

The logo for Glimek features the word "Glimek" in a bold, black, sans-serif font. It is centered between two vertical blue bars, one above and one below the text.

Glimek

A photograph of two female bakers in a professional kitchen. They are both wearing white chef's coats and light-colored aprons. They are smiling and looking at each other. In the foreground, there are several loaves of bread on a counter. The background shows stainless steel kitchen equipment.

Intermediate Provers

Customer-adapted provers – and top line step-by-step elevators

Most dough needs to rest. The Glimek pocket provers and conveyor provers allow you to adapt resting time and production capacity to suit your needs.

For an even flow in your production, our pocket provers and conveyor provers offers the possibility for both smaller and larger bakeries to optimize production and regulate resting time for most doughs. Our step-by-step elevators are

used to transport dough pieces e.g. from a rounder up to an Intermediate Conveyor Prover. Designed for heavy-duty industrial environments with a capacity range of up to 3 600 pieces/hour.

Provers

IPP – INTERMEDIATE POCKET PROVER

Pocket Prover

Modular system for 6, 8 or 10 pockets.

Capacity: 1200, 1800 or 3000 pieces/hour.



ICP – INTERMEDIATE CONVEYOR PROVER

Conveyor Prover

1–4 decks as standard and custom adapted lengths.

Capacity: up to 3600 pieces/hour.



Cup Elevators

CE100 – CUP ELEVATOR

Capacity up to 2000 pieces/hour.



CE300 – CUP ELEVATOR

Capacity: up to 2000 pieces/hour.



CE500 – CUP ELEVATOR

Capacity: up to 3600 pieces/hour.



IPP – INTERMEDIATE POCKET PROVER

One of the most flexible pocket provers on the market. For 6, 8 or 10 pockets. Modulated for easy adaption in height and width, available in standard models from 132 up to 940 effective pockets, larger provers on request. Solid construction in stainless steel materials.

FEATURES

Weight range 100–1500 grams. Capacity for 1200, 1800 or 3000 dough pieces/hour. Non-stick coated transfer box.

Motor drive directly on shaft (no chains or timing belts). Operation panel easily accessible under a projecting overhang.

Electrical cabinet at working height with power supply and sockets for divider, rounder and moulder.

OPTIONS

Collection drawers.

UV-lighting.

Synchronized speed with divider (not for 1200 pieces/hour).

Outfeed cross conveyor (standard on 3000 pieces/hour).
Outfeed cross conveyor, reversible (additional).

Guiding plates (not for 1200 pieces/hour).

Humidification system.

Outlet sliding plate (not for 3000 pieces/hour).

Piece counter, electronic.

Infeed from back side.

MEASUREMENTS

	A	B	C	D
6 pockets	1955	1930	2040	2600
8 pockets	2375	1930	2040	2600
10 pockets	2795	1930	2040	2600
Extra module	–	+ 590	–	–
Height extension module	–	–	+ 500	+ 500

ADJUSTABLE RESTING TIME

SILENT



TECHNICAL

Capacity range. 1200, 1800 or 3000 pieces/hour

Weight range. 100–1500 g

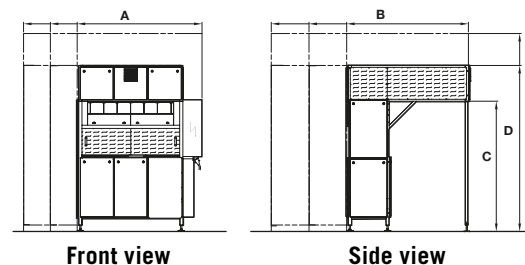
Power supply (depending on connected make-up machines). 5.95–8.63 kW

Air supply (double infeed). 6 bar

Number of effective pockets. 132–940

FORMULA FOR CALCULATING THE NUMBER OF NEEDED EFFECTIVE POCKETS:

$$\frac{\text{Capacity rate/hour}}{60} \times \text{desired proving time in minutes}$$



