IPP-Pocket Proofer Industrial





Glimek's IPP Industrial Pocket Proofer is constructed as a modular system to accommodate customer's specified capacity and proofing times. The IPP-Industrial is equipped with a dual infeed system loading 2 pcs each time and with a capacity up to 3000 pcs/hr. Frame, swings and covers are made of stainless steel.

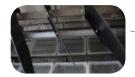








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Non-stick coated transferbox as standard assures an interference free production



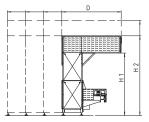
Pockets made of nylon mesh, easy to remove for cleaning, weight range 3.50 - 53 oz

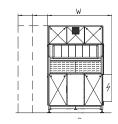
The dual infeed V-belt conveyors up to 3000 pcs/h is one of three infeed systems. Non-stick coated flap system loads 2 pcs each time



Electrical control panel with all controls for the proofer easily accessable

Electrical sockets provided on the electrical cabinet for power supply to and normal shutdown of divider, rounder and moulder





Accessories						
Infeed chute up to 1200 pcs/h (standard)	Proofer runs intermittently					
Single infeed V-belt up to 1800 pcs/h	Photocell controlled with continous prover drive. Can be mounted left/right on front or backside of prover					
Double infeed V-belts up to 3000 pcs/h	Photocell controlled with continous prover drive Mounted in front and center of the prover Flapsystem feed the prover 2 pcs each time Compressed air is required					
Collection drawers 6, 8 or 10 rows	Under the prover, for easy cleaning					
Electrical control panel	Separate control panel under overhead projection with all controls for the prover					
Electrical sockets for divider, rounder and moulder	Sockets on the electrical cabinet to provide power supply to, and common shut down of, divider, rounder and moulder					
Guiding plates, non-stick	Guiding the dough piece at the recieving swing, for very elastic dough pieces					
Heating fan	Thermostat controlled fan					
Humidification system, automatic	Hygrostat and thermostat controlled system Self-contained. 1/4" water supply					
Outfeed cross conveyor for single infeed provers 6,8 or 10 rows with height extension. For capacity up to 1800 pcs/h	Mounted under the outlet of the pocket prover, width = 13 1/16". Also available reversible for feeding in two directions					
Outfeed cross conveyor for double infeed provers 8 or 10 rows with height extension. For capacity up to 3000 pcs/h	Mounted under the outlet of the pocket prover, frequency controlled, width = 13 1/6" Also available reversible for feeding in two directions					
Outlet sliding plate covering the 3 last flaps.	Mounted under the outlet of the pocket prover, sliding the dough piece to hopper or table. Non-stick coated					
Synchronized speed with dough divider	Synchronized speed between the dough divider (master) and a prover with infeed conveyor					

Technical data					
Infeed systems	3 versions (see accessories)				
Capacity range	max. 3000 pcs/h				
Weight range	3.5 oz - 3.3 lb				
Power supply	0.60 kW (min)				
Air supply (double infeed)	6 bar				
Number of effective pockets	132-940				

Measurements	w	D	H1	H2
6 pockets	6′5″	6′ 4″	6′ 8 5/16″	8′ 6 3/8″
8 pockets	7′ 9 1/2″	6′ 4″	6′ 8 5/16″	8′ 6 3/8″
10 pockets	9′2″	6′ 4″	6′ 8 5/16″	8' 6 3/8"
Extra module		+ 23 15/64"		
Height extension module			+ 19 11/16"	+ 19 11/16"

Total pockets net		Swings net	Back modules	Height extension	
Pockets /swing					
6	8	10			
132	176	220	22		
156	208	260	26		yes
240	320	400	40	1	
288	384	480	48	1	yes
360	480	600	60	2	
432	576	720	72	2	yes
468	624	780	78	3	
564	752	940	94	3	yes

When ordering define pockets/swing and swings net, f.ex. IPP 10/48 $\,$

Infeed side left, right, front or back must be specified by order. Pls communicate delivery size.







Ultraviolet lighting

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Divider has to be ordered together with the prover

UV-light to protect against moisture and mould



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