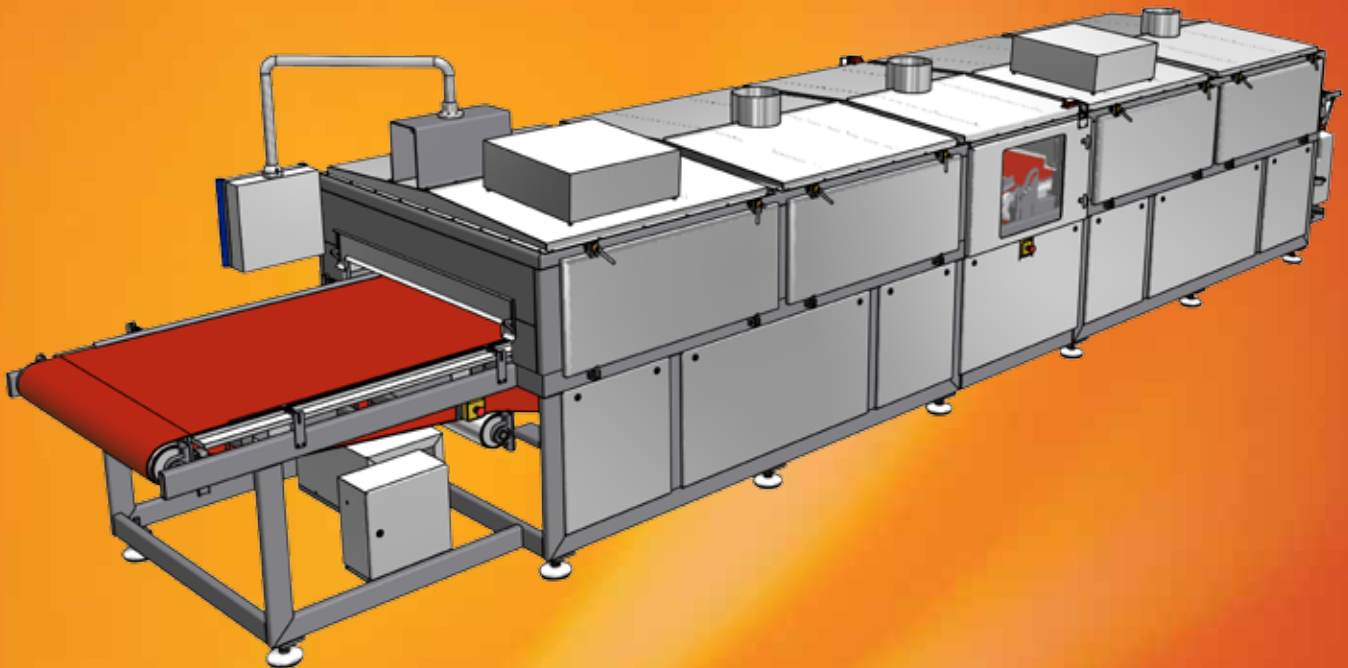


Stein ProBake™

Specifications



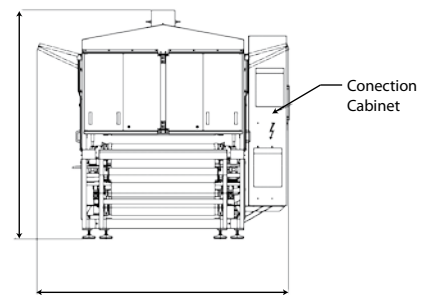
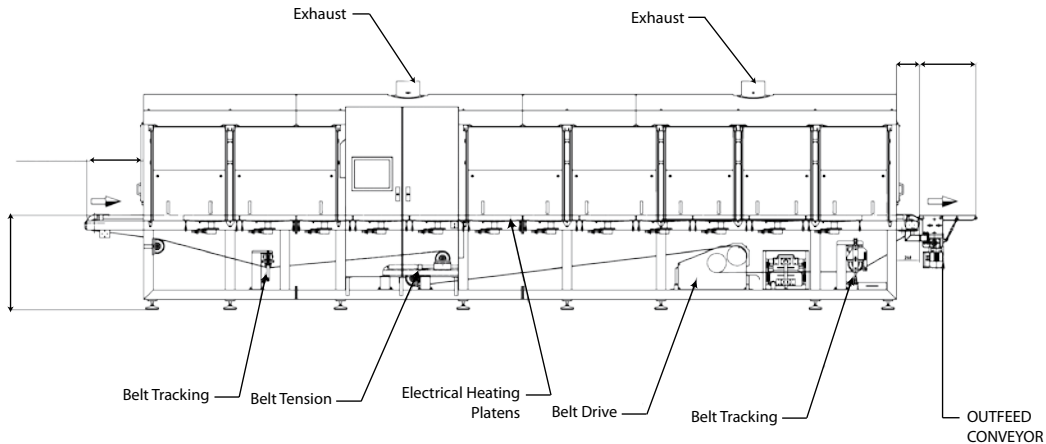
ProBake™ Specifications

