



## ECP Intermediate automatic prover

- **The ECP prover is generally used in automatic bread-making lines for proving portions of dough after dividing and rounding operations and before moulding and final leavening, thus ensuring the continuity of the production cycle at the preset production rhythm. The ECP prover is therefore designed and dimensioned - depending on needs - to give the portions an adequate rest time, inside a closed structure, with controlled conditioning on request.**

- The ECP prover is usually fed by AC conical rounders and AT counter-moving belt rounders, or directly by SP/1E and DVP volumetric dividers with built-in roller device. The discharge end is usually combined with FFBT and ULTRA long moulders for baguettes, MET long moulders for small loaves and tin bread, FE moulders for large loaves and special MAB rollers for forming pizza bases.

- ECP provers are supplied in four standard models. However, as it is a machine prevalently ordered to specific customer needs, the provers can be built in special versions whose performance differs from the other models; in these cases, the dimensions and number of pockets for every gutter, the number of gutters and the automatic loading system are defined on the basis of the requested portions, the rest times and working rhythm.

- **Features**

- The support structure and casings are made of steel sections and sheets painted with dual cycle anti-corrosion treatment using epoxy powders (food contact).
- The pocket gutters are made of galvanized steel tubing.
- The pockets containing dough portions are made of nylon mesh.
- The motor drive, connected to the microswitch-controlled automatic loading device, adjusts the intermittent feed of gutters with a chain transmission system.
- 24V low voltage electric control panel, with three sockets for the connection of other machines.
- Germicide lamp.
- Electrical power supply: V.400/3/50 Hz (different voltages on request).

- **Standard performances**

- Dough portion weight from 200/300 up to 1300 gr.
- Maximum working rhythm 1200 pcs./h. according to the rest time.
- Possibility to anticipate the piece unloading of 1/8 or 2/8 of the maximum rest time.
- Unloading chute allowing to receive the dough piece from the last three exits.

**CALCULATION OF THE MAX. REST TIME WITH REFERENCE TO THE HOURLY OUTPUT:**

**Example: ECP/224 (192 useful pockets) and hourly output = 900 pieces.**

**900 pieces/hour : 60 = 15 pieces/minute  
192 useful pockets: 15= 12,8 rest minutes**

### ORDER SPECIFICATIONS

- ◆ Specify which machines have to be coupled at the entry and exit.
- ◆ Specify which side is needed for the entry and exit (see plan at the following page).
- ◆ For particular needs, contact the Company in order to settle specifications and performances according to couplings and to the Customer's specific requirements.

MODEL	Description
ECP/224	Intermediate prover with 224 pocket capacity - 192 useful.
ECP/256	Intermediate prover with 256 pocket capacity - 224 useful.
ECP/320	Intermediate prover with 320 pocket capacity - 280 useful.
ECP/400	Intermediate prover with 400 pocket capacity - 368 useful.

### OPTION

CTU                      Automatic device for humidity and heating production and control.



