

# proofline.

system.				
Series	pl 6	pl 7	pl 9	pl 10
Conveyor direction	Up		Down	
Direction of rotation	Clockwise		Counter-clockwise	
Layout	0°	90°	180°	270°
Infeed height	800/950 <sup>1)</sup> mm		5000 mm	
Discharge height	5000 mm		800/950 <sup>1)</sup> mm	
Number of tiers		12 to 32		
Product height		50 to 300 mm		
Capacity of drives	2,2 kW + 0,55 kW		9,2 kW + 0,55 kW	

belt.				
Belt material	Plastic (POM/PA)			
Belt width	660 mm	760 mm	914 mm	1067mm
Useable width	600 mm	700 mm	834 mm	987 mm
Belt length per tier	13,3 m	15,3 m	18,4 m	21,5 m
Belt surface per tier	7,4 m <sup>2</sup>	9,9 m <sup>2</sup>	14,2 m <sup>2</sup>	19,3 m <sup>2</sup>
Belt speed	3 to 30 m/min.			

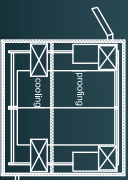
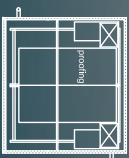
relaxing zone - (optional)	
Temperature	+18 °C to +25 °C adjustable
Heating unit	2
Fans per cooler	1 frequency controlled
Material pipes/ fins	Stainless steel/ Aluminium

proofing zone.	
Temperature	+18 °C to +38 °C adjustable
Humidity	55% to 85% rel. air humidity, adjustable
Air speed	< 1,0 m/s almost static
combined heating and cooling unit (single tower/double tower)	2/4
Fans	3/5
Material pipes/ fins	1 frequency controlled Stainless steel/ Aluminium

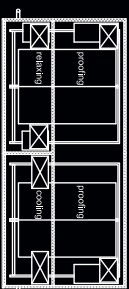
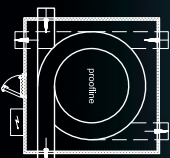
cooling zone - (optional)	
Temperature	from -2 °C to +10 °C adjustable
Air cooler	3
Fans per air cooler	2 frequency controlled
Material pipes/ fins	Stainless steel/ Aluminium

media.	
Heating media	Steam, hot water, hot brine, electrical
Refrigerant	Cold water, cold brine, ammonia R717, R507, R404, R724 carbon dioxide, other refrigerants upon request
Humidification	Steam, ultrasonic, high pressure humidification or humidification via two-fluid nozzles

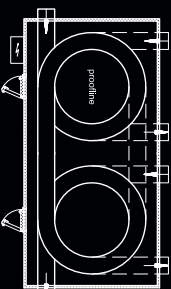
electrical data.				
Power requirement	8,5 kW	10,0 kW	12,5 kW	20,2 kW
Connected load	11,0 kW	13,0 kW	16,0 kW	25,0 kW
Supply voltage	230/440 V, 3-phase, 50 Hz			



Layout 0° / 90° / 180° / 270°



Layout 0° / 90° / 180° / 270°



Layouts also possible as mirror image.

<sup>1)</sup> for 270° layout only

Subject to technical modifications.



spiral pasteurizers.  
**spiral proofers.**  
 spiral freezers. spiral coolers.  
 fluidised bed freezers.  
 multilevel box freezers.

# proofline.



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G R O U P



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# spiral proofers.

## precise and continuous proofing.

**flexible.**



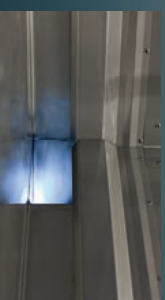
As single or double tower, upwards and downwards conveying, with four layout options and three system diameters, placed on the factory floor, foundation, or a sub-frame, proofline fulfils nearly all requirements in terms of capacity and integration processing and building.

**versatile.**



Depending on the variety of product and processing, proofline can work with a proofing zone, with a proofing and cooling zone or also can be configured as a three-zone proofing plant with relaxing, proofing and cooling zones. The relaxing zone can be operated as a relaxing zone or as additional pre-proofing zone.

**sophisticated.**



Wall and ceiling panels of the insulating enclosure have a stainless steel interior and the floor is designed as a welded stainless steel tray with defined drains. Access by means of an insulated stainless steel door with contact switch.

**reliable.**



Designed for industrial multi-shift applications, the highest degree of reliability is guaranteed by the smooth belt guidance via drum and frequency-controlled main drive and overdrive motors, the use of high-quality components, and the minimum of moving parts.

**functional.**



The proofline offers state-of-the-art PLC controls, several remote service and communication options, programming and saving of all product and system parameters in recipes, plus elaborate visualization (3D images of the system, temperature trends, etc.) on a colour touchscreen.

**accurate.**



proofline achieves extremely precise fermentation conditions with a continuous process of air dehumidification, humidification and heating with very low air speeds caused by a division of the total air flow into small streams of air; this in addition to air conveyance via frequency-controlled fans.

**modular.**



The simple belt cleaning system, with a pump unit for increasing pressure generating foam can be progressively upgraded into an extended cleaning system or even further into a fully integrated cleaning system that cleans the entire interior in addition to the belt and the conveyor system.

**special.**



With the loading conveyor for the transfer of products onto the already collapsed belt, which can be designed with up to four individually driven tracks as well as with individually driven transfer shafts, the proofline is particularly suitable for high-quality dough products.

**customised.**



The proofline can be realised with numerous options such as an insulating enclosure with a stainless steel exterior or a fully welded insulating enclosure, ultrasonic or high pressure humidification, with integrated bypass, and performed in asymmetrical layouts – custom-designed to meet your needs.

# proofline.

