



TAKE CONTROL OF YOUR DOUGH



Proofer BP



Dividing



Rounding



Proofing



Moulding

Member of the  **Kaak Group**



Benier First Proofer BP

With the First Proofer type BP, Benier offers 5 models to suit small and medium size bakeries. Within the design of this first proofer, Benier has integrated several features which increase ease of access for cleaning and maintenance. Further, flexibility in first proofing is recognised as an important asset to the modern baker. Together with a number of clever options, Benier provides a complete and revolutionary range of first proofers.

Infeed systems

Different infeed systems depending on desired capacity.

- 1. Intermittent infeed (up to 1.200 pcs/h)

The first proofer swings steps (start/stop). Every time a dough piece enters the infeed the first proofer will step one position. At the end of a batch the proofer can be switched to discharge automatically at a given speed.

- 2. Single infeed (up to 2.250 pcs/h)

The first proofer swings move continuously at the rated speed and proof time required. A V-belt conveyor stops/starts to control the feed of dough pieces precisely into the proofer pockets.

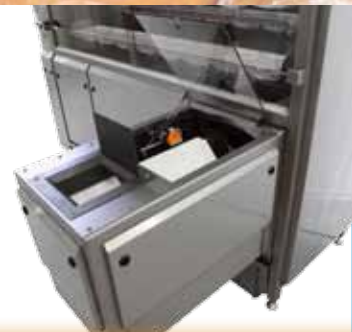


Proofing

Giving rest to the dough develops its quality, resulting in a better end product.



Climate control



Single infeed

Flexibility in operation

- Possibility to discharge after every cycle creating flexibility in proofing time.
- Frequency control to run the first proofer faster or slower.
- Manually adjustable discharge chute.
- Operations by means of integrated PLC with touch screen panel.

Easy clean and maintenance

- Slide able collecting trays in the lower-frame of the first proofer.
- Hinge able panels in overhang in order to easily reach the swings and pockets.
- Synthetic discharge box.
- Stainless steel panels with 45° angle preventing flour and/or dust build-up.
- Removable pockets.
- Large slide able windows for clear visibility and accessibility to swings and pockets.



Benier First Proofer BP



Discharge chute



Collecting trays

High performance

- Stainless steel frame and swings.
- Turning device blockage sensor.
- Ultraviolet light for disinfecting the pockets.
- Suction fan to regulate conditions in the first proofer.
- Fan at infeed position preventing sticking of the dough pieces in the pockets directly after infeed.

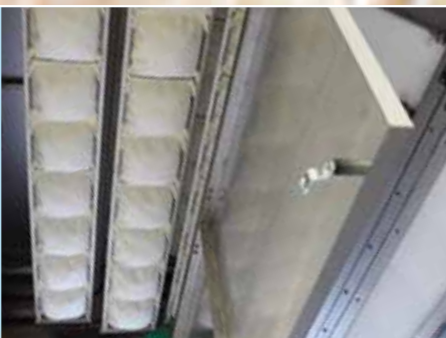
Safety

- Pull cord for emergency stop.
- Electrically controlled overload protection.
- Emergency stop on operator panel.

Options

In order to adapt the First Proofer type BP to your requirements, the following options are available:

- Climate control to create the optimum conditions in the first proofer.
- Humidity sensor.
- Pneumatically operated discharge valves.
- Outfeed conveyor for a fixed position of your moulder.
- Single infeed with hinge able top cover and collecting tray.



