

PROOFER

CapStep



High capacity proofer with minimum floor space requirements for pans and peelboards.

When the pans with product leave the make-up area, they are transferred into the proofer. After a pan/board or group enters the CapStep, it is raised upward. When the pans/boards reach the top of the upward section, they are transferred to the downward section of the proofer by a transfer conveyor equipped with paddles. When the transfer is complete, the downward section is lowered one level. This process continues until the pans/boards reach the discharge conveyor of the CapStep Proofer.

The pans / boards are supported by extruded anodized aluminum angles that are equipped with UHMW wear guides. The angles are fastened to heavy-duty chains. The whole system is PLC controlled and includes all the required safeties.



CAPSTEP PROOFER APPLICATIONS (On pans or peelboards):

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

STANDARD FEATURES:

- Heavy-duty stainless steel frame
- High upward/downward sections
- Spring-loaded infeed/discharge
- Aluminum angles with synthetic slide guides
- Industrial climatization unit
- Insulated enclosures

ADVANTAGES/BENEFITS:

- Solid, long-life construction
- Minimum of mechanical movements
- Optimum safety system
- Gentle product transfer with minimum wear
- Optimum temperature and humidity control
- Minimum energy losses



Maintenance Platform

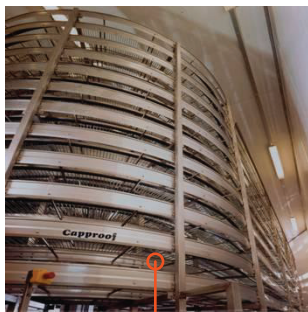


Stairs to Platform



Spring Loaded Conveyors

OTHER CAPWAY PROOFERS:



CapProof Linear Proofer