TECHNICAL

MAX CAPACITY, PIECES/HOUR	1200 (1)		1800 (2)		3000 (3)		
	No. of pockets in each swing/number of effective swings*	Effective pockets	Proving time at 1200 pieces/hour	Effective pockets	Proving time at 1800 pieces/hour	Effective pockets	Proving time at 3000 pieces/hour
LOW PROVERS H = 2600 MM**							
6/22	132	6.6	132	4.3	–	–	–
8/22	176	8.8	176	5.7	176	3.4	3.4
10/22	220	11.0	220	7.1	220	4.3	4.3
6/40	–	–	240	7.8	–	–	–
8/40	–	–	320	10.3	320	6.2	6.2
10/40	–	–	400	12.9	400	7.8	7.8
6/60	–	–	360	11.6	–	–	–
8/60	–	–	480	15.5	480	9.3	9.3
10/60	–	–	600	19.4	600	11.6	11.6
6/78	–	–	468	15.1	–	–	–
8/78	–	–	624	20.2	624	12.1	12.1
10/78	–	–	780	25.2	780	15.1	15.1
HIGH PROVERS H = 3100 MM							
6/26	156	7.8	156	5.0	–	–	–
8/26	208	10.4	208	6.7	208	4.0	4.0
10/26	260	13.0	260	8.4	260	5.0	5.0
6/48	–	–	288	9.3	–	–	–
8/48	–	–	384	12.4	384	7.4	7.4
10/48	–	–	480	15.5	480	9.3	9.3
6/72	–	–	432	14.0	–	–	–
8/72	–	–	576	18.6	576	11.2	11.2
10/72	–	–	720	23.3	720	14.0	14.0
6/94	–	–	564	18.2	–	–	–
8/94	–	–	752	24.3	752	14.6	14.6
10/94	–	–	940	30.4	940	18.2	18.2

*Total number of swings is always 4 more than effective number of swings. **Not recommended in combination with the MO881 Moulder.

(1) IPP with infeed chute. Photocell controlled. Prover runs intermittently. Emptying mode. Control panel under a projecting overhang, power supplies for the divider, rounder and moulder.

(2) IPP with single infeed V-belt conveyor L=750mm. Photocell controlled, non-stick coated, infeed conveyor combined with continuous pocket prover drive. Variable speed on the prover. Control panel under a projecting overhang, power supplies for the divider, rounder and moulder.

(3) IPP with dual infeed conveyor L=750 mm, centrally placed, photocell controlled, non-stick coated infeed V-belt conveyors. Flap system guides the dough pieces after the rounder. Compressed air is required, 6 bar. Variable speed on the prover. Control panel under a projecting overhang, power supplies for the divider, rounder and moulder, and the outfeed cross conveyor.

CAN BE MOUNTED FROM THE CEILING

CUSTOMIZED DECK LENGTH
– NORMALLY 5–12 METERS

ADJUSTABLE RESTING TIME

SAVES FLOOR SPACE

ICP – INTERMEDIATE CONVEYOR PROVER

A conveyor prover for all types of bakeries. Can be made in 1-4 decks as standard and custom lengths. Space saving system, can be mounted from the ceiling.

FEATURES

Removable windows on both sides. Belt width 350 mm. Made of strong special aluminum profiles. Drum motors with frequency controlled drives as standard.

Technical drawing needed.

Standard length up to 12 m on each deck.

FORMULA FOR CALCULATING CONVEYOR PROVER LENGTH (IN METERS):

$$\frac{\text{Capacity rate/hour}}{60} \times \text{desired proving time in minutes} \times A$$

A = 0.25 (meters) for dough pieces over 1 kg.

A = 0.20 (meters) for dough pieces up to 1 kg.

TECHNICAL

Capacity range. up to 3600 pieces/hour

Weight range, subject to capacity and dough characteristics. 100–1500 g

Power supply. 0.11 kW/deck as standard

Length of each deck. customized, normally 5–12 meters



OPTIONS

Set of ceiling suspensions – one for the drive end and one for each 2.5 meters.

Outlet sliding plate – Fixed.

Outlet sliding plate – Turnable L = 1500 mm.

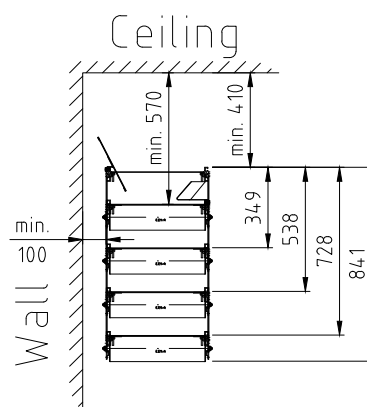
Outlet sliding plate – Turnable L = 2500 mm.

Separate stands.

Straight in-line feeding.

Wall supports.

MEASUREMENTS



CUP ELEVATOR CE100

A step-by-step elevator for transporting dough pieces from the rounder into the moulder.

FEATURES

Capacity up to 2000 pieces/hour.

Elevator mounted on MO300.

The conveyor belt, 200 mm wide, has riveted cups every 300 mm.

The timing of each dough piece is controlled by a photocell.

The infeed hopper guides the dough piece into an empty cup.

