



# CONVEYORIZED PROOFER

The Lanham Proof and Bake design forms the foundation of modern high-tech Baker Thermal Solutions conveyor proofers.

This durable proofer is built to proof bread, rolls, and other panned products uniformly. Its Single, Double Ovals, or "Figure 8" configurations provide flexible system layouts, with all products following the same proofing path. It features continuous, smooth, metered loading and unloading at convenient elevations.



## SIMPLICITY

Streamlined, straight-through design with effortless loading and unloading for maximum efficiency.



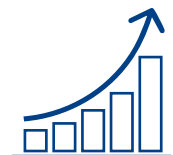
## VERSATILITY

Handles a wide variety of pan types without requiring specialized equipment, accommodating diverse production needs.



## FLEXIBILITY

It easily supports a broad product range, including breads, buns, sweet goods, and other panned items.



## PERFORMANCE

Delivers precise temperature and humidity control for consistent, high-quality baking results.

## FEATURES AND BENEFITS

### Process

- The pan metering system ensures gentle handling of unbaked products before and after proofer, safeguarding them during their most delicate phase.
- The advanced variable-speed drive system delivers smooth, vibration-free movement throughout the proofer.
- Stainless steel proofer grids with fixed or offset guides and optional magnetic features accommodate a wide variety of pan shapes and sizes.
- PLC-driven modulating air conditioning ensures consistent temperature and humidity for optimal proofing conditions.
- The Allen Bradley PanelView Plus HMI provides a user-friendly interface, displaying all process data in real time.
- Automatic pan spacing ensures consistent and dependable operation.
- A quick cool-down exhaust fan system facilitates rapid temperature adjustments.
- Upgraded chain with improved oiling.

### Layout

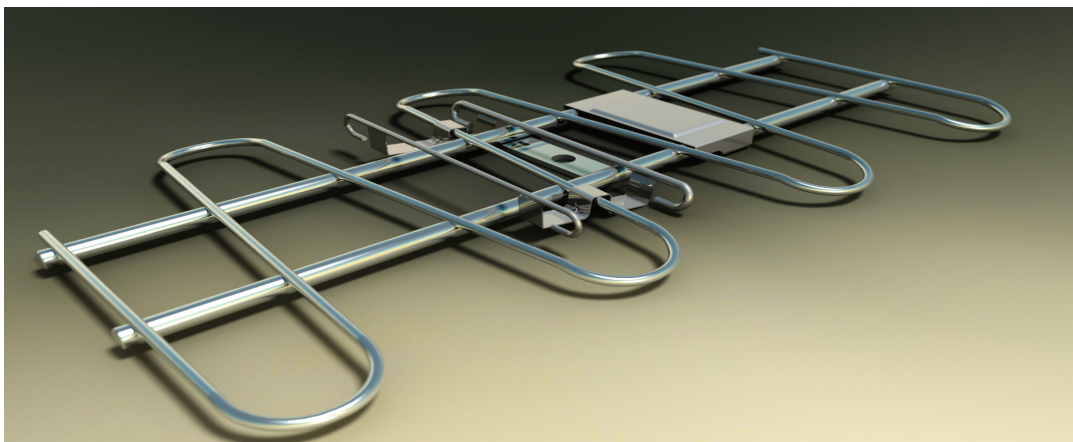
- Choose from Single, Double Ovals, or “Figure 8” layouts to adapt seamlessly to various system designs.
- Offers a range of configurations with 60”, 84”, or 120” curve radius turns, including “L” shapes and layouts designed to navigate around structural columns.
- Features a self-supporting, stainless steel clad enclosure with 4” thick urethane foam panels, cam lock connections, neoprene seals, access doors, and heated viewing windows for durability and functionality.

## UTILIZATION

- The durable stainless steel track with gasketed joints prevents chain oil leakage, while the bolted construction ensures quick and easy replacement.
- Heavy-duty N Less chain incorporates an automatic lubrication system with sophisticated speed tracking for optimal performance and longevity.
- Robust variable-speed electric drive system engages the main chain from both sides, reducing bearing strain and providing smoother, more uniform movement.
- The stainless steel heat and humidity system with stainless steel supply and return ducts ensures consistent environmental control for superior proofing results.

## SANITATION

- Open-access construction simplifies inspection, maintenance, and sanitation tasks, ensuring operational efficiency.
- A powered grid cleaning brush streamlines cleaning processes, maintaining peak performance.
- Flat interior flooring enhances hygiene and allows for effortless cleaning, meeting the highest sanitation standards.



Fully adaptable grid design to suite any pan variety

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