



Follow the Leader™

Floral • Deli • Seafood • Meat • Bakery • Produce • Front End

INTRODUCING UNISOURCE HEAVY DUTY *Intermediate* PROVER

Unique
Positive
Transfer
Mechanism



Perfect
Synchronization

The Unisource heavy duty “**Intermediate Prover**” is **fully automatic** with **perfect synchronization** and accurate digital sensor to ensure each piece of dough is fed at the right moment to other pieces of equipment like the French Bread Moulder or Kaiser Roll Machine.

After every circulation, the dough pieces are transferred to the next row by means of a **unique positive Transfer mechanism**. The control switchboard has great protection against electric errors such as **power surges** and power failures.

Capacity is 2000 pieces of dough per hour (flour and water ratio less than 50%). Optional features available are UV lamp and climator Units.

Depending on demand it is possible to change the direction of transfer mechanism, therefore the baker has a freedom transferring dough to other pieces of make-up equipment. Prover has hygienic and releasable nylon mesh pockets. Motor power 0.37 kw. 220/60/3 Phase.

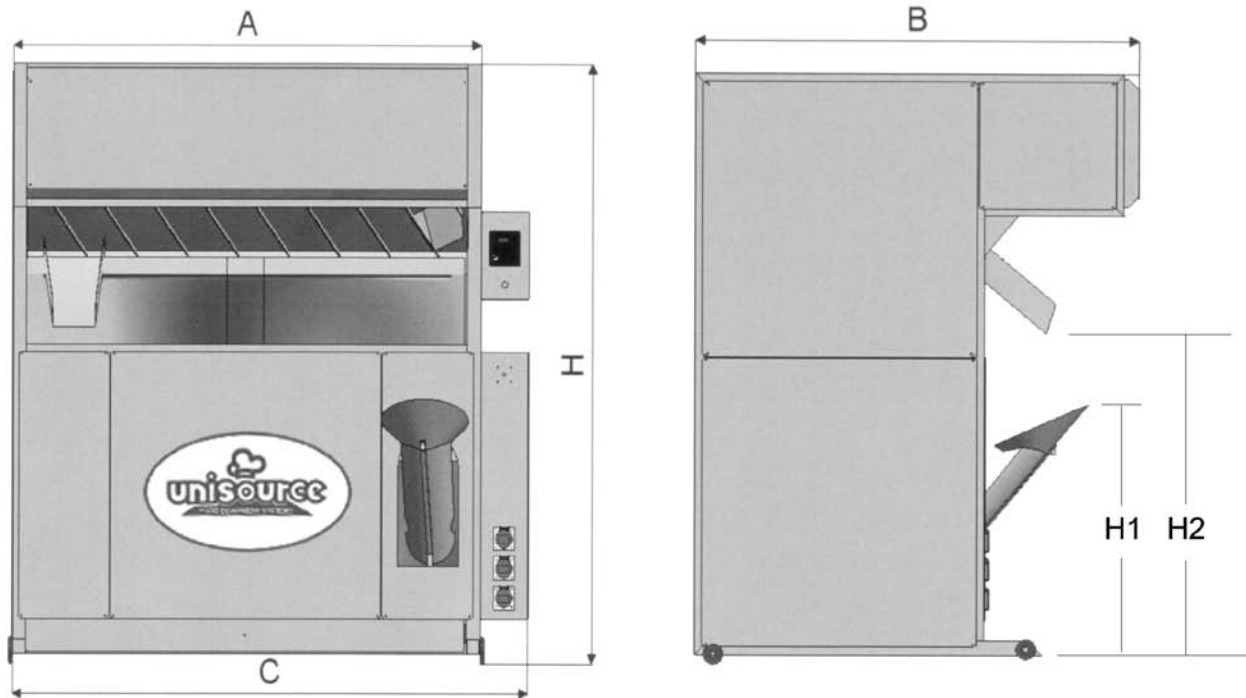
EXCLUSIVE FEATURES

- **Unique transfer mechanism**
- Standard drive by a gear-motor
- 24 V control board
- **Removable pockets in nylon mesh**
- Provided with sockets for **divider, rounder and moulder**
- Flour drawers under the prover (on request)
- Alternative input and outlet positions
- Variable motor speed (on request)
- Stainless steel body and basket holders (on request)
- **Capacity 2000 dough pieces per hour**
- Motor Power - .37Kw
- 2200/60/3 Phase
- 1 Year Parts and Labor
- 24/7 Nationwide Service

Direct Phone & Service: (516) 527-3309 • (888) 443-7014 • info@unisourcefoodequipment.com • unisourcefoodequipment.com
170 Wilbur Place, Suite 300, Bohemia, New York, 11716

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TECHNICAL SPECIFICATIONS

Model	Capacity	Weight	Pocket Qty	Motor Power	External Dimensions
UNI 2000 KC	Pcs Dough / h	lbs.		Kw	A x B x H
	2000	1543	133	0.73 Kw 220 VAC 60 Hz.	77" X 41" X 80"
UNI 2000 STD	2000	1102	240	0.73 Kw 220 VAC 60 Hz.	77" X 41" X 80"
UNI 2000 BG	2000	771	336	0.73 Kw 220 VAC 60 Hz.	77" X 60" X 96"

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