Features:

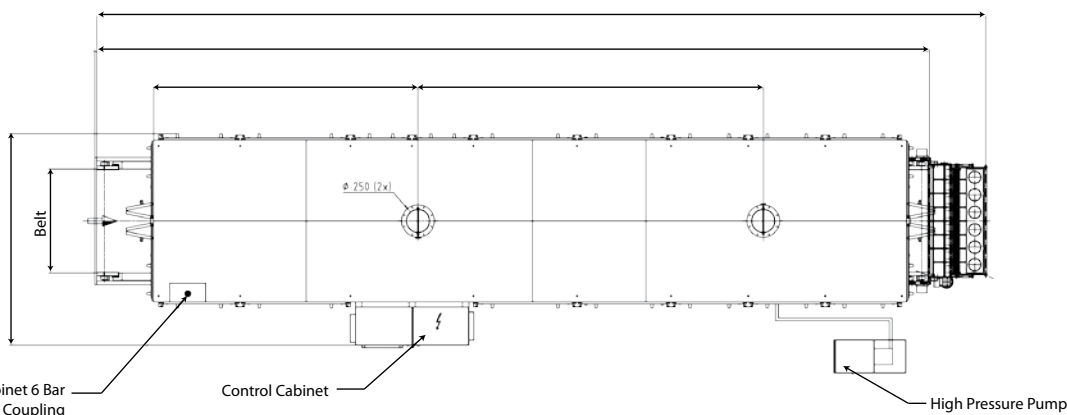
- Continuous contact cooker with bottom heating platens only
- Stainless steel platens designed to a precise geometry with internal thermal fluid circuit
- External heater provides a constant flow, thermal fluid loop
- Generates the desired under-sole for any dough based bakery item
- The only product control variables are the platen temperatures and time
- Relatively short dwell time/fast belt speed
- Stainless steel construction

Benefits:

- Prepares the bottom surface of food product for direct transfer to next step. Contact heating occurs as food items travel on a Teflon coated belt over a series of heated platens
- Delivers uniform heat transfer across the width of the belt
- Provides precise temperature control
- Based on empirical data, the required under-sole is generated in less than one minute assuring high quality products
- Very little premature internal cooking takes place. This is equivalent to in-pan processing
- Ensures hygienic environment, reliable production and ease of maintenance



