

INTERMEDIATE PROOFER **IK-2**

Features

- ◆ Designed to handle previously rounded dough weighing up to 42.3 oz at a rate of up to 3,200 pcs/hr.
- ◆ Multiple infeed and discharge configurations available.
- ◆ Sturdy base and frame eliminate the need for overhead supports.
- ◆ Photocell technology ensures accurate feeding speeds.
- ◆ Strategically placed air nozzles keep the photocells free from flour dust and debris.
- ◆ 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-2 High Output Intermediate Proofer** is designed for resting previously rounded pieces of dough weighing up to 42.3 oz. at a rate of up to 3,200 pcs/hr. Loading is accomplished via dual entry transporter providing a better yield and less dough stress. Feeding is accurately controlled by photocell technology to prevent two dough balls from being fed into one basket. Operation can be continuous or step by step, depending on the size of the proofer and your requirements.

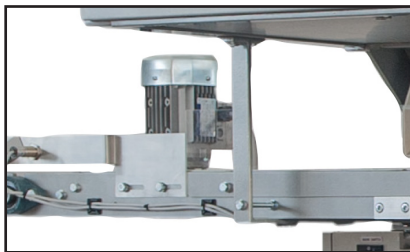
The baskets of the **IK-2 Intermediate Proofer** are specifically designed to resist moisture absorption and prevent the dough from sticking to the pocket. UV light in the proofing cabinet prevents the growth of bacteria and mold while the **IK-2's** fan system removes excess humidity. An open design allows for easy supervision of the resting dough inside the proofer. Multiple infeed and discharge configurations are available to meet nearly any condition.

Technical Data

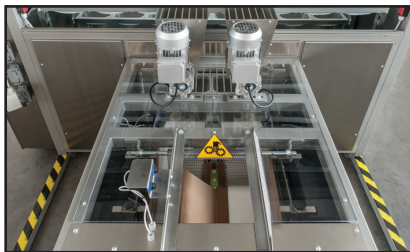
INTERMEDIATE PROOFER IK-2

| Model* | Max Size oz. | No. of Pockets | Pockets per Row | Rest Time (1400 pcs/hr) | Dimensions | | | Power 220v / 3Ph / 60Hz amps |
|--------------|-----------------|----------------|-----------------|----------------------------|--------------------|--------------------|--------------------|------------------------------------|
| | | | | | Overall (B) in. | Cabinet (C) in. | w/Chute (E) in. | |
| IK2-296-k25 | 42.3 | 296 | 8 | 12.7 | 77.3 | 46.9 | 81.6 | 3A |
| IK2-376-k25 | | 376 | | 16.1 | 100.6 | 46.9 | 81.6 | |
| IK2-496-c25 | | 496 | | 21.3 | 100.5 | 70.2 | 106.0 | |
| IK2-680-c35 | 42.3 | 680 | 8 | 14.6 | 100.5 | 70.2 | 106.0 | 4A |
| IK2-912-c35 | | 912 | | 19.5 | 123.8 | 93.4 | 129.3 | |
| IK2-1056-c35 | | 1056 | | 22.6 | 146.9 | 117.0 | 152.5 | |
| IK2-1288-c35 | | 1288 | | 27.6 | 170.2 | 140.2 | 175.7 | |

*(k) indicates step by step production; (c) indicates continuous production.



Motorized Outfeed Cross Conveyor

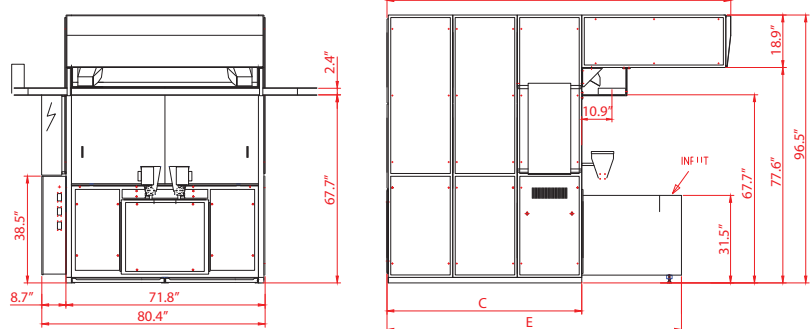


Pneumatic Hatch Precision Infeed Controls

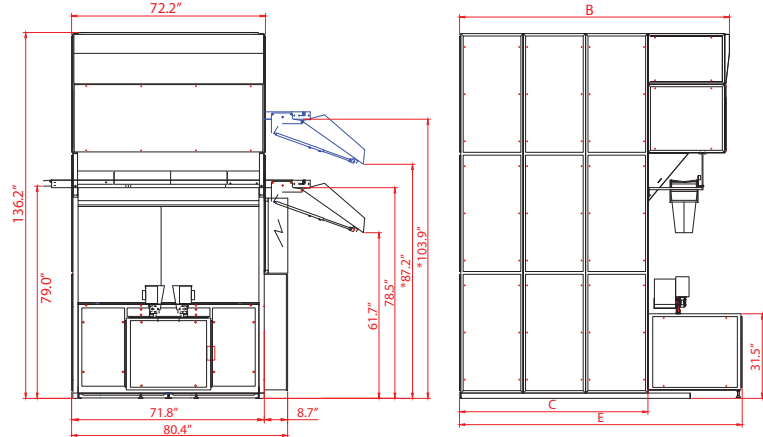


Easy Clean Nylon Mesh Pockets for Weights up to 42.3oz.

IK2 - c25



IK2 - c35



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