

Templex Rack Proofer



Ruggedness – Robust design and construction

Versatility – Compact footprint offers improved layout planning

Flexibility – Broad range of panned products

Performance – Modern enhancements for improved temperature and humidity control

This automatic proofer for bread, rolls and sweet goods with 5, 7 or 10 shelves per rack, 26” or 32” deep shelves, carries panned product in racks up to 13’4” wide, traveling in a captive circuit.

The high-loading rack density and tightly controlled transport circuit make it the most space-efficient, floor-standing proofer available. The Templex Proofer can be floor or pit-mounted as the layout requires.

Range:

- 26" Rack Depth
 - (7) shelf standard or low profile grid up to 36 racks and up to 13'-4" wide
 - (10) shelf standard or low profile grid up to 36 racks and up to 13'-4" wide
 - Extra clearance rack (1") available in standard or low profile grid design and specific widths (consult BTS)
- 32" Rack Depth
 - (7) shelf standard or low profile grid up to 36 racks and up to 13'-4" wide
 - Heavy-duty rack for 12'-4" rack width
 - (10) shelf standard or low profile grid up to 32 racks
 - (5) shelf heavy-duty rack optional for special high clearance bread products
- 38" Rack Depth
 - (7) shelf heavy-duty grid/rack design
 - 11'-4", 12'-4" and 13'-4" rack widths available

Features and Benefits

- Corrosion-resistant construction. Proofer materials include extruded structural aluminum for the frame-work, aluminum with stainless grids for the racks, and stainless modular panels for the enclosure
- The stainless grids also add strength for pan support
- PLC Proofer Control: Temperature and humidity in the proofer are PLC-controlled on a user-friendly A-B Panel-View display
- Easy Access: An interior proofer walkway is provided to facilitate easy access for sanitation, maintenance and inspections
- AF Drive Control: Provides smooth transition of pans during loading and unloading.
- A/C Unit: Constructed of stainless steel, including all ductwork. Live steam injection is standard for controlled humidity. With modulating controls, off/on cycling is avoided
- Control Panel: Painted NEMA-12 main control panel with stainless steel door. UL approved. Panel door includes operator interface screen and laptop interface module
- Loading and Unloading: Automatic side-feed
- Starting point of a "step feed" system when used with Tray or Tunnel Ovens

Standard Options:

- Free standing 4" thick modular panels (standard 2") stainless clad both sides
- Air wash water spray (SST pump) optional adder
- Humidity control via water spray with SST pump and with available backup live steam injection.

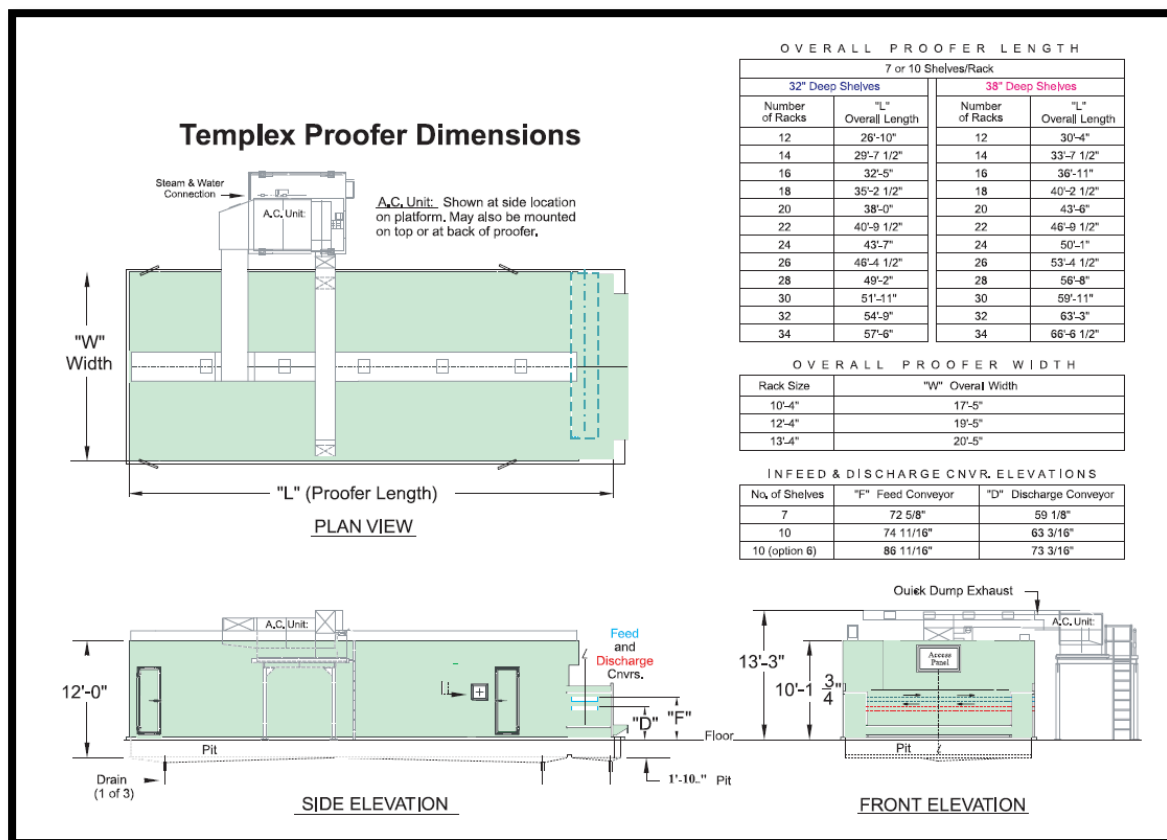
- Automatic “cascade” un-loader for high speed operation
- Pit installation
- High-pressure recirculating rack washer
- Top mount or side mount A/C unit
- Special 10-shelf version to allow 3 1/2” clearance between shelves
- Can also be used for pan storage or cooling product in pans
- Remote pedestal-mount HMI
- Stainless steel control panel
- Spare racks



Electrical:

- Worldwide application

Dimensional Drawing:



Baker
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