

PROOFER

CapProof



Continuous linear proofer incorporating the Capway® endless conveyor belt.

The belt goes up on the inside of the proofer, crosses at the top to the outside, and then goes down. This means infeed and discharge are on ground level.

The system is equipped with a variable speed drive unit to allow for adjustable proof times. Equipped with a drive central unit, each tier is individually driven and safeguarded. A single drive motor is used to power the system.

CAPPROOF PROOFER APPLICATIONS (On pans):

- Bread
- Rolls
- Pizzas
- Baguettes
- Viennoiseries
- Pastries
- Pies

STANDARD FEATURES:

- Heavy-duty stainless steel frame
- Industrial climatization unit
- Proofing enclosures
- First-in/First-out

ADVANTAGES/BENEFITS:

- Solid, long-life construction
- Optimum temperature and humidity control
- Minimum energy losses
- Same conditions for each product



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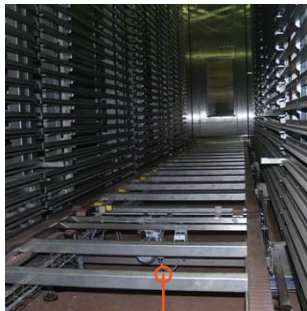


Proofer Enclosure



Heat and Humidity System

OTHER CAPWAY PROOFERS:



CapStep Multi-level Proofer