



DOUGH
PROOFERS



BF 2003 Intermediate Proofer

The BF 2003 is an intermediate proofer designed for oblong shaped types of Mediterranean bread and petit pain. The oblong dough pieces are carefully handled which can be visually inspected through the polycarbonate windows.





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

BF 2003 Intermediate Proofer

Highlights

- Suitable for soft & stiff types of dough
- Perfect string proofer for baguettes
- Active centring of dough pieces
- Modular frame made of stainless steel
- Polyethylene washable pockets, easily exchangeable
- Stainless steel trays
- UV light for protection against mould
- Reliable infeed system



BF 2003

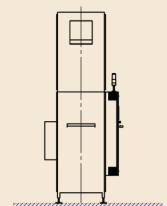
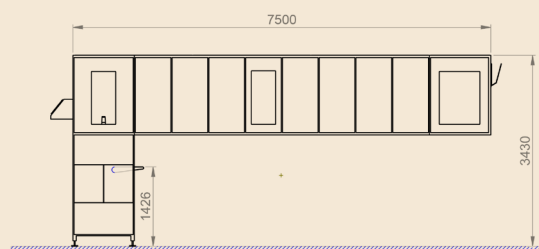
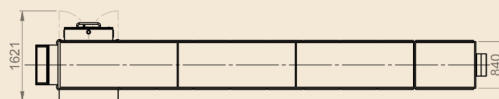
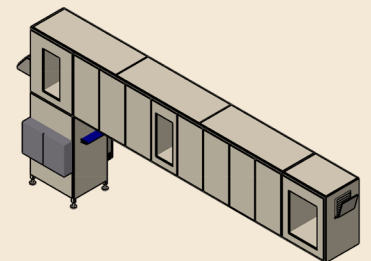
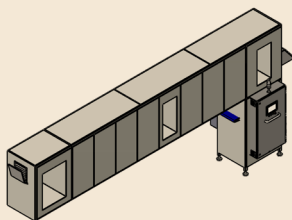
The BF 2003 is an intermediate proofer especially designed for oblong shaped types of Mediterranean bread and petit pain. The dough pieces are transferred from the divider into the proofer by a step belt. At the end of the proofing cycle the pockets are tipped over and the dough pieces are put on the discharge conveyor for further processing. The ultraviolet lamps in the BF 2003 prevent mould forming on the inside of the proofer, and the transparent polycarbonate windows allow for visual inspection of the dough pieces.

Specifications

- Infeed step belt
- Drive with motor with frequency inverter
- Trays with exchangeable polyethylene long nets
- UV lamps to avoid mould forming in long nets
- Exhaust fan

Technical drawing

Image for illustration purpose only



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BF 2003 Measurements

TYPE	CAPACITY*	CONTENTS NET – GROSS POCKETS	PROOF TIME	WEIGHT RANGE*
BF 2003	< 3000 pcs/h	314 - 412	6 minutes	100 – 750 gr
	< 1460 pcs/h	244 - 342	10 minutes	

* Capacity and weight range depending on dough consistency

Options

- Fully automated climate control
- Air drying device
- Central switching with line control including emergency stops
- Customer specific Blue Box

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