TECHNICAL

Capacity range.	up to 2000 pieces/hour
Weight range, subject to capacity and dough characteristics (when sold separately).	100–1 500 g
Power supply.	0.25 kW
Mounting height.	2000–2040 mm

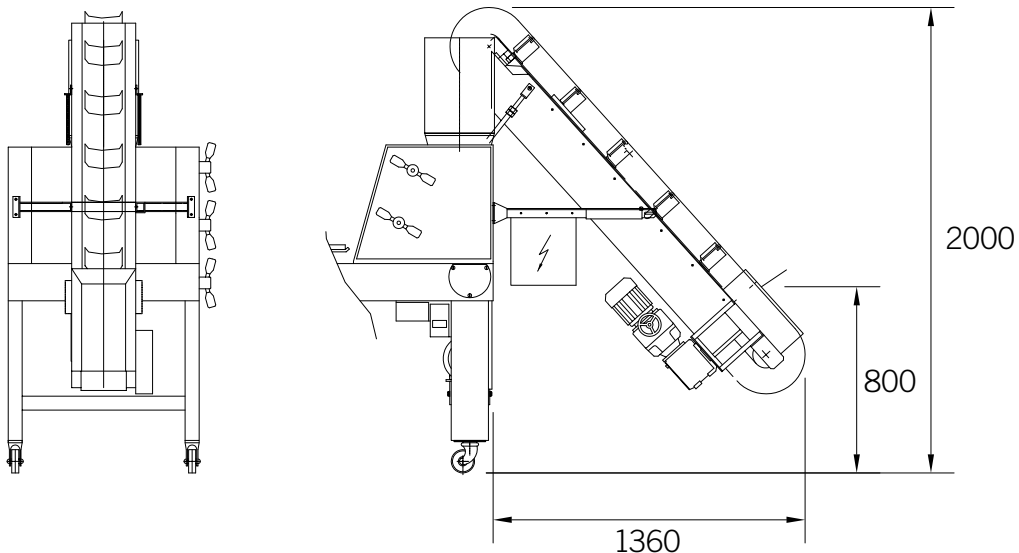
RIVETED CUPS EVERY 300 MM



**CAPACITY UP TO 2000
PIECES/HOUR**

CONTROLLED BY PHOTOCELL

MEASUREMENTS







**Your partner
in successful
baking**

CUP ELEVATOR CE300

A step-by-step elevator for transporting dough pieces from the rounder up to the Intermediate Conveyor Prover.

FEATURES

The conveyor belt, 200 mm wide, has riveted cups every 300 mm.

The timing of each dough piece is controlled by a photocell.

The infeed hopper guides the dough piece into an empty cup.

