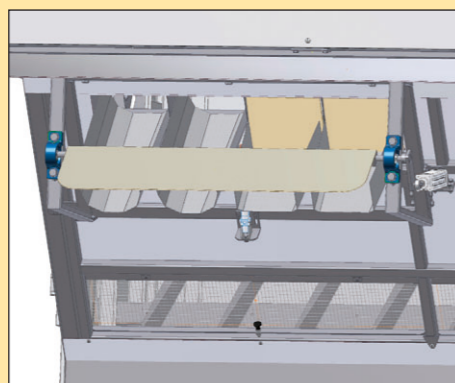


▶ V-shaped loading conveyor



▶ Outlet with pneumatic flaps



▶ Direct outlet with chute



▶ Humid air removal fan



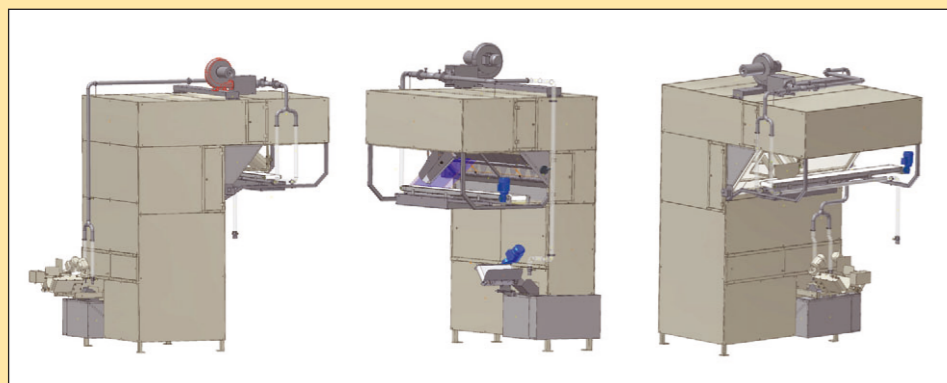
▶ Control panel



▶ Inspection windows



▶ Pockets



▶ Hot air blowing unit



▶ Example of IK in operation

PRODUKCIJA MOVESA

We reserve the right of product development.

MORE INFORMATION CAN BE OBTAINED BY DIALING
+ 386 5 330 71 00 OR E-MAILING TO INFO@GOSTOL.EU



gostol
Equipment of successful bakers.

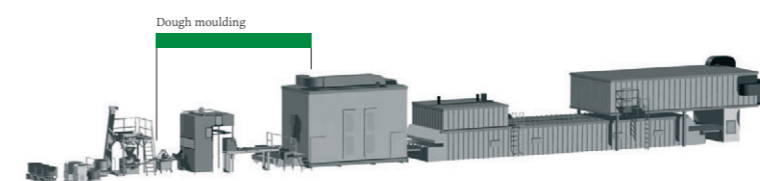
Gostol-Gopan d.o.o., Prvomajska 37, 5000 Nova Gorica, Slovenia
Phone: +386 5 33 07 100 Fax: +386 5 33 07 102 info@gostol.eu www.gostol.eu



INTERMEDIATE PROOFER IK

ADVANTAGES:

- ▶ Optimal dough resting before final moulding.
- ▶ Complete adaptability to the needs and possibilities of the bakery.



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INTERMEDIATE PROOFER IK

The intermediate proofer IK is designed for intermediate resting of wheaten and rye-wheaten (with a content of rye flour up to 30%) dough pieces between round and final moulding operations, allowing the products to obtain the optimal elasticity and structure required for high quality final moulding.

ADVENTAGES:

- ▶ Complete adaptability to the requirements of the bakery concerning both space limitations and product's characteristics.
- ▶ Automatic loading, adapted to the whole line's capacity.
- ▶ Resting pockets made of a material preventing dough sticking and moisture absorbtion.
- ▶ Easily removable resting pockets.
- ▶ Germicide lamps preventing mildew.
- ▶ Inspection window.
- ▶ Easy access facilitating cleaning.
- ▶ Teflon-coated dough transfer and out-feed system.

TECHNOLOGICAL AND TECHNICAL CHARACTERISTICS:*

INTERMEDIATE PROOFER EQUIPPED WITH SINGLE LOADING CONVEYOR:

LOW VERSION IK	2429 mm
MIDDLE VERSION IK	2929 mm
HIGH VERSION IK	3429 mm
NR. OF EFFECTIVE POCKETS	from 170-466
CAPACITY*	1345 pcs/h
PROOFING TIME* (MIN)	7,6-20,8

INTERMEDIATE PROOFER EQUIPPED WITH DOUBLE LOADING CONVEYOR:

LOW VERSION IK	2429 mm
MIDDLE VERSION IK	2929 mm
HIGH VERSION IK	3429 mm
NR. OF EFFECTIVE POCKETS	from 158-450
CAPACITY*	2.690 pcs/h
PROOFING TIME* (MIN)	3,5-10

* Different capacities, weight of dough pieces, resting time and nr. of effective pockets available upon request.