*Cella ECP inserita in una linea automatica per baguettes*

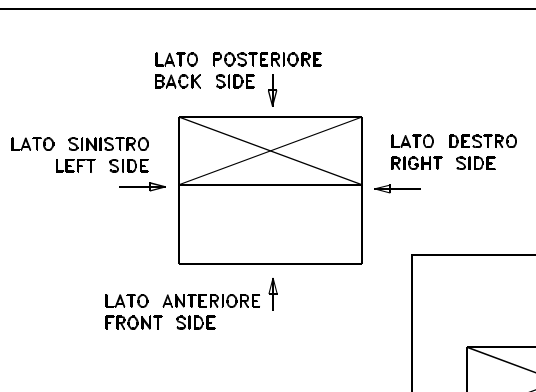
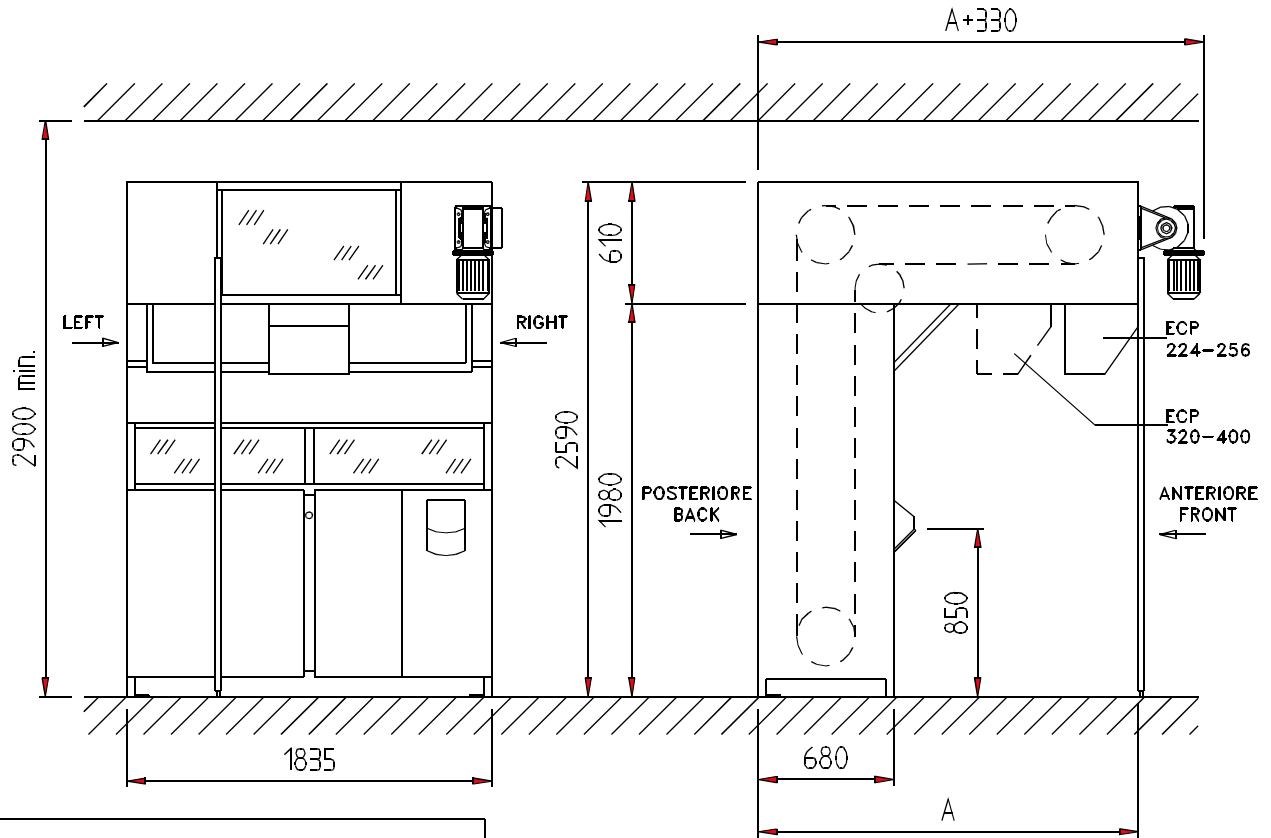
*ECP prover in an automatic line for baguettes*

CELLA DI PREFERMENTAZIONE

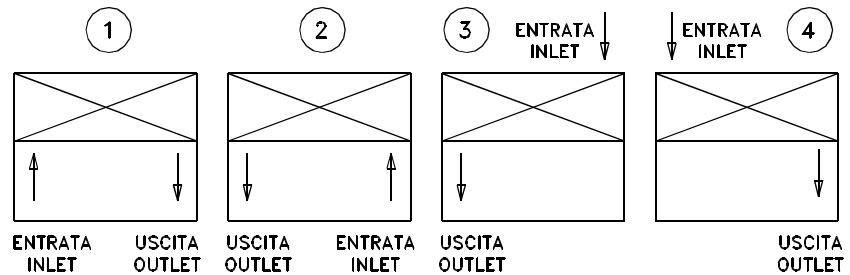
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INTERMEDIATE PROVER

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COMBINAZIONI POSSIBILI  
POSSIBLE COMBINATIONS



DATI TECNICI - TECHNICAL FEATURES		ECP/224	ECP/256	ECP/320	ECP/400
A	mm	1450	1910	2850	3960
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
POTENZA MAX ASSORBITA - MAX ABSORBED POWER		kW	0.6	0.6	0.6
POTENZA INSTALLATA CON CTU - INSTALLED POWER WITH CTU		kW	2.6	2.6	2.6
POTENZA MAX ASSORBITA CON CTU-MAX ABSORBED POWER WITH CTU		kW	2.6	2.6	2.6
PESO - WEIGHT		kg	745	790	1025
VOLUME IMBALLO - PACKING VOLUME		m <sup>3</sup>	11.3	12.2	9.3
CONNESSIONE ELETTRICA-PLUG COUPLING		3PH+Gr	3PH+Gr	3PH+Gr	3PH+Gr