





# G2 TEMPLEX RACK PROOFER

This automatic rack proofer is designed for bread, rolls and hearth baked goods with 5, 7 or 10 shelves per rack, 26", 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.



### **RUGGEDNESS**

Robust design and construction



# **VERSATILITY**

Compact footprint offers improved layout planning



# **FLEXIBILITY**

Designed for breads, rolls and hearth baked products

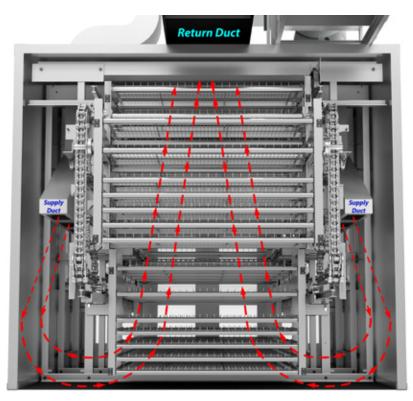


## **PERFORMANCE**

Modern enhancements for improved temperature and humidity control

### **FEATURES AND BENEFITS**

- Corrosion-resistant construction. Proofer materials include extruded structural aluminum for the framework, aluminum with stainless grids for the racks, and stainless modular panels for the enclosure.
- 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: Stainless Steel NEMA-4X 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.



Uniform airflow for consistent proofing.

### **ADDED FEATURES**

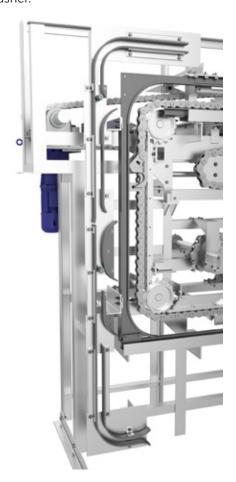
- Main drive relocated out of pit for easy access.
- 6 to 8 access doors with heated windows located in key observation areas.
- Removable rear doors for rack assembly access.

### **UNLOADER PUSHER**

- Heavy duty square tube pusher bar.
- Reduce down time with quick change design.
- Rounded pusher fingers to reduce catch points.
- Bakery approved design.

# STANDARD AND UPGRADE OPTIONS

- · Automatic oil and grease lubrication.
- Humidity control via water spray with SST pump.
- · Rack clear eye assembly for loader/unloader.
- Rack washer.



Easy to maintain and troubleshoot rack carrier system



