

# Intermediate Proofer

# 02

*Intermediate Pocket Proofer with capacity 1200, 1800 or 3000 pieces/hour. Weight range between 100-1500 grams.*

## FOR WHO?

Bakeries.  
Semi-Industrial Bakeries.

## WHY IPP?



Silent Operation



Modular System

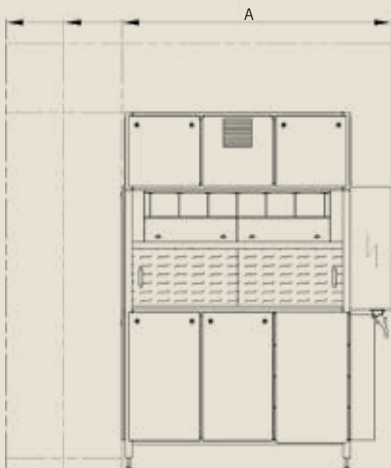


Easy to clean

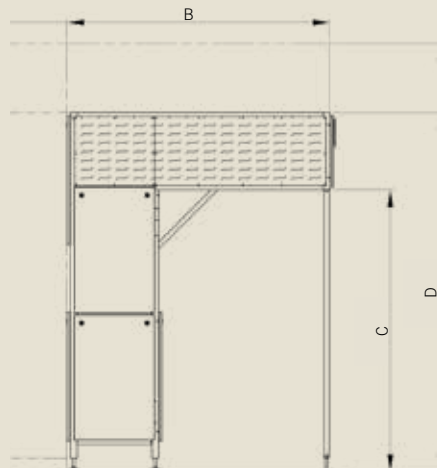


## MEASUREMENTS AND DRAWINGS [MM]

Front view



Side view.



Pockets / MM	A	B	C	D
6 Pockets	1955	1930	2040	2600
8 Pockets	2375	1930	2040	2600
10 Pockets	2795	1930	2040	2600
Extra module	-	+ 590	-	-
Height extension module	-	-	+ 500	+ 500

# Intermediate Pocket Proofer

## IPP

*One of the most flexible pocket proofers on the market. For 6, 8 or 10 pockets. Modulated for possible adaption in height and width, available in standard models from 132 up to 940 effective pockets, larger proofers on request. Solid construction in stainless steel materials.*

### FEATURES AND BENEFITS

- Models with 6-, 8- or 10-pockets swings.
- Modular system for up to 940 pockets net as standard.
- Stainless steel execution - easy to keep clean.
- Flexible layout - choice of infeed position.
- Weight range 100-1500 g.
- 3 different infeed system capacity up to 1200, 1800 or 3000 pieces/hour.
- Encapsulated design - prevents skin forming on the dough.
- Non-stick coated transfer box.
- Motor drive directly on shaft (no chains or timing belts).
- Operation panel easy accessible under projecting overhang.
- Electrical cabinet at working height with power supply and sockets for divider, rounder and moulder.
- Silent operation.
- Adjustable resting time.

### OPTIONS

- Collection drawers.
- UV-lightning.
- Synchronized speed with divider (unavailable with IPP 1200 pieces/hour).
- Outfeed cross conveyor (standard for IPP 3000 pieces/hour).
- Outfeed cross conveyor, reversible, additional price.
- Guiding plates (unavailable with IPP 1200 pieces/hour).
- Humidification system.
- Outlet sliding plate (unavailable with IPP 3000 pieces/hour).
- Infeed from back side.

### TECHNICAL

Capacity range .....	1200, 1800 or 3000 pieces/hour.
Weight range .....	100-1500 g.
Power supply .....	5.95-8.63 kW.
	(depending on connected make-up machines)
Air supply (double infeed) .....	6 bar.

### CALCULATE NUMBER OF EFFECTIVE POCKETS

**Formula for calculating number of needed effective pockets:**

$$\frac{\text{Capacity rate / hour}}{60} \times \text{desired proofing time in minutes} = \text{total Effective Pockets}$$

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# Intermediate Pocket Proofer

## CAPACITY AND EFFECTIVE POCKETS

MAX CAPACITY, PIECES/HOUR	1200 (1)		1800 (2)		3000 (3)	
NO. OF POCKETS IN EACH SWING/NUMBER OF EFFECTIVE SWINGS*	EFFECTIVE POCKETS	PROOFING TIME AT 1200 PIECES/HOUR	EFFECTIVE POCKETS	PROOFING TIME AT 1800 PIECES/HOUR	EFFECTIVE POCKETS	PROOFING TIME AT 3000 PIECES/HOUR
<b>LOW PROOFERS H = 2600 MM**</b>						
6/22	132	6.6	132	4.3	–	–
8/22	176	8.8	176	5.7	176	3.4
10/22	220	11.0	220	7.1	220	4.3
6/40	–	–	240	7.8	–	–
8/40	–	–	320	10.3	320	6.2
10/40	–	–	400	12.9	400	7.8
6/60	–	–	360	11.6	–	–
8/60	–	–	480	15.5	480	9.3
10/60	–	–	600	19.4	600	11.6
6/78	–	–	468	15.1	–	–
8/78	–	–	624	20.2	624	12.1
10/78	–	–	780	25.2	780	15.1
<b>HIGH PROOFERS H = 3100 MM</b>						
6/26	156	7.8	156	5.0	–	–
8/26	208	10.4	208	6.7	208	4.0
10/26	260	13.0	260	8.4	260	5.0
6/48	–	–	288	9.3	–	–
8/48	–	–	384	12.4	384	7.4
10/48	–	–	480	15.5	480	9.3
6/72	–	–	432	14.0	–	–
8/72	–	–	576	18.6	576	11.2
10/72	–	–	720	23.3	720	14.0
6/94	–	–	564	18.2	–	–
8/94	–	–	752	24.3	752	14.6
10/94	–	–	940	30.4	940	18.2

\*Total number of swings is always 4 more than effective number of swings. \*\*Not recommended in combination with the MO881 Moulder.

