, the rounded dough pieces are dropped into the proofer pockets, while the proofer runs intermittently for 100% filling or continuously by a belt infeed system. 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

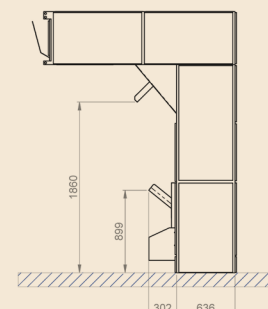
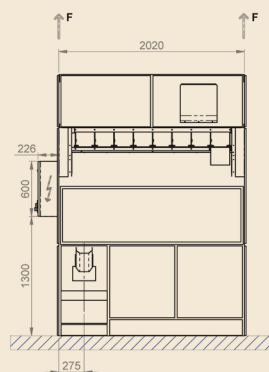
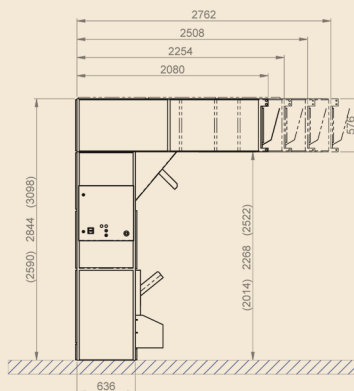
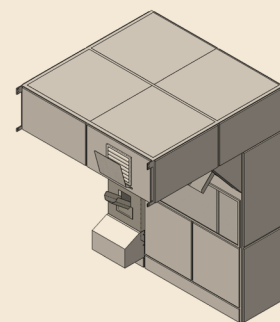
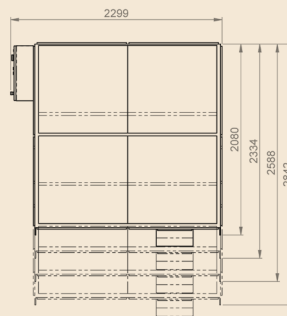
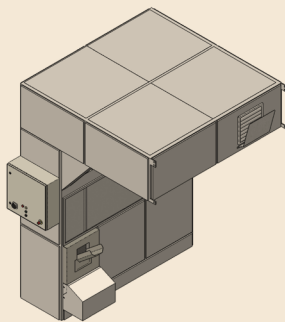
- Infeed by photocell
- Proofer runs intermittently
- Round pockets Ø 190 mm, made of polyethylene, removable and washable
- Frame, turning device, proofer trays and panels stainless steel
- Parts in contact with dough, Teflon coated
- Chain with chain guides in stainless steel
- Drive SEW gearbox with shear pin protection
- Discharge chute with outfeed on last row



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Technical drawing

Image for illustration purpose only



BIP 72-E Measurements

TYPE	CAPACITY < 1200 PCS/H* NET – GROSS POCKETS	HEIGHT: 2844 MM HEAD LENGTH VARIABLE	WEIGHT RANGE*
6 rows	150 - 180 162 - 192 174 - 204 186 - 216	2000 mm 2254 mm 2508 mm 2762 mm	200 - 1800 gr
8 rows	200 - 240 216 - 256 232 - 272 248 - 288	2000 mm 2254 mm 2508 mm 2762 mm	
12 rows	300 - 360 324 - 384 348 - 408 372 - 432	2000 mm 2254 mm 2508 mm 2762 mm	

* Capacity and weight range depending on dough consistency

Options

- Flat infeed belt with photocell, proofer intermittently or continuously running
- Infeed by V-step belt, proofer runs continuously
- Frequency inverter on drive proofer
- Infeed at front, outfeed at backside
- Air blower on infeed
- Exhaust fan with hygrostat
- Fully automated climate control
- Central switching with line control including emergency stops
- PLC control
- Adjustable outfeed chute
- Reversible discharge conveyor with separate drive
- Different proofer height 2590 mm or 3098 mm (head length will be adjusted)
- Customer specific Blue Box

WP HATON BV

Industrieterrein 13, 5981 NK Panningen, The Netherlands

Phone: +31 77307-1860, E-mail: info@wp-haton.com

www.wp-haton.com