

INTERMEDIATE PROOFER **IK-1**

Features

- ◆ Designed to handle previously rounded dough weighing up to 42.3 oz at a rate of up to 2,200 pcs/hr.
- ◆ Multiple infeed and discharge configurations available.
- ◆ Sturdy base and frame eliminate the need for overhead supports.
- ◆ Photocell technology ensures accurate feeding speeds.
- ◆ Specially designed proofing baskets resist moisture absorption and prevent sticking.
- ◆ Antimicrobial UV Light sanitation prevents the growth of mold and bacteria.
- ◆ Open design allows for easy supervision of resting dough.
- ◆ Durable construction helps to ensure years of reliable operation.
- ◆ Highly customizable features available to meet nearly any production requirement.
- ◆ Includes Exhaust Fan for Humidity



Save Time and Increase Efficiency.

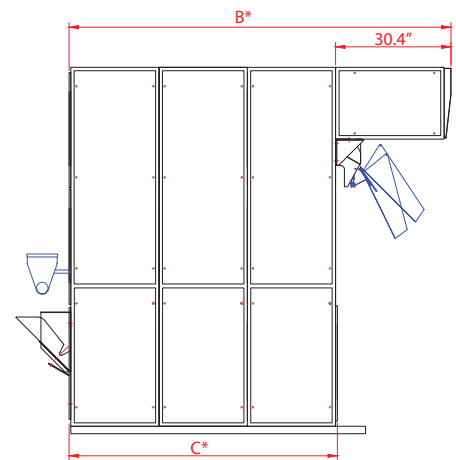
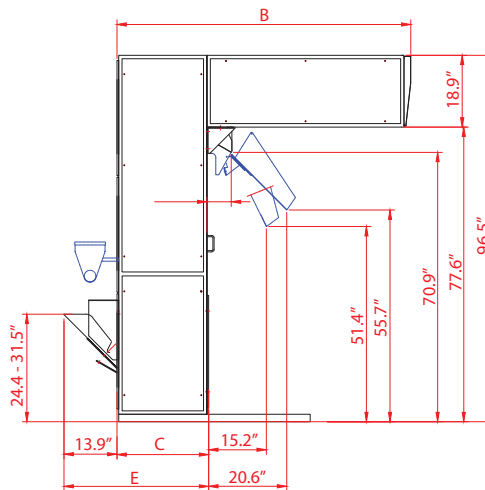
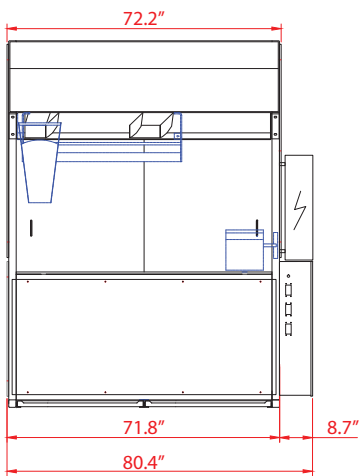
The **IK-1 Intermediate Proofer** is designed for resting of previously rounded pieces of dough weighing up to 42.3oz. The proofer is loaded via an entrance slide at a maximum rate of 1,800 pieces/hour or via a single infeed belt at up to 2,200 pieces/hour. Feeding is accurately controlled by photocell technology while flexible resting times can be adjusted by the speed of production.

The proofing baskets of the **IK-1 Intermediate Proofer** are specifically designed to resist moisture absorption and prevent the dough from sticking to the pocket. Ultraviolet light in the proofing cabinet prevents the growth of bacteria and mold while the **IK-1's** fan system removes excess humidity. An open design allows for easy supervision of the resting dough inside the proofer. Dough can be loaded from the left or the right, front or back. Several variations are available to meet your production needs.

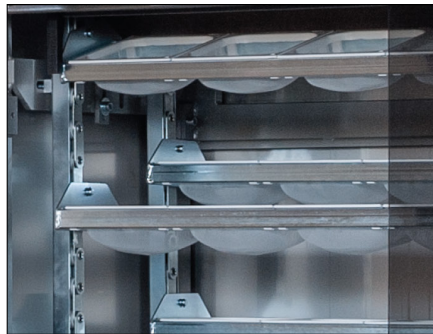
Technical Data

INTERMEDIATE PROOFER IK-1

Model	Max Size	No. of Pockets	Pockets per Row	Rest Time (1400 pcs/hr)	Dimensions			Weight	Power 220v / 3Ph / 60Hz
					Overall (B)	Cabinet (C)	w/Chute (E)		
	oz.				in.	in.	in.	lbs.	amps
IK1-168	42.3	168	8	7.2	53.9	23.6	37.4	1430	4A
IK1-216		216		9.3	77.6	23.6	37.4	1520	
IK1-296		296		12.7	77.6	47.2	61.0	2050	
IK1-336		336		14.4	77.6	47.2	61.0	2090	
IK1-376		376		16.1	100.4	47.2	61.0	2160	



Multiple Infeed Options are Available.



Non-stick Transferbox Allows for Gentle Processing.



Easy to Clean Nylon Mesh Pockets for Weights up to 42.3oz.

LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

Please note, specifications are subject to change without notice as we continually work to improve our equipment.



1C Enterprise Place, Hicksville, NY 11801-5356 ♦ Ph: (516) 681-1500 ♦ Fx: (516) 681-1510
1-800-878-4070 ♦ www.empirebake.com ♦ info@empirebake.com