BASIC VERSION OF THE MACHINE INCLUDES ¹:

- loading V-shaped conveyor (single loading)
- double loading (2 pockets at a time) with a single loading conveyor (diverting flap) (double loading)- Welded steel frame, painted
- painted frame and swings
- plastified platings
- basic electrical equipment
- 8 pockets per swing (weight range per pocket 100 - 1500 g)
- adjustable speed of the proofer and loading conveyor

OPTIONS:

- stainless steel frame and swings
- stainless steel platings
- stainless steel swings
- ultraviolet lamps
- two additional outlets
- encoder

SPECIAL OPTIONS:

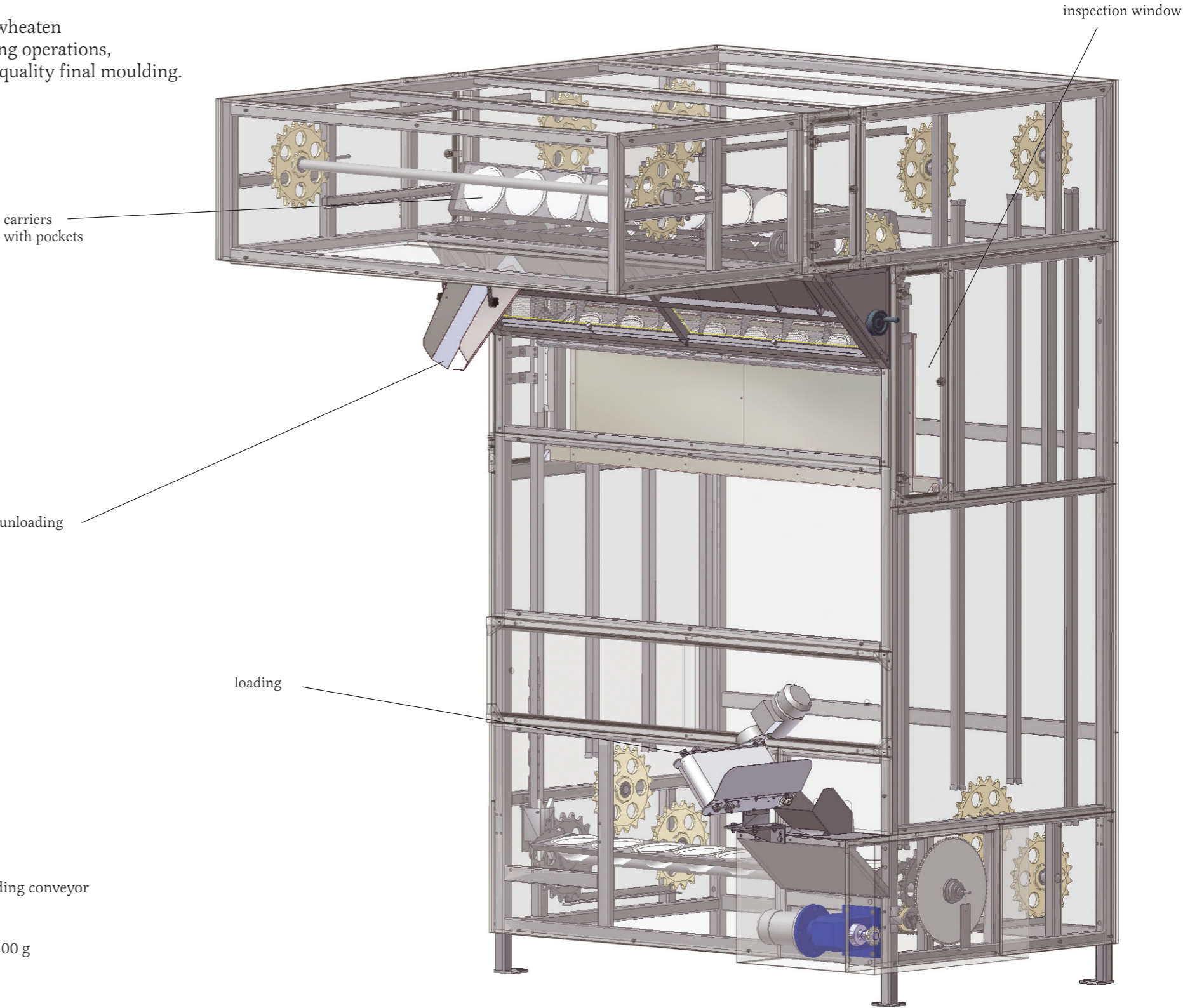
- 12 pockets per swing
- loading with a tandem loading conveyor
- outlet flap
- different heights
- version for weight up to 2200 g

NOTE:

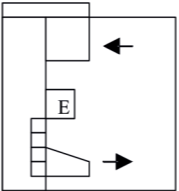
max. weight proofing (8 pockets per swing): up to 1500 g up to 30 min proofing time; up to 1600 g from 12-15 min proofing time. For all other cases should be consulted.

*valid for 50 Hz

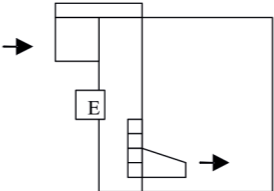
¹ Installed power 7 kVA, machine weight from 700 - 1600 kg



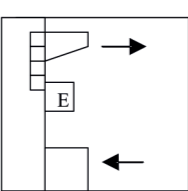
VERSION 1



VERSION 2



VERSION 3



VERSION 4

