Benler

Models for
- Bread
- Rolls
- com binat--- ion Bread and Rolls

Intermediate Overhead Proofers

Quality, versati lity, reliability- all in one economic design

Capacity:
500 to 6000
pieces per hour.
Net Loading:
80 to 1500
pockets.

Intermediate Overhead Proofers

The Benier First Proofer is perfectly suited for the floor proofed and no-time dough process. Benfer Proofers can process a variety of doughs ranging from sponge dough and a no-time dough to rye and French dough.

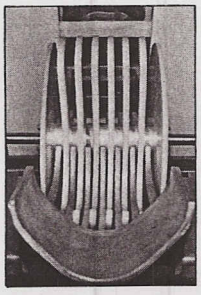
The Benier First Proofer can be made in virtually any configuration. It is built to specified size with a net loading calculated from the required proofing time, the required output per hour, available floor space, and bakery layout.. Units are available as 4, 8, or 12 pockets across with output capacities as low as 500 and as high as 6000 pieces per hour.

Net loadings can range from 80 pockets up to 1500 pockets.

A variety of physical configurations can be furnished, such as Land T models with single or double or pusher-bar style infeed units. Discharge is usually under the overhang, but doughpieces can be delivered to any point by gravity or with conveyors. Final configuration and the style as well as the location of the infeed unit are determined by the customer's layout for specific bakery operations.

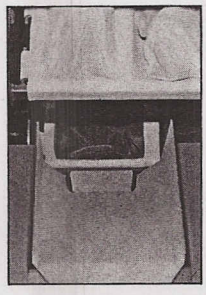
For various configurations, see back cover.

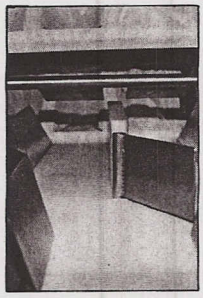
INFEED SYSTEMS



SINGLE CONTINUOUS IN FEED

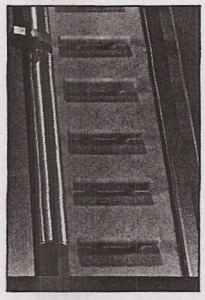
SINGLE INTERMITTENT INFEED





DOUBLE INFEED

PUSHER BAR



Formula to determine the size (net loading or number of active pockets) of an intermediate proofer:

$$\frac{\text{Hourly Capacity} \times \text{Longest Proofing Time}}{60}$$

EXAMPLE : Hourly capacity : 1500 pc/hr.
: Longest proofing time : 12 minutes.

$$\frac{1500 \times 12}{60} = 300 \text{ pockets net loading}$$

Using the same formula, with a given prooter size and proofing time, the hourly capacity can be calculated i.e.:

$$\frac{\text{Capacity} \times 12}{60} = 300 \qquad \text{Capacity} = \frac{60}{12} \times 300 = 1800 \text{ pc/hr.}$$

Versatility, Accessibility and Dedication to Sanitation are Paramount in these Proofers.

Dough Transfer & Discharge

Doughpiecesare transdeposited or transferred from pocket 1 into pocket 2 for single infeed units, from 1 & into 3 & 4 for double infeed units at the transfer box.

This is repeated a number of times, depending on the width of the proofer (4, 8, or 12 across).

Continuous Transfer: Benier offers a unique feature to extend the proofing time by using a control that flips part of the discharge partitions over. In this mode, doughpieces are transferred from pocket #1 into pocket #1, thereby extending the proofing time for as long as is required without stopping the proofer. Stopping the proofer risks the chance of doughpieces sticking in the pockets.

Doughpieces weighing 1/2 oz. to 3 lbs., depending on style of proofer, can be processed reliably in the Benier Intermediate Proofer. Large metal sprockets running on sealed ball bearings drive the 4,000 pound tensile strength main chain that carries the trays. The Benier Intermediate Proofer can be loaded on an intermittent or continuous principle with a variety of possible infeed systems to choose from, depending on specific product and capacity needs.

Infeed Systems

With a single intermittent infeed, trays come to a complete stop to receive dough pieces, making it self-synchronizing to the divider and eliminating empty pockets.

