



Product Presentation
Intermediate Provers





Customer-adapted provers...

All dough need to rest. The Glimek pocket provers and conveyor provers allows you to adapt resting time and production capacity to suit your needs. For an even flow in your production our pocket provers and conveyor provers opens the possibility for both smaller and larger bakeries to optimize production and regulate resting time for all doughs.

...and top line step-by-step elevators

Step-by-step elevators for transport of dough pieces i. e. from a rounder up to a Intermediate Conveyor Prover. Designed for heavy-duty industrial environments with a capacity range of up to 3 600 pcs/h.

Find out more on our website www.sveba-dahlen.com

Product Range

Intermediate Provers

Provers

IPP – Intermediate Pocket Prover

Pocket Prover

Modular system
for 6, 8 or 10 pockets

Capacity:
1200, 1800 or 3000 pcs/h



ICP

Conveyor Prover

1 - 4 decks and
custom adapted lengths

Capacity: up to 3600 pieces/h



Cup Elevators

CE-300 – Cup Elevator

Capacity: up to 2000 pieces/h



CE-500 – Cup Elevator

Capacity: up to 3600 pieces/h



Intermediate Pocket Prover – IPP

IPP - Pocket Prover

For 6, 8 or 10 pockets

Capacity:

1200, 1800 or 3000 pcs/h

One of the most flexible pocket provers on the market. Modulated for easy adaption in height and width, available in standard models from 132 up to 940 effective pockets, larger Provers on request. Solid construction in stainless steel materials.

Features

Weight range 100-1500 grams. Capacity in 3 versions, up to 1200, 1800 or 3000 dough pcs/h. Non-stick coated transfer box.

Motor drive directly on shaft (no chains or timing belts). Operation panel easy accessible under projecting overhang (as standard)

Electrical cabinet in working height position with power supply and sockets for divider, rounder and moulder. Easy to clean.

Formula for calculating number of needed effective pockets:

$$\frac{\text{Capacity rate / hour}}{60} \times \text{desired proving time in min.} = \text{total Effective Pockets}$$

Options

- Collection drawers
- UV-lighting
- Synchronized speed with divider (not for 1 200)
- Outfeed cross conveyor (standard on 3 000)
- Outfeed cross conveyor, reversible (additional)
- Guiding plates (not for 1 200)
- Humidification system
- Outlet sliding plate (not for 3 000)
- Piece counter, electronic
- Infeed from back side

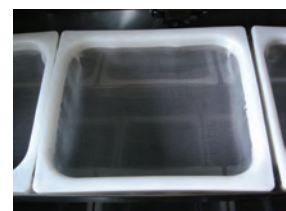
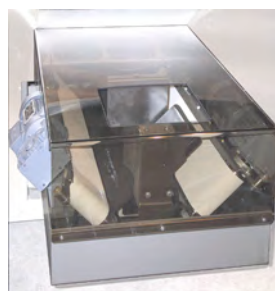
Technical

Capacity rangemax 3000 pcs/h
 Weight range100-1500 g
 El. load5.95 – 8.63 kW
 (depending on connected make-up machines)
 Air supply (double infeed)6 bar
 Number of effective pockets132-940



Infeed shute, 1 200

V-belt infeed, 1 800



Dual infeed, 3 000

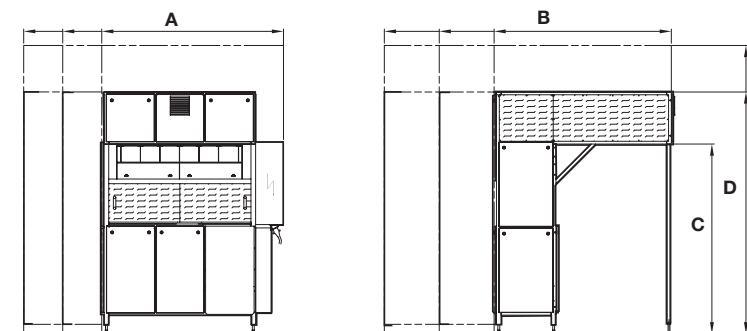
Nylon mesh pockets



Non-stick coated transferbox

Measurements

	A	B	C	D
6 pockets	1955	1930	2040	2600
8 pockets	2375	1930	2040	2600
10 pockets	2795	1930	2040	2600
Extra module	-	+ 590	-	-
Height ext. module	-	-	+ 500	+ 500



