



88-Pocket Intermediate Proofer

FG398-BIP100LH



MONO Equipment's Intermediate Proofer has been designed to rest dough pieces before they are moulded.

The dough pieces are continuously fed into the Intermediate Proofer and each piece is automatically placed into the 88 special carrier pockets, which are perforated to allow air to circulate around the dough to prevent sticking during the four minute proof time.

Simple manual controls enable quick and efficient product changes whilst viewing doors, positioned at the front of the proofer, allows the operator access to the carrier pockets and also to monitor the progress of the dough on its journey through the machine.



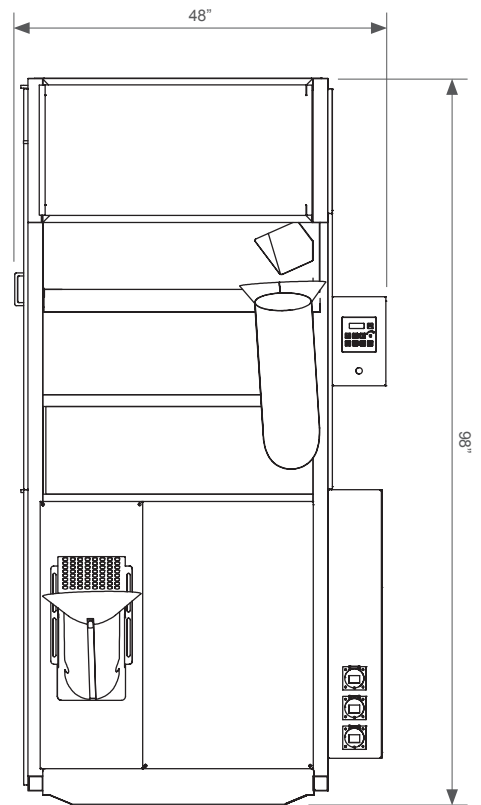
Features and Benefits

- Designed to gently rest divided dough pieces before they are moulded
- Contains 88 special plastic carrier pockets
- Simple manual controls for quick and efficient product changes
- Pockets are perforated to allow air to circulate around the dough to prevent sticking
- Four minute proof time
- Proofs up to 960 pieces per hour
- Product weight range 8oz - 2lbs
- Viewing windows to monitor progress of the dough
- Simple one person operation
- Stainless steel construction
- Small footprint
- Suitable for use with Metro Moulder
- Teflon coated infeed chute prevents dough from sticking
- 3-phase electrical supply

Specifications and Dimensions

Specifications	88-Pocket Intermediate Proofer
Capacity per hour	960
Product weight range	8oz-2lbs
Proof time	4 minutes
Height	98"
Width	48"
Depth	42"
Weight	88lbs
Electrics:	
Power Supply	208v, 3 phase plus ground, 60Hz, 2.1 amps per phase, 0.37kW

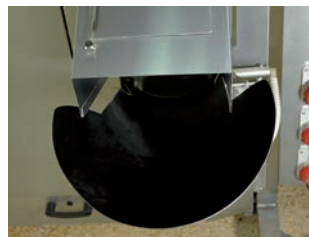
*Specifications correct at time of publication.
MONO Equipment reserves the right to amend the specification without prior notice.*



The easy to reach control panel makes operating quick and simple.



The polyethylene pockets are perforated to allow air to circulate around the dough and to prevent sticking.



The teflon coated chute prevents dough from sticking.