With a single continuous infeed, a device timed to the proofer tray collects doughpieces from the

(Continued on next page)

Features	Advantages	Benefits
• Standard variable speed.	• Easy to time to divider.	• Control over proofing time.
• Welded trays, tubular construction.	• Strong, yet lightweight, sanitary construction.	• Minimum maintenance cost.
• Infrared drying device.	• Dries pockets, kills bacteria.	• Assures long lifespan of pockets.
• Powder coated finish.	• Rust resistant.	• Long lasting, new appearance.
• Transfer box made from stainless steel with plexiglass window.	• Sanitary, good accessibility and control.	• Reduced downtime, quick reach in case of problem.

Features	**Advantages**	**Benefits**
• Heavy duty, 4000 lb. tensile strength carrier chain.	• Strong, silent and reliable operation.	• Maintenance free, virtually everlasting.
• Versatile in design.	• Applicable in retail, supermarket, and wholesale bakeries.	• Can be extended to answer future needs.
• Precision engineered.	• Reliable operation.	• Greater profitability.
• BISSC approved.	• Sanitary design.	• Acceptance by inspectors.
• Remote stop switch from pendant (optional).	• Complete system can be stopped with one pushbutton.	• Labor saving makes it truly a one man system

Versatility . . . (Continued)

rounder or other source and deposits dough pieces into the proofer pocket. . The divider needs to be properly synchronized to the proofer in order to limit the number of empty pockets.

Double infeed is available in both systems, doubling the hourly capacity of the proofer in pieces per hour. In a double infeed, the doughpieces are diverted from single file to double file by either a mechanical device (flip-flap) or by gravity.

Prior to entering the proofer, the doughpieces are timed to the trays, either by a gate system or by a revolving spacer.

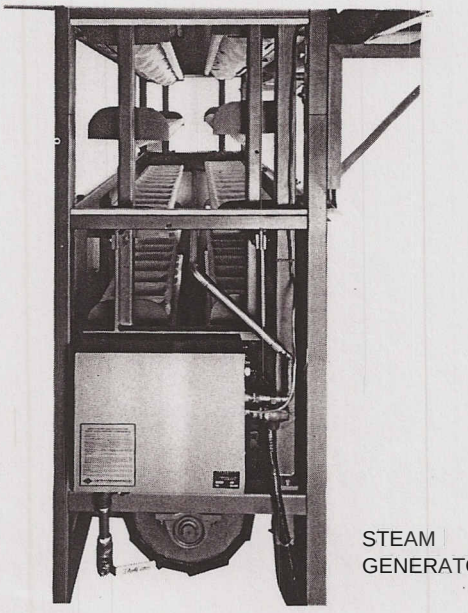
The Pusher Bar infeed system is for capacity up to 6000 pieces per hour (100 per minute). Here too, the infeed unit is self synchronizing to the divider. The feeding belt advances only when a dough piece has been received, with doughball in front of each pocket, the pusherbar pushes doughpieces from the belt into the pockets. The pusherbar itself rotates to better move doughpieces from the conveyor bE?lt and to prevent dough build-up on the pu.sherbar. Shorter proofing times can still be obtained with this infeed system by loading only 11 (or 10 or 9, etc.) dough pieces in a 12 partitioned tray.

Humidity Control Systems

For best possible end result, an intermediate proofer should be equipped with an automatic humidity control system. The proofing time in the nylon pocket allows the doughpieces to relax, but in addition to that, they should be conditioned to make a high quality final product. .

The humidity level in most bakeries is usually drier than dough and as a result, doughpieces dry out, creating a "skin" that prevents the dough from "breathing" throughout. . This results in inconsistency of dough within the same doughpiece. The remainder of the dry outside is always visible in the final baked products. Benier proofers can be equipped with an optional humidity control system to eliminate this condition. The system consists of:

- Steam generator and steampipe across the width of the proofer.
- Exhaust fan.
- Two setpoint humidistat. .
- On/off switch with fan by-pass position. By switching on the exhaust fan, a positive airflow is created within the proofer, reducing the humidity level by at least 10 or 15% R.H.



