



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

# G2 TEMPLEX RACK PROOFER

This automatic rack proofer is designed for bread, rolls, and hearth-baked goods, accommodating racks with 5,7, or 10 shelves that are 26", 32", or 38" deep. It carries panned products in racks up to 13'4" wide, traveling within a captive circuit. Its high-loading rack density and tightly controlled transport system make it the most space-efficient floor-standing proofer available.



## RUGGEDNESS

Engineered with durable, heavy-duty construction to withstand high-volume production environments.



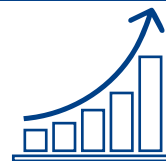
## VERSATILITY

The space-saving compact design enables optimal layout flexibility, adapting seamlessly to diverse production needs.



## FLEXIBILITY

Specifically crafted to handle a wide range of products from breads and rolls to hearth-baked goods, ensuring consistent results across various types.

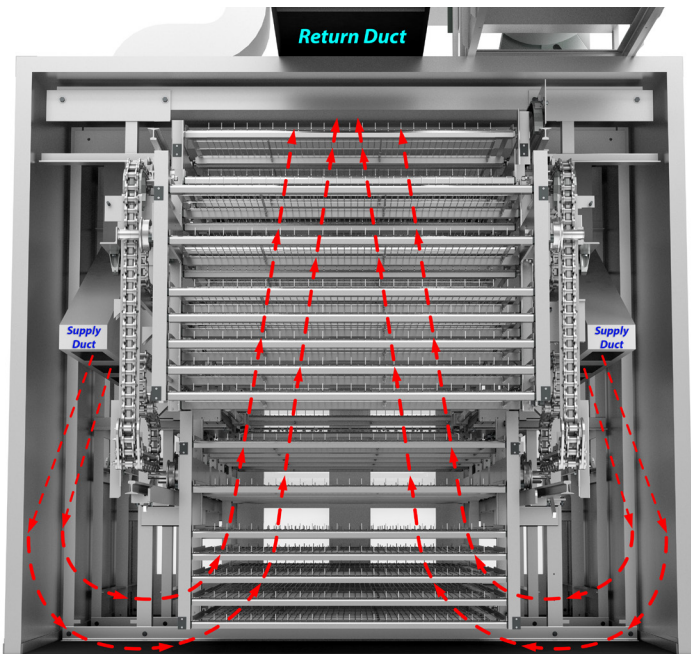


## PERFORMANCE

Advanced technological enhancements deliver superior control over temperature and humidity, optimizing baking conditions for improved product quality.

## FEATURES AND BENEFITS

- Durable framework of extruded structural aluminum, with stainless steel modular panels and aluminum racks, ensuring long-lasting performance.
- Temperature and humidity are precisely managed through a user-friendly A-B PanelView display, optimizing proofing conditions.
- Interior walkway provides easy access for sanitation, maintenance, and inspections, ensuring seamless upkeep.
- Smooth pan transitions during loading and unloading, improving operational efficiency.
- Stainless steel construction with live steam injection and modulating controls for precise humidity control and energy efficiency.
- Stainless steel NEMA-4X control panel with operator interface screen and laptop connectivity, UL-approved for durability.
- Automatic side-feed for streamlined integration and reduced manual intervention.



↑ Uniform airflow for consistent proofing.

## ADDED FEATURES

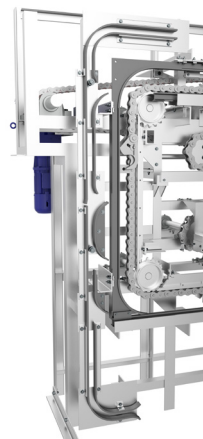
- Positioned outside the pit for easier access, improving maintenance efficiency.
- Six strategically placed access door with heated windows provide optimal visibility and convenience for operators.
- Designed for quick access door with heated windows to provide optimal visibility and convenience for operators.

## UNLOADER PUSHER

- Robust square tube pusher bar ensures durability and smooth operation.
- Reduces downtime with a streamlined design for fast part replacement.
- Engineered to meet the rigorous standards of the baking industry.

## STANDARD AND UPGRADE OPTIONS

- Utilizes water spray with a stainless-steel pump for precise humidity management.
- Enhance loader/unloader functionality for seamless integration.
- Ensures efficient cleaning for consistent product quality.
- Optional micro-fog system offers an alternative to steam for precise humidity control.
- Provides flexibility by offering an electric heating solution in place of steam.
- Can be installed on the roof, platform, or floor based on customer needs.
- Gently handles pans to maintain product integrity during unloading.



←← Easy to maintain and troubleshoot rack carrier system