

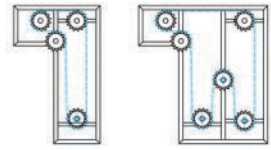
## PROVERS intermediate

PRODUCT CODE

**BM-PRI-1301, 1302, 1303,  
1304**

The BakeMatic intermediate prover range 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. The operation can be continuous or step by step, depending on the size of the prover. It can be charged by either one or two entry transporters, which means a better yield and less stress on the dough. The exit transporter has photocells to prevent two pieces of dough from falling into the moulding machine. Feeding is controlled by photocells and a pneumatic hatch which prevent two dosages being fed into one basket. Baskets are made of special plastic which does not absorb moisture and prevents the dough from sticking.

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



Code	Quantity of baskets	Quantity of rows	Dimensions WxDxH	Voltage/Kw
BM-PRI-1301	6,8,10	19	175, 215, 255x115x205	400/230/0,8
BM-PRI-1302	6,8,10	26, 30, 36	175, 215, 255x165x205	400/230/1,1
BM-PRI-1303	6,8,10	23	175, 215, 255x115x250	400/230/0,8
BM-PRI-1304	6,8,10	44	175, 215, 255x165x250	400/230/1,1