

## First Prover

The First Prover accepts dough pieces from the Conical Rounder and relaxes them prior to final moulding. Removing stress from the dough ensures that it can be moulded without tearing and will prove and bake evenly. Using a First Prover enables the resting to be carried out in a controlled, hygienic environment that preserves the rounded shape and provides a well-controlled feed to the moulders. The unit is compact, hygienic and easy to maintain from floor level.



### Efficient infeed preserves shape and avoids doubles

Dough pieces are carried through the prover in swing trays that are divided into individual pockets to keep them separate. They are guided into the pockets by a synchronised loading system that ensures there are no gaps and no doubles. The pockets maintain the dough piece shape for presentation to the moulder.

### Controlled environment and hygienic operation

The enclosed system maintains the dough in optimum condition. The easily removable pockets are metal detectable and made from a washable plastic mesh that facilitates clean and reliable discharge. An air blower dries the parts in contact with the dough to prevent sticking and an extractor fan reduces humidity build-up.

### Compact unit gives high output from a flexible layout

Output from a single prover can range up to 9,200 pieces per hour. The machine can be configured to suit any bakery layout, and the small footprint uses minimal floor space. Discharge may be arranged on either or both sides to suit the bakery layout.

### Typical Installation Includes:

Mixing /  
Dividing /  
Rounding



Final  
Moulding

First Proving

**lifetime**  
support

Baker Perkins supports every piece of equipment throughout its life, with a comprehensive programme of parts, service, upgrades and rebuilds. Parts are available around the clock, while our team of service engineers can assist with both repairs and routine maintenance. Existing equipment may be rebuilt to extend service life and/or upgraded to improve performance.

Pan/Tin Bread



Multigrain  
Wholemeal Bread



Sandwich Bread

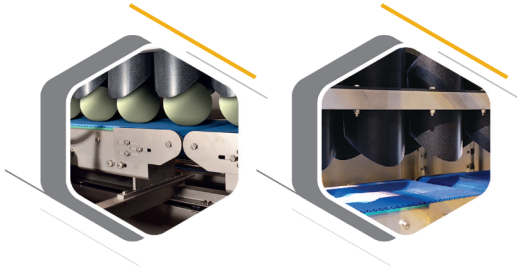


Hearth Bread



Rye Bread





**Discharge chutes for controlled discharge of dough pieces**

At the end of the circuit the swing trays invert and control flaps with a low-adhesion coating guide the dough pieces onto the centre of the discharge conveyor at the correct pitch. Discharge is configured to suit plant layout and conveyors are reversible to allow dough reject.

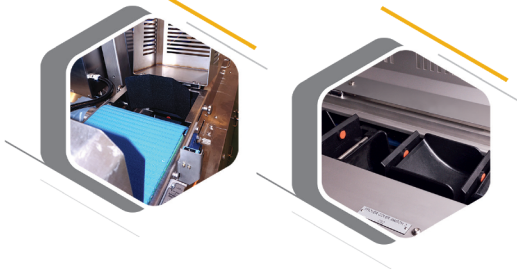
**Compact, hygienic and easy to clean body**

The body comprises a vertical leg housing the feed system with a horizontal overhead section that reduces floorspace requirements and may be arranged in "L" or "T" shapes. Construction is stainless steel with large doors throughout to provide access for cleaning. Extraction fans maintain air flow to prevent condensation and mould growth.



**Integrated controls**

HMI control includes process visualisation, recipe selection and editing, alarm indication, conveyor reversing and engineering setup.



**Synchronised loading system for reliable high-speed transfer**

Dough pieces are re-pitched by a smart conveyor and placed individually into the prover pockets by an automatically indexed bucket-feed conveyor. The low-adhesion plastic buckets are dried by a blower and have a diamond pattern to aid release. Transfer to prover pockets is assisted by non-stick coated feed chutes and indexing of the swing trays.

**Plastic mesh pockets for hygiene and reliable release**

Individual mesh pockets maintain the rounded shape and keep the pieces separate to prevent doubles. The flexible plastic mesh releases cleanly and reliably at discharge and pockets are dried by an air blower to prevent sticking. Pockets are made from hygienic plastics and clip into stainless steel frames. They are easily removed for washing and can be individually replaced when necessary.

**Range & Specification**

Number of trays:	50, 60 or 100
Pockets per tray:	8
Maximum output:	9,200 pieces per hour
Proof time range:	1 to 30 mins
Dough piece weight:	200 to 1,100g

**Materials of Construction**

Prover pockets:	Polyurethane mesh with metal-detectable plastic carrier
Swing trays:	Stainless steel
Feed buckets:	Metal-detectable plastic or aluminium with a low-adhesion coating
Frame:	Stainless steel
Covers:	Stainless steel

**Options**

- Additional discharge conveyors
- System to reduce the number of pockets filled
- Ultra-violet sterilising lamps over empty pockets
- Heater on air fan to assist drying of empty trays
- Connection to bakery process air in place of extraction fans
- Fixed platforms with handrails and ladders