(1) IPP with infeed chute. Photocell controlled. Proofer runs intermittently. Emptying mode. Control panel under a projecting overhang, power supplies for the divider, rounder and moulder.

(2) IPP with single infeed V-belt conveyor L=750mm. Photocell controlled, non-stick coated, infeed conveyor combined with continuous pocket proofer drive. Variable speed on the proofer. Control panel under a projecting overhang, power supplies for the divider, rounder and moulder.

(3) IPP with dual infeed conveyor L=750 mm, centrally placed, photocell controlled, non-stick coated infeed V-belt conveyors. Flap system guides the dough pieces after the rounder. Compressed air is required, 6 bar. Variable speed on the proofer. Control panel under a projecting overhang, power supplies for the divider, rounder and moulder, and the outfeed cross conveyor.

# 06

*Intermediate Conveyor Proofer with capacity up to 3600 pieces/hour. Weight range up to 2000 grams.*

## FOR WHO?

Bakeries.  
Semi-Industrial Bakeries.  
Industrial Bakeries.

## WHY ICP?



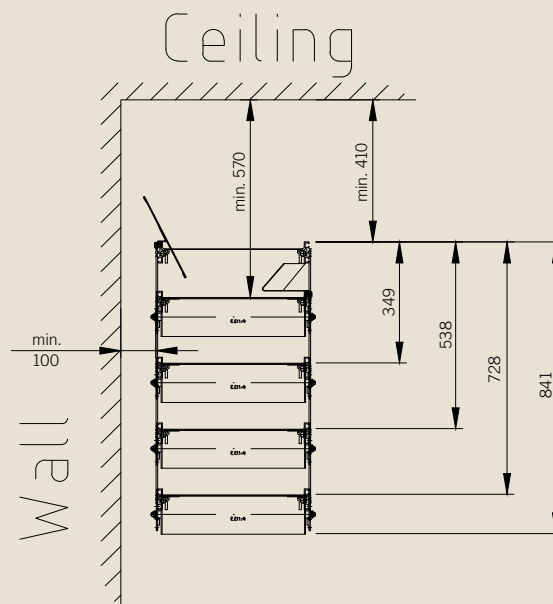
Easy to clean



Flexible Design



## MEASUREMENTS AND DRAWINGS [MM]



# Intermediate Conveyor Proofer

## ICP

*A conveyor proofer for all types of bakeries. Can be made in 1-4 decks as standard and customized lengths. Space saving system, can be mounted from ceiling.*

### FEATURES AND BENEFITS

- Capacity up to 3600 pcs/hour.
- Weight range up to 2000 g.
- Belt width 350 mm.
- Made of strong special aluminum profiles.
- Drum motors with frequency controlled drive as standard.
- Standard length up to 12 m on each deck.
- Outlet sliding plate - fixed (option).
- Outlet sliding plate - turnable 1500 mm or 2500 mm (option).
- Removable windows on both sides.
- Separate stands (option).
- Ceiling suspensions (option).
- Stainless steel execution, easy to keep clean.
- Flexible layout regarding length and decks.
- Adjustable resting time.
- Saves floor space.
- Technical drawing required.

### TECHNICAL

Capacity range .....	up to 3600 pieces/hour.
Weight range .....	100-2000 g.
	(subject to capacity and dough characteristics)
Power supply .....	0.11 kW/deck as standard.

### OPTIONS

- Set of ceiling suspensions – one for drive end and one for each 2,5 m.
- Separate stands (legs) – one for drive end and one for each 2,5 m.
- Wall supports - depending on structural stability.
- Outlet sliding plate - Turnable L =1500 mm.
- Outlet sliding plate - Turnable L =2500 mm.
- Outlet sliding plate - Fixed.
- Straight in-line feeding.

### MODELS

- ICP100 - 1 deck x 5 m.
- ICP200 - 2 decks x 5 m.
- ICP300 - 3 decks x 5 m.
- ICP400 - 4 decks x 5 m.

### CALCULATE CONVEYOR PROOFING LENGTH

**Formula for calculating conveyor proofing length (in meters):**

$$\frac{\text{Capacity rate/hour}}{60} \times \text{desired proofing time in minutes} \times A$$

- A = 0.25 (meters) for dough pieces over 1 kg.
- A = 0.20 (meters) for dough pieces up to 1 kg.

# Our story

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*We provide customized baking solutions, dough handling equipment systems and complete bread lines for professional baking businesses.*

We offer reliable technology with precision control and flexibility regarding weights and types of dough and also user-friendly design that gives baking professionals creative freedom at the lowest cost of ownership.

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