

# **ECP**



## **Automatic intermediate proofer**

ECP intermediate proofer is usually used for automatic bread-making lines and it is suitable for pre-fermentation of dough pieces after dividing and rounding and before final shaping and rising of dough pieces, assuring continuity of the production cycle at a pre-set pace of work. ECP proofer is developed and sized - according to the required needs - in order to confer dough pieces, inside a closed structure, an appropriate time of rest with controlled ventilation, upon request.

ECP proofer is usually fed by AC conical rounders with AT counterposed conveyor belts or directly by volumetric dividers with an incorporated roller device. The opening to deliver dough pieces is usually to couple with long loaf moulder for baguettes and long moulder for small loaves and loaves, for pan bread and long moulder for large loaves. ECP proofer is available in four standard models. However, as it is a machine mostly built upon specific customer's requirements, the proofer can be equipped specifically and differently from the mentioned models: in this case, dimensions and number of pockets for each hanger, the number of hangers and the automatic loading system are defined according to the size of dough pieces, the time of rest and the pace of working time required.

### Standard features

- Double painted anti-corrosion cycle and epoxy powdercoated steel sheet structural frame and outer paneling (suitable for food contact).
- Swinging frames for pocket-holder (hangers) made of galvanized steel tubing.
- Material of dough piece pocket: nylon mesh.
- Powered system connected to a microswitch-controlled automatic loading device and adjusting intermittent moving forward of hangers through a chain transmission system.
- 24 Volt low voltage electric control panel with 3 sockets for machine connection in line.
- · UV-ray germicide lamp as standard supply.

### **MODELS**

ECP/224	Proofer with a 224-pocket capacity - usable: 192
ECP/256	Proofer with a 256-pocket capacity - usable: 224
ECP/320	Proofer with a 320-pocket capacity - usable: 288
ECP/400	Proofer with a 400-pocket capacity - usable: 368

#### **OPTION**

СТИ	Automatic device for humidity and heating production and control
	production and control

### **Standard performances**

- Weight of dough pieces ranging from 200/300 to 1300 g.
- Pace of work time: max. 1200 pc/h, compatible with the time of rest.
- Option to advance piece unloading of 1/8 or 2/8 of the max. time of rest.
- Unloading chute with option to receive pieces from the last 3 deliveries.

CALCULATION OF THE MAX. TIME OF REST COMPARED TO HOURLY OUTPUT:

Example referred to a ECP/224 proofer (192 usable pockets) and an hourly output of 900 pieces/hour: 900 pieces/hour: 60 = 15 pieces/minute 192 usable pockets: 15 = 12,8 minutes of rest



ECP proofer mounted in an automatic line for baguettes



#### Machines 02/013 CELLA DI PREFERMENTAZIONE - ECP **ECP - INTERMEDIATE PROOFER (** /// /// 61 LEFT RIGHT m L 2590 2900 \_ECP 320-400 /// /// 1980 POSTERIORE BACK\_ ANTERIORE FRONT 850 /// 680 1835 Α LATO POSTERIORE BACK SIDE | LATO SINISTRO LEFT SIDE LATO DESTRO RIGHT SIDE COMBINAZIONI POSSIBILI POSSIBLE COMBINATIONS LATO ANTERIORE TRONT SIDE (1) (2)(4) 3 ENTRATA INLET ENTRATA V INLET ENTRATA INLET USCITA OUTLET ENTRATA INLET ECP 400 **DATI TECNICI / TECHNICAL FEATURES** 224 256 320 1450 1910 2850 3960 mm N° TOTALE TASCHE / TOTAL POCKETS 224 256 320 400 N° TASCHE UTILI / USABLE POCKETS 192 224 288 368 POTENZA INSTALLATA / INSTALLED POWER kW 0,6 0,6 0,6 0,6 POTENZA MAX ASSORBITA / MAX ABSORBED POWER kW 0,6 0,6 0,6 0,6 POTENZA INSTALLATA CON CTU / INSTALLED POWER WITH CTU kW 2,6 2,6 2,6 2,6 POTENZA MAX ASSORBITA CON CTU / MAX ABSORBED POWER WITH CTU kW 2,6 2,6 2,6 2,6 MASSA / MASS kg 745 790 1025 **VOLUME IMBALLO / PACKING VOLUME** $m^3$ 11,3 12,2 9,3 CONNESSIONE ELETTRICA / PLUG COUPLING 3PH+Gr 3PH+Gr 3PH+Gr 3PH+Gr