



Joanna Levin Hamburg -  
bakery machinery

## Hammonia Intermediate Proofer



Hammonia Intermediate Proofers have been designed for the resting and pre-fermentation of dough inside bakeries. The Intermediate Proofers are available in a large number of different capacities. They are characterised by their solid construction and reliability.

Model	100	150	200	250	300	350	400	450	500	550	600	800	1000
Pockets	100	150	200	250	300	350	400	450	500	550	600	800	1000
Width Pockets	number of pockets per row, available as per requirement												
Width	970 - 1.600mm												
Length	1.850 - 3.140mm												
Height	2.700mm												
Power	1 kW												



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The proofer is static, where the pieces remain in the same pocket from the in-feed to the out-feed. There is no jumping of dough pieces inside the machine. The static resting, as said by most of the bakery studies, equals up to the double of resting time of Intermediate Proofers that use a continuous system. Where the pieces change from one pocket to the other. The static proofer gives the pieces the needed resting before the moulding. It is a machine that activates automatically, the moment it detects the pieces incoming. A simple and smart guide system leads the pieces to the pocket. The Intermediate Proofer has an unloading belt that moves the pieces to the moulder.

There are two types of proofers

- With front loading and rear unloading.
- With front loading and unloading.

The static proofers are built in a wide range of capacities and they are known by its strong construction and its reliability. They are adapted to any bakery, both in area on floor and height of the bakery. There are several models: L-shaped, T and the new Compact model that, for its reduced dimensions can be delivered already assembled.



For further information please contact us.

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