

THE COMPACT FOOTPRINT
YOU HAVE ALWAYS LOVED
NOW WITH A SIMPLIFIED
AND EASY TO MAINTAIN
DRIVE SYSTEM

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.

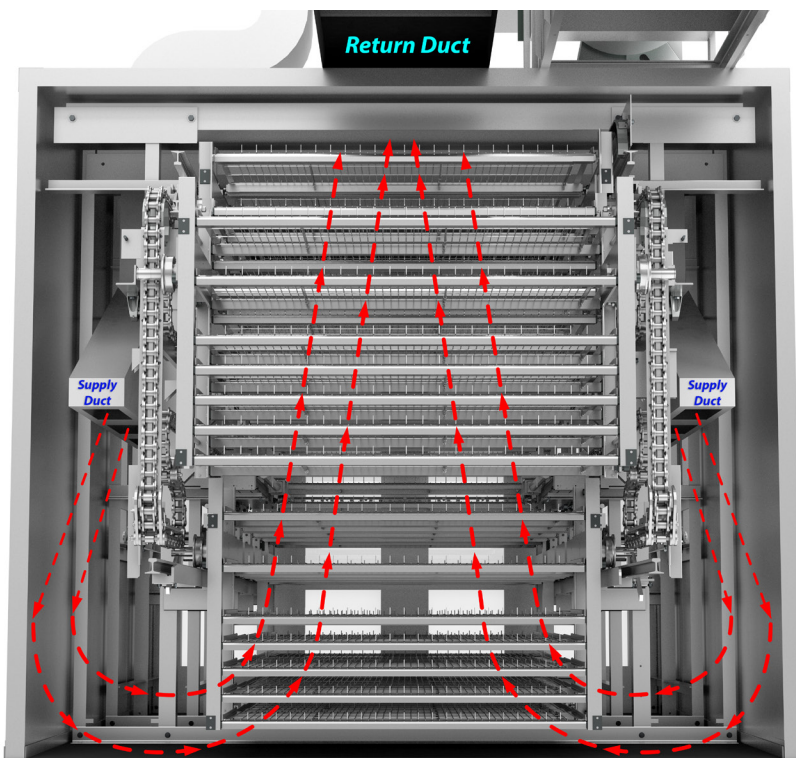


PERFORMANCE

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

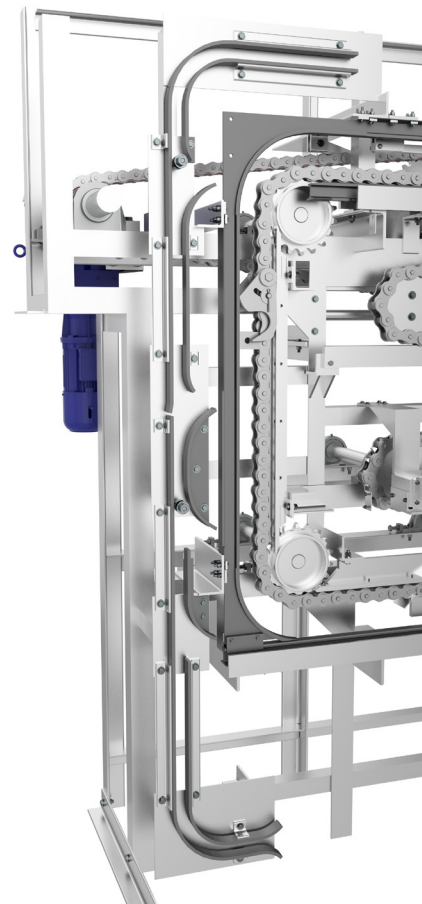
- Main drive relocated out of pit for easy access.
- 6 to 8 access doors with heated windows located in key observation areas.
- Removable rear doors for rack assembly access.

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