STEAM GENERATOR

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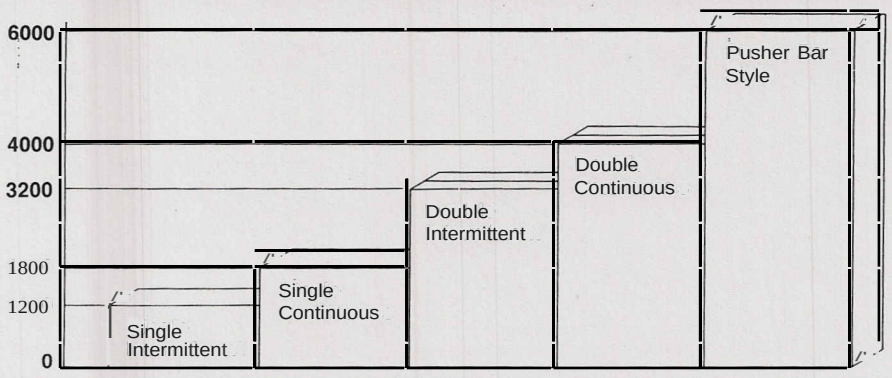
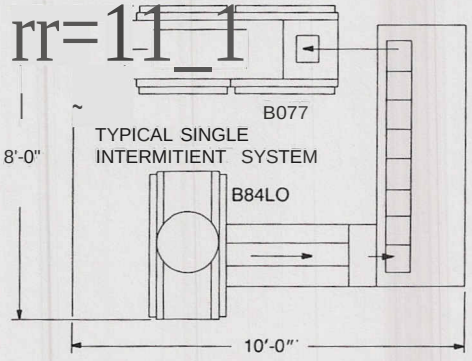
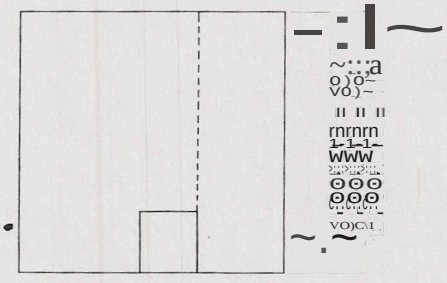
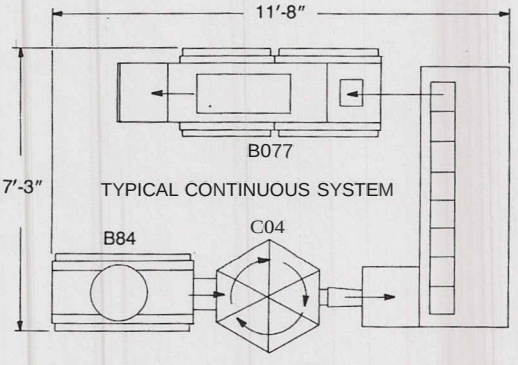
Capacity in pieces per hour for each infeed system.

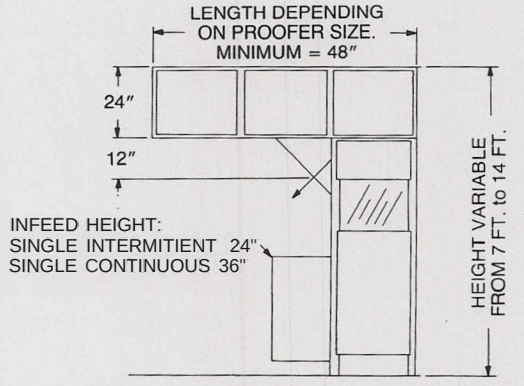


Basic Proofer Dimensions









Technical Specifications:

Standard pocket size:
5-48 oz. doughpiece

Small pocket size:
1-32 oz. doughpiece

Electrical: 208/230 volt.. Special voltage available as option

	Voltage	Phase	Power	Amperage
Drive Motor		3	1 HP	4
Infrared element	*208/230*	1	1.5 kw	7
Steam generator	*208/230*	1	3.3 kw	15
Exhaust Fan	110	1		2

NOTE: Single Phase available as an option for drive motor.

Specifications subject to change without notice.

Benier
The word for dough handling equipment

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