



## Conveyorized Proofer



***Simplicity*** – Simple straight-thru design and simple loading and unloading

***Versatility*** – Capable of handling many different pan varieties and does not require special pans

***Flexibility*** – Broad range of products such as bread, buns, sweet goods, panned products

***Performance*** – Excellent temperature and humidity control

The LANHAM PROOF AND BAKE design is the basis for modern hi-tech Baker Thermal Solutions conveyor proofers.

This durable proofer is designed to uniformly proof bread, rolls and other panned products. Single and Double Ovals or “**Figure 8**” configurations ensure system layout flexibility. All products travel along the same proofing path. Continuous smooth metered loading and unloading at convenient elevations.

## Features and Benefits:

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### Installation and Commissioning

- Single and Double Ovals or “Figure 8” configurations ensure system layout flexibility
- Numerous layout possibilities available with 60” (1.5m), 84” (2.1m), or 120” (3.0m) curve radius turns, including “L” shaped layouts and the ability to build around columns
- Self-supporting, stainless-steel clad, 4” thick urethane foam enclosure. Cam lock panels with neoprene seals, access doors and heated viewing windows

### Process

- Gentle handling of the product by the pan metering system both before and after proofing helps to protect the unbaked product in its most delicate phase
- Advanced variable speed drive system provides smooth and vibration-free movement through the proofer
- Stainless steel “W” shaped proofer grids with fixed or offset guides or optional magnets to handle a wide range of pan shapes and sizes
- PLC-driven modulating air conditioning controls for improved environmental consistency
- Allen-Bradley PanelView Plus HMI conveniently displays all process data in real time
- Automatic pan spacing for reliable operation
- Quick cool-down exhaust fan system

### Utilization

- Stainless steel proofer track with special gasketed joints to prevent chain oil leakage yet bolted together for easy track replacement
- Heavy-duty 1200-N-Less chain design with sophisticated speed-tracking 9-point automatic lubrication system
- Heavy-duty dual chain, variable speed electric drive system engages main chain “truck” *from both sides*, leaving bearings free to rotate, and allowing a smoother more uniform pull
- Stainless steel heat and humidity conditioning unit with stainless steel supply and return duct
- Pneumatic chain tensioning system at low level for ease of maintenance

## Sanitation

- Open access design to facilitate inspection, maintenance and sanitation
- Powered grid cleaning brush
- Flat interior floor for better hygiene and easier cleaning

## Standard Options:

- Grids with side guides for flat-bottomed pans or trays
- Grids with magnets to control pan movement
- Additional doors and access hatches
- Platforms for access to internal drives and air conditioning components
- Stainless steel control panel
- Hood access ladder and railing kit

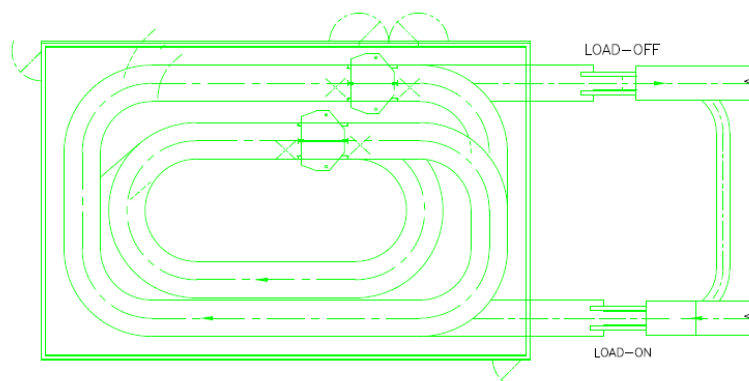
## Utilities:

### Electrical:

- Worldwide application

### Pneumatic:

- Pneumatic take-up turn: 60 PSI (4.1 bar)
- Lubrication system: 1 CFM (0.5 l/s) @ 60 PSI (4.1 bar)

**Baker**  
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