TECHNICAL

Capacity range. up to 2000 pieces/hour

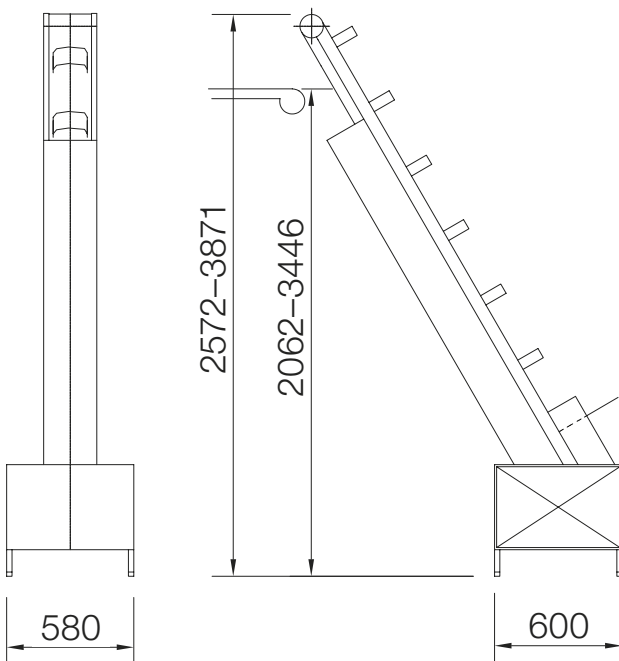
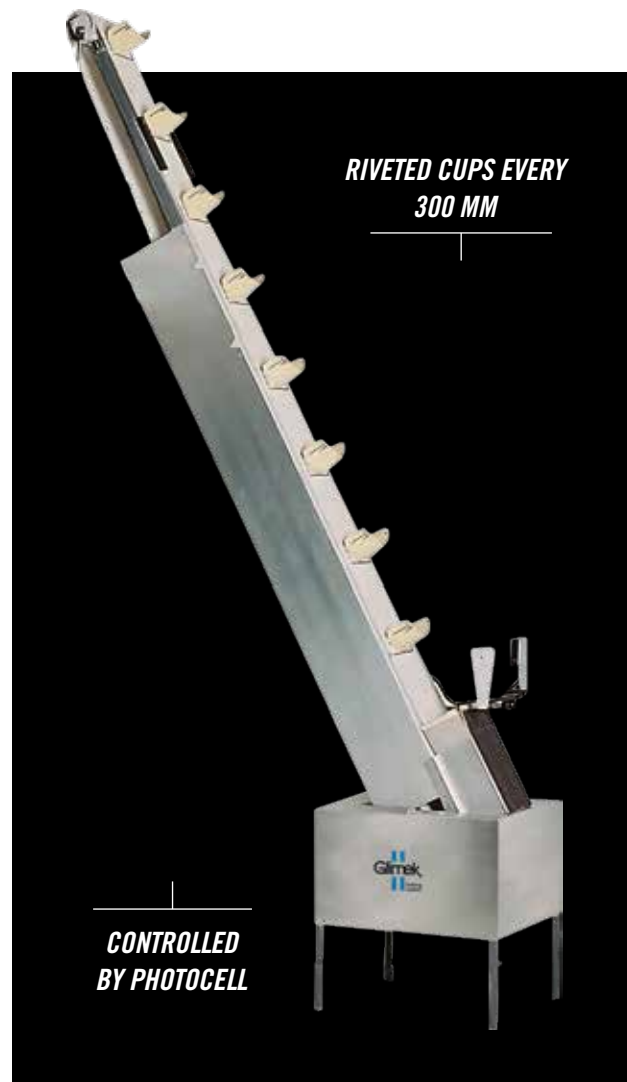
Weight range.* 100–1500 g

Distribution height max. 3500 mm

Power supply. 0.55 kW

*subject to capacity and dough characteristics.

MEASUREMENTS



CUP ELEVATOR CE500

A step-by-step vertical chain elevator for transporting the dough pieces from the rounder up to the Intermediate Conveyor Prover. A heavy duty elevator for use in industrial bakeries.

FEATURES

The timing of each dough piece is controlled by a photocell.

The infeed hopper guides the dough piece into an empty cup.

Additional distributing height (option). The CE500 is calculated for max. distributing height 2806 mm (=24 cups), but can be made higher, for distributing height up to 3897 mm.

Reveted cups every 300 mm.

Conveyor belt 200 mm wide.

TECHNICAL

Capacity range. up to 3600 pieces/hour

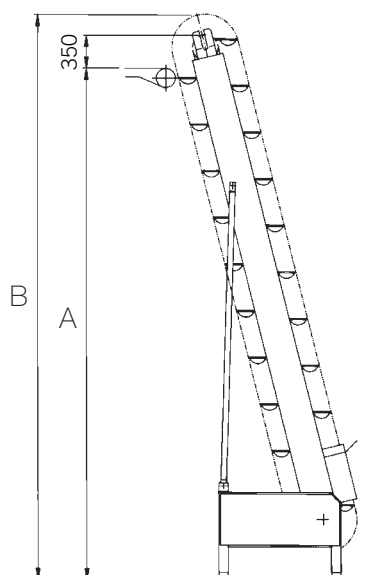
Weight range.* 100–1500 g

Power supply. 0.75 kW

*subject to capacity and dough characteristics.



MEASUREMENTS



A-DISTRIBUTING HEIGHT (MM)	B-TOTAL HEIGHT (MM)	NUMBER OF CUPS
1959–2070	2519–2630	18
2070–2192	2630–2752	19
2192–2315	2752–2875	20
2315–2438	2875–2998	21
2438–2560	2998–3120	22
2560–2684	3120–3244	23
2684–2806	3244–3366	24
2806–2928	3366–3488	25
2928–3052	3488–3612	26
3052–3174	3612–3734	27
3174–3297	3734–3857	28
3297–3420	3857–3980	29
3420–3543	3980–4103	30
3543–3665	4103–4225	31
3665–3776	4225–4336	32
3776–3897	4336–4457	33

Our story

We provide customized baking solutions and complete bread lines for professional baking businesses.

We offer reliable technology with precision control and flexibility regarding weights and types of dough and also user-friendly design that gives baking professionals creative freedom at the lowest cost of ownership. We are an accessible organization and look forward to being your professional partner throughout the baking process.

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SVEBA DAHLEN

 MIDDLEBY BAKERY GROUP