

Templex Rack Proofer



This automatic proofer for bread, rolls and sweet goods with7 or 10 shelves per rack, 32" or 38" 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.



Benefits:

- Structural aluminum frame-work
- Maximum output; minimum floor space
- Proven design with modern upgrades

Standard Features:

- 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

Standard Options:

- Free standing 4" thick modular panels (standard 2") stainless clad both sides
- Water spray is an option (SST pump)
- Humidity control via water spray with SST pump
- 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:



Dimensional Drawing:





Parts, Rebuilds and Services using the OEM Designs for:



For more information please contact your Account Representative or:

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