Hinge able covers in top frame

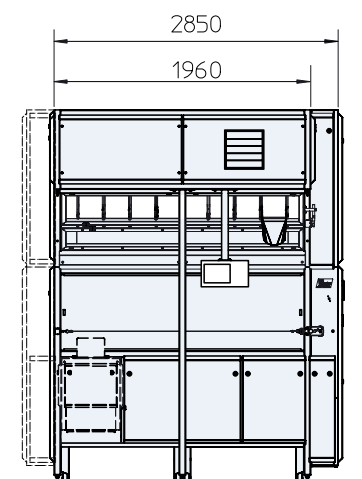
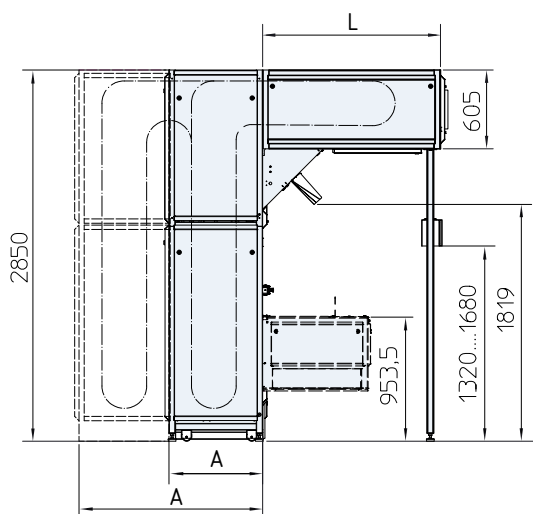


PLC controlled



Synthetic discharge box

Technical specifications



| Model | Pockets | Swings | A | L |
|-------------|---------|--------|------|------|
| BP 8 - 192N | 192 | 39 | 720 | 1365 |
| BP 8 - 240N | 240 | 35 | 720 | 2260 |
| BP 8 - 296N | 296 | 42 | 720 | 3098 |
| BP 8 - 384N | 384 | 53 | 1410 | 2260 |
| BP 8 - 440N | 440 | 60 | 1410 | 3098 |

A Length base frame

L Length top frame

* Proofing time is depending on capacity and position of outfeed valve.

The essence of Benier is quality, innovation and service, but most of all adaptability to your specific needs and wishes (with respect to your product and business). Please contact us for special tailor made solutions.



Easy clean: stainless steel panels 45°.



Dividing

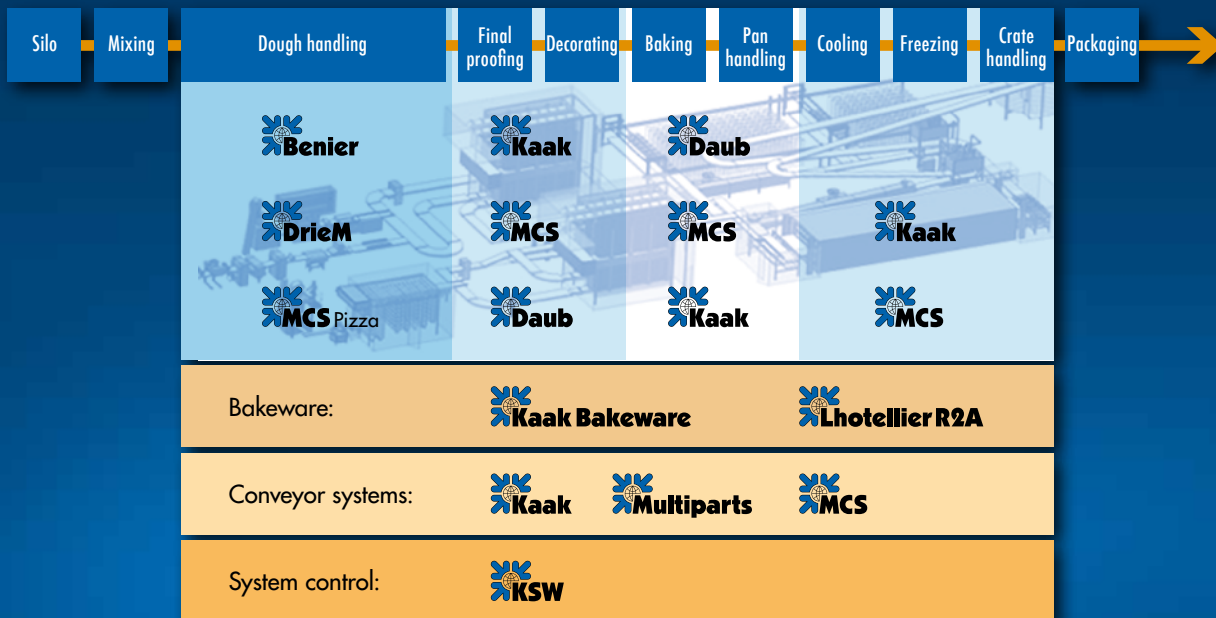
Rounding

Proofing

Moulding



The Baking Process:



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