VIEW FROM INFEED



ProBake™ Specifications

Model	PB 1118	PB 1124	PB 1136	PB 1148	PB 1160	PB 1172	PB 1184	PB 1196
Dimensions								
Machine width	82.7 in (2100 mm)	82.7 in (2100 mm)	82.7 in (2100 mm)	82.7 in (2100 mm)	82.7 in (2100 mm)	82.7 in (2100 mm)	82.7 in (2100 mm)	82.7 in (2100 mm)
Machine length	137.8 in (3500 mm)	151.6 in (3850 mm)	202.8 in (5150 mm)	261.8 in (6650 mm)	340.5 in (8650 mm)	380.0 in (9650 mm)	395.7 in (10050 mm)	444.9 in (11300 mm)
Machine height	98.4 in (2500 mm)	98.4 in (2500 mm)	98.4 in (2500 mm)	98.4 in (2500 mm)	98.4 in (2500 mm)	98.4 in (2500 mm)	98.4 in (2500 mm)	98.4 in (2500 mm)
Overall Belt Width	43.3 in (1100 mm)	43.3 in (1100 mm)	43.3 in (1100 mm)	43.3 in (1100 mm)	43.3 in (1100 mm)	43.3 in (1100 mm)	43.3 in (1100 mm)	43.3 in (1100 mm)
Useable Belt Width	40.1 in (1020 mm)	40.1 in (1020 mm)	40.1 in (1020 mm)	40.1 in (1020 mm)	40.1 in (1020 mm)	40.1 in (1020 mm)	40.1 in (1020 mm)	40.1 in (1020 mm)
Cooking Length	5.9 ft (1800 mm)	7.9 ft (2400 mm)	11.8 ft (3600 mm)	15.7 ft (4800 mm)	19.7 ft (6000 mm)	23.6 ft (7200 mm)	27.6 ft (8400 mm)	31.5 ft (9600 mm)
Shipping weight								
Heating Platen								
Temperature (Recommended max. temp)	Max 500°F (260°C)	Max 500°F (260°C)	Max 500°F (260°C)	Max 500°F (260°C)	Max 500°F (260°C)	Max 500°F (260°C)	Max 500°F (260°C)	Max 500°F (260°C)
Electric	276384 BTU/hr (81 kW)	368511 BTU/hr (108 kW)	552767 BTU/hr (162 kW)	737023 BTU/hr (216 kW)	921278 BTU/hr (270 kW)	1105534 BTU/hr (324 kW)	1289790 BTU/hr (378 kW)	1637828 BTU/hr (480 kW)
Thermal fluid at $\Delta T=50^{\circ}F$	170607 BTU/hr (50 kW)	204728 BTU/hr (60 kW)	307093 BTU/hr (90 kW)	409457 BTU/hr (120 kW)	511821 BTU/hr (150 kW)	614186 BTU/hr (180 kW)	716550 BTU/hr (210 kW)	818914 BTU/hr (240 kW)
Flow per secondary loop (2 loops recommended)	6m³	6m³	9m³	12m³	15m³	18m³	21m³	24m³
Belting - Teflon Style								
Belt length	345.3 in (8770 mm)	421.7 in (10710 mm)	538.2 in (13670 mm)	635.8 in (16150 mm)	763.0 in (19380 mm)	865.4 in (21980 mm)	1013.4 in (25740 mm)	1087.4 in (27620 mm)
Electrical Specifications (Allen Bradley or Siemens PLC where applicable), R-H Controls, Standard Machine Mounted								
460/3/60	Standard	Standard	Standard	Standard	Standard	Standard	Standard	Standard
575/3/60	Available	Available	Available	Available	Available	Available	Available	Available
PLC Standard A&B 500 or micro logic	Included	Included	Included	Included	Included	Included	Included	Included
PLC A&B 1747 L552	Option	Option	Option	Option	Option	Option	Option	Option
Other PLC System	Option	Option	Option	Option	Option	Option	Option	Option
UL Approval	INC	INC	INC	INC	INC	INC	INC	INC
Drive								
Electric	0.55 kW	0.55 kW	0.55 kW	0.55 kW	0.55 kW	0.55 kW	0.55 kW	0.55 kW
Cleaning System (External connection of hot water)								
High Pressure Belt Washer System max 149°F (65°C)	Option	Option	Option	Option	Option	Option	Option	Option
Digital Read-Out System Height & Belt speed								
Panel A&B 2711TP-T6C205	Included	Included	Included	Included	Included	Included	Included	Included
Panel A&B 2711TP-T10C4D2	Option	Option	Option	Option	Option	Option	Option	Option
Panel A&B 6182H/10TRH4D	Option	Option	Option	Option	Option	Option	Option	Option
Infeed Extension (non-heated) Standard 24" (600 mm)								
36" Infeed (900 mm)	Option	Option	Option	Option	Option	Option	Option	Option
48" Infeed (1200 mm)	Option	Option	Option	Option	Option	Option	Option	Option
Outfeed Conveyor (non-heated)								
12" Outfeed Conveyor (300 mm)	Option	Option	Option	Option	Option	Option	Option	Option
24" Outfeed Conveyor (600 mm)	Option	Option	Option	Option	Option	Option	Option	Option
36" Outfeed Conveyor (900 mm)	Option	Option	Option	Option	Option	Option	Option	Option
Preheated Infeed								
36" Infeed (900 mm) (20kW)	Option	Option	Option	Option	Option	Option	Option	Option
72" Infeed (900 mm) (20kW)	Option	Option	Option	Option	Option	Option	Option	Option
Exhaust fan - (1 Required) - Prepared for external fan								

Also available in 24" (600mm) and 40" (1000mm) belt widths; Dimensions for all models based on options selected.



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