Technical

Max capacity, pcs/h	1 200 ⁽¹⁾		1 800 ⁽²⁾		3 000 ⁽³⁾		
	NO OF POCKETS IN EACH SWING/NUMBER OF EFFECTIVE SWINGS *	EFFECTIVE POCKETS	PROVING TIME AT 1200 PCS/H	EFFECTIVE POCKETS	PROVING TIME AT 1800 PCS/H	EFFECTIVE POCKETS	PROVING TIME AT 3000 PCS/H
Low Provers H=2600 mm**							
6/22		132	6,6	132	4,3	-	-
8/22		176	8,8	176	5,7	176	3,4
10/22		220	11,0	220	7,1	220	4,3
6/40		-	-	240	7,8	-	-
8/40		-	-	320	10,3	320	6,2
10/40		-	-	400	12,9	400	7,8
6/60		-	-	360	11,6	-	-
8/60		-	-	480	15,5	480	9,3
10/60		-	-	600	19,4	600	11,6
6/78		-	-	468	15,1	-	-
8/78		-	-	624	20,2	624	12,1
10/78		-	-	780	25,2	780	15,1
High Provers H=3100 mm							
6/26		156	7,8	156	5,0	-	-
8/26		208	10,4	208	6,7	208	4,0
10/26		260	13,0	260	8,4	260	5,0
6/48		-	-	288	9,3	-	-
8/48		-	-	384	12,4	384	7,4
10/48		-	-	480	15,5	480	9,3
6/72		-	-	432	14,0	-	-
8/72		-	-	576	18,6	576	11,2
10/72		-	-	720	23,3	720	14,0
6/94		-	-	564	18,2	-	-
8/94		-	-	752	24,3	752	14,6
10/94		-	-	940	30,4	940	18,2

* Total number of swings is always 4 more than effective number of swings

** Not recommended in combination with MO881 Moulder

Infeed

(1) IPP with infeed chute. Photocell controlled. Prover runs intermittently. Emptying mode. Control panel under projecting overhang, power supply for divider, rounder and moulder.

(2) IPP with single infeed V-belt conveyor L=750 mm. Photocell controlled, non-stick coated, infeed conveyor combined with continuous pocket prover drive. Variable speed on the prover. Control panel under projecting overhang, power supply for divider, rounder and moulder.

(3) IPP with dual infeed conveyor L=750 mm, centrally placed, photocell controlled, non-stick coated infeed V-belt conveyors. Flap system guides the dough pieces after rounder. Compressed air is required, 6 bar. Variable speed on the prover. Control panel under projecting overhang, power supply for divider, rounder and moulder, outfeed cross conveyor.

Intermediate Conveyor Prover – ICP

ICP - 1, 2, 3 or 4 decks conveyor prover

Capacity: up to 3600 pieces/h

A conveyor prover for all types of bakeries and can be made in 1, 2, 3 or 4 decks and length customized. Space saving system, can be mounted from ceiling.



Features

Removable plastic covers on both sides. Belt width 350 mm. Made of strong special aluminum profiles. Drum motors with frequency controlled drive as standard.

Outlet sliding plate - fixed (option). Outlet sliding plate - turnable 1500 mm or 2500 mm (option).

Separate stands, ceiling suspensions as option. Technical drawing needed.

