

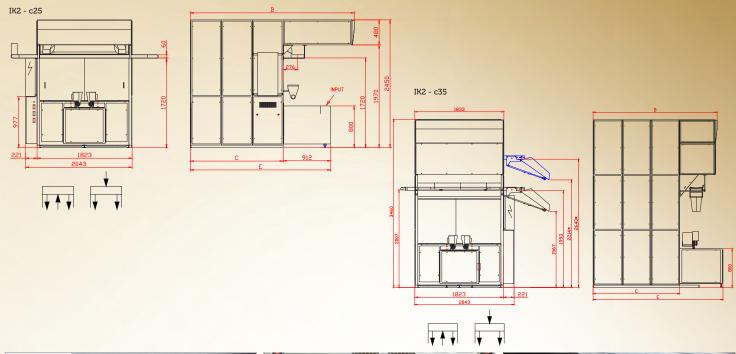
The IK2 intermediate prover is intended for high output of up to 3000 pc/h, where pieces of dough weighing up to 1200 g have been previously rounded and are ready to rest. It is charged via two entry transporters, which means a better yield and less stress on the dough. Feeding is controlled by photocells and a pneumatic hatch which prevent two dosages being fed into one basket. The operation can be continuous or step by step, depending on the size of the prover. The exit transporter has photocells to prevent two pieces of dough from falling into the moulding machine. Baskets are made of special plastic which does not absorb moisture and prevents the dough from sticking.

An ultraviolet lamp prevents the growth of bacteria and mould. A fan is used to remove excess humidity. The construction enables easy supervision of the resting of the dough. Entry can be from the front or the back. Several variants are available. Provers are custom-made, depending on the resting time and production speed required.





Intermediate Prover IK2









IK2 - c25								
MODEL	Weight of dough (grams)	Baskets ef. (no.)	Resting time with 2800 pc/h(min)	Baskets in line (no.)	B (mm)	C (mm)	E (mm)	Installed power (kW)
IK2 -296-k25	up to 1200	296	12.7	8	1963	1192	2072	1.2
IK2 -376-k25	up to 1200	376	16.1	8	2555	1192	2072	1.2
IK2 -496-c25	up to 1200	496	21.3	8	2552	1782	2693	1.2

Larger provers are made upon request. Figures are informative / c – continuous production; k – step by step We reserve the right to make changes.

IK2 - c35								
MODEL	Weight of dough (grams)	Baskets ef. (no.)	Resting time with 2800 pc/h(min)	Baskets in line (no.)	B (mm)	C (mm)	E (mm)	Installed power (kW)
IK2 -680-c35	up to 1200	680	14.6	8	2552	1782	2693	1.4
IK2 -912-c35	up to 1200	912	19.5	8	3145	2372	3283	1.4
IK2 -1056-c35	up to 1200	1056	22.6	8	3732	2972	3874	1.4
IK2 -1288-c35		1288	27.6	8	4322	3562	4464	1.4

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BTF d.o.o. Bakery Technology Pod letališčem 6 5270 Ajdovščina Slovenia - EU

Tel.: +386 5 39 30 150 Fax: +386 5 39 30 151 e-mail: info@btf.si www.btf.si