

think process!

WP Haton



AF 2002

Intermediate Proofer

WP BAKERYGROUP

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Picture AF 2002 / 8 row

SO CALLED STATIC INTERMEDIATE PROOFER FOR ROUND AND FOR PRE-MOULDED OBLONG DOUGH PIECES IN POCKETS OR TRAYS. DOUGH PIECES ARE RESTED OR PROOFED WITHOUT TURNING DURING THE PROOFING PROCESS. THE AF 2002 PROOFER IS ESPECIALLY SUITABLE FOR SOFT AND PRE-FERMENTED DOUGHS WITH A LONG FLOOR TIME. ALL TYPES OF MOST COMMON DOUGHS CAN ALSO BE HANDLED EASILY.

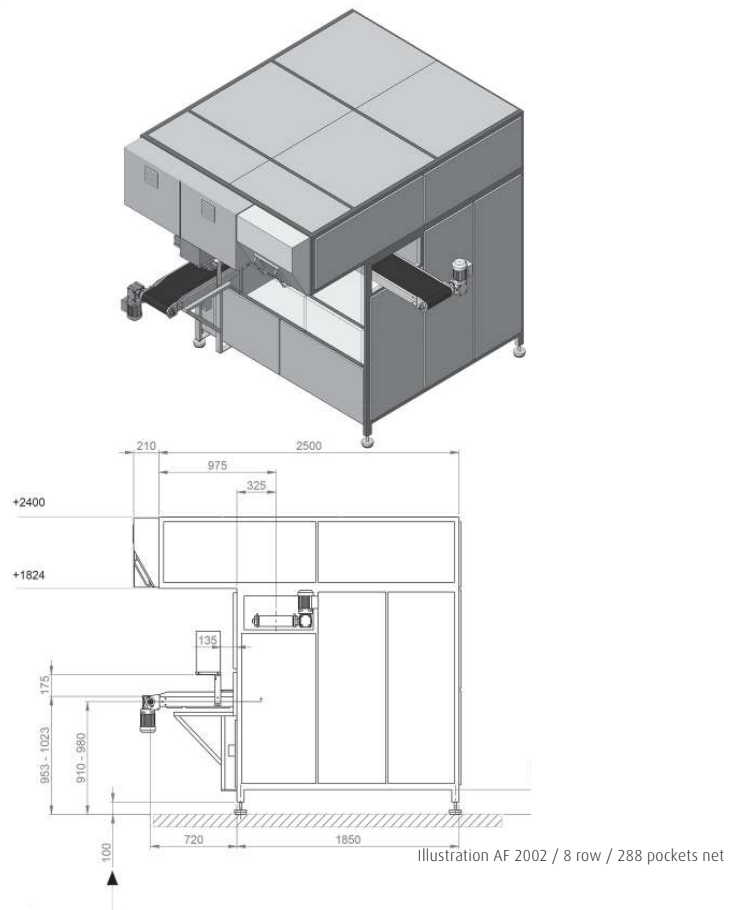
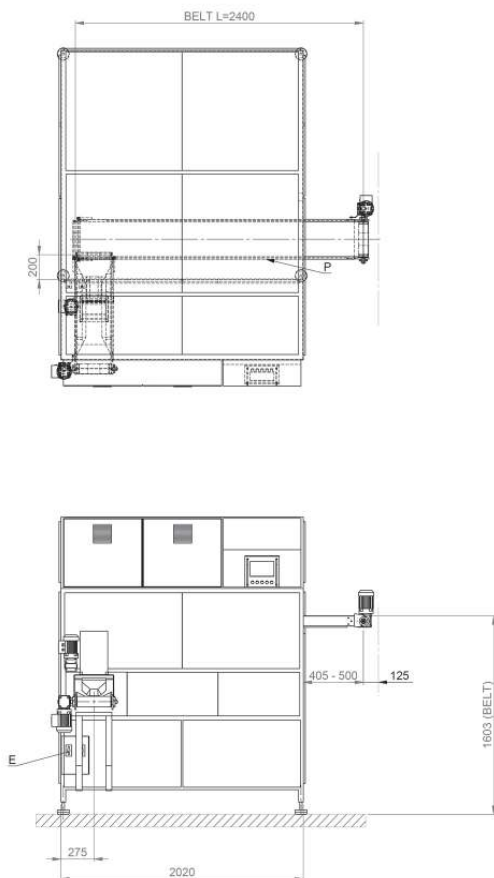


BENEFITS

- Pneumatic V-belt depositing system
- Robust construction
- No painted parts
- Static proofer – dough friendly process
- Different proofing time possible
- No turning station, dough pieces are not moved
- Execution with pockets or continuous trays
- Handling of round and oblong dough pieces
- Modular frame made of closed tubular profiles, cover plates in stainless steel
- UV lights to prevent mould forming
- Plexiglas windows for visual inspection and control of process

BASIC EXECUTION:

- Photocell controlled infeed conveyor with flour duster
- Pneumatic V-belt depositing in the pockets or trays
- Proofer runs intermittently
- Discharge conveyor with own drive and out-feed on all rows with sorting flap
- Pockets round polyethylene, removable, washable, Ø 190 mm
- Proofer trays stainless steel
- With exhaust fan
- UV lamps
- Stop switch for correct tray in- and out-feed position
- PLC control with Touch Screen
- Plexiglas windows
- Cover plates and frame in stainless steel
- Chain with chain guides
- Drive with SEW motors with shear pin protection
- Height 2400 mm



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TYPE	NET CONTENT	WEIGHT RANGE	Ø CUPS	PROOFING TIME AT 1500 PCS/H.
8 rows	288 pockets	200 - 1200 gr	190 mm	<11 minutes
12 rows	432 pockets	200 - 1200 gr	190 mm	<17 minutes

Special execution: continuous trays and retraction belt

6 rows	216 dough pieces	100 - 700 gr	
10 rows	360 dough pieces	100 - 700 gr	

Continuous trays, content depending on dough weight, capacity and proofing time. Other weights upon request.

CAPACITY	CONNECTED LOAD
< 1500 pcs/h.	230/400 V, 50 Hz + earth
	11 KVA

OPTIONS

- Fully automatic climate control
- Separate infeed conveyor with small pressure board (in case of continuous trays)
- Retraction belt on discharge conveyor for long pre-moulded dough pieces (Baguettes) / continuous trays (90° discharge) (compressed air 800 litre/h.)
- Customer specific Blue Box

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