Options

- Set of ceiling suspensions – one for drive end and one for each 2,5 meter
- Outlet sliding plate - Fixed
- Outlet sliding plate - Turnable L=1500
- Outlet sliding plate - Turnable L=2500
- Separate stands
- Straight in-line feeded
- Wall supports

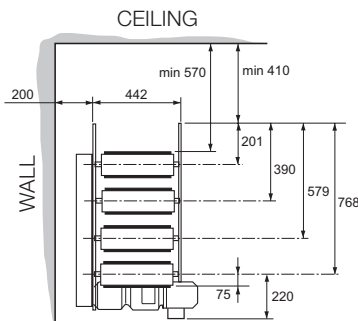
Formula for calculating conveyor prover length:

$$\frac{\text{Capacity rate / hour}}{60} \times \text{desired proving time in minutes} \times A = \text{total length in meters}$$

A=0.25 (meters) for dough pieces over 1 kg

A=0.20 (meters) for dough pieces up to 1 kg

Measurements



Technical

Length of each deck customized, normally 5-12 meter

Capacity range up to 3600 dough-pcs/h

Weight range, subject to capacity and dough characteristics 100-1500 g

El. load 0.22 kW/deck as standard

Cup Elevator

CE-300 – Cup Elevator

Capacity: up to 2000 pieces/h

A step-by-step elevator for transporting dough pieces from Rounder up to the Intermediate Conveyor Prover.

Features

The conveyor belt, 200 mm wide, has riveted cups on every 300 mm. The timing of each dough piece is controlled by a photocell. The infeed hopper guides the dough piece into an empty cup.

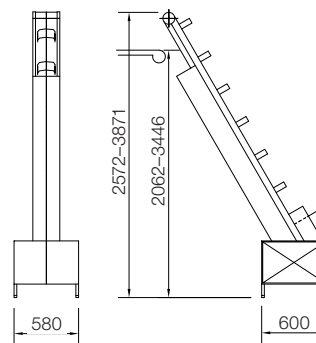
Technical

Capacity range up to 2000 dough-pcs/h
 Weight range*: 100-1500 g
 Distribution height max 3500 mm
 El. load 0.55 kW

* subject to capacity and dough characteristics



Measurements



Cup Elevator

CE-500 – Cup Elevator

Capacity: up to 3600 pieces/h

A step-by-step vertical chain elevator for transporting the dough piece from the rounder up to the intermediate conveyor prover. A heavy duty elevator for use in industrial bakeries.

Features

The timing of each dough piece is controlled by a photocell. The infeed hopper guides the dough piece into an empty cup.

Additional distributing height (option). The CE-500 is calculated for max. distributing height 2 806 mm (=24 cups), but can be made higher, for distributing height up to 3 897 mm.

Technical

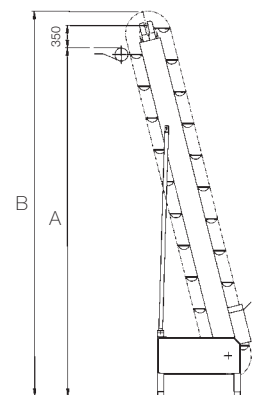
Capacity range up to 3600 dough-pcs/h
 Weight range*: 100-1500 g
 El. load 0.75 kW

* subject to capacity and dough characteristics



Measurements

A-DISTRIBUTING HEIGHT (MM)	B-TOTAL HEIGHT (MM)	NUMBER OF CUPS
1959 - 2070	2519 - 2630	18
2070 - 2192	2630 - 2752	19
2192 - 2315	2752 - 2875	20
2315 - 2438	2875 - 2998	21
2438 - 2560	2998 - 3120	22
2560 - 2684	3120 - 3244	23
2684 - 2806	3244 - 3366	24
2806 - 2928	3366 - 3488	25
2928 - 3052	3488 - 3612	26
3052 - 3174	3612 - 3734	27
3174 - 3297	3734 - 3857	28
3297 - 3420	3857 - 3980	29
3420 - 3543	3980 - 4103	30
3543 - 3665	4103 - 4225	31
3665 - 3776	4225 - 4336	32
3776 - 3897	4336 - 4457	33



We have the equipment and expertise
you need for your bakery



Sveba-Dahlen develops, markets and manufactures bread lines, rack ovens, deck ovens, tunnel ovens, proving chambers and fermentation lines. We supply to bakeries, shops and supermarkets, industrial bakeries, restaurants and catering establishments of all sizes, all over the world.

Visit our website!



The baker's best friend

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