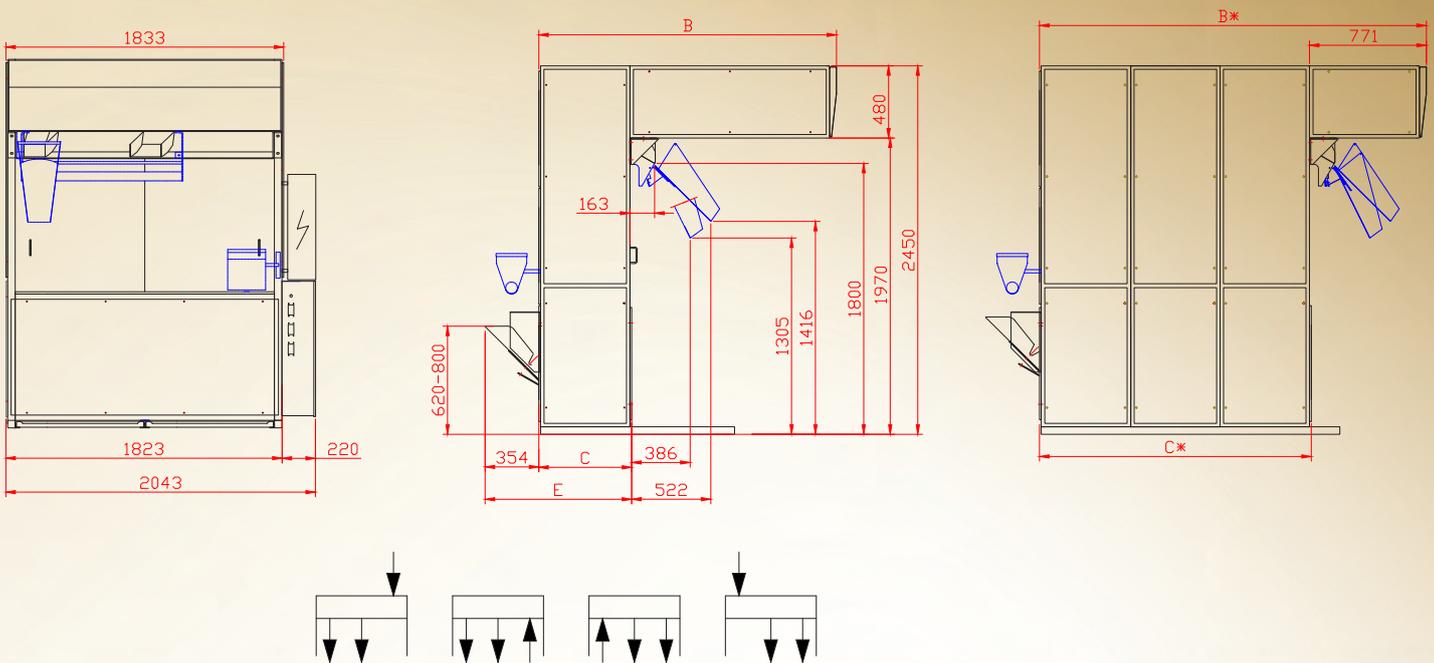


Intermediate Prover **IK1**



The **IK1 intermediate prover** is intended for resting of previously rounded pieces of dough weighing up to 1200 g. It is filled via entrance slide with maximum speed of 1800 pieces/hour or via single infeed belt at maximum speed 2200 pieces/hour. Feeding is controlled by a photo-cell. The time of rest is set flexibly according to the speed of production. 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 left or the right, and the front or the back. Several variants are available.

Intermediate Prover IK1



TECHINCAL DATA									
MODEL	Max. size (g)	Pockets (no.)	Example of rest. time (1400 pc/h)	Pockets in row	B (mm)	C (mm)	E (mm)	Weight (kg)	Power (kW)
IK1 168	1200	168	7.2	8	1370	600	950	650	0.60
IK1 216	1200	216	9.3	8	1970	600	950	690	0.60
IK1 296	1200	296	12.7	8	1970	1200	1550	930	0.60
IK1 336	1200	336	14.4	8	1970	1200	1550	950	0.60
IK1 376	1200	376	16.1	8	2550	1200	1550	980	0.60

Larger provers are made upon request. We reserve the rights to make changes.

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