

## Models

TFP-1187



**topos**

## Topos Proofing Systems

Topos both designs and fabricates custom, modular, continuous final proofers for yeast raised products. We engineer these proofers to meet the proof time and the capacity of your line. These proofers are modular in design, so they can be built taller and/or longer to best fit your application and space limitations. Our engineering team focused on a very cleanable, sanitary and food safe design for this proofer.

Our proven design is reliable and robust for long life and continuous duty. All the metal parts of the proofer are fabricated from high quality Stainless Steel, not from Aluminum or painted mild steel. The proofer is fully enclosed with refrigeration quality insulated doors and panels, encased in Stainless Steel. All doors can be easily opened and closed using only one hand.

The proofers are built with either one or two climate-controlled zones from beginning to end, to yield optimum results for your product variety. The food-safe, ductless design of the heat and humidity system, and the all S/S construction allow for fast, easy and thorough cleaning once the production run is over. The variable speed heat and humidity delivery systems are fast acting and are combined with the powered exhaust fans to yield very accurate temperature and humidity control with very slight deviations.

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# Standard Features

Includes all doors "closed" and guards "in place" safety sensors where needed, for full OSHA compliance

Fully insulated enclosure on the entire frame of the proofer

Swing-away master electrical control enclosure for ease of service and troubleshooting access

Ethernet connected control system for remote monitoring, troubleshooting and reporting capability

Automatic oiling system for the tray-carrying chain and drive train.

Non-Stick coated proofer trays, for 6, 8 or 10 products wide.

All sanitary design fabrications with one hand door latching system

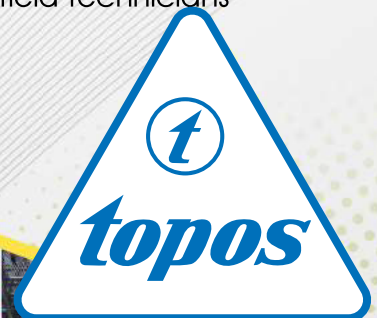
Modular design allows custom size combinations to suit any application.



Advanced PLC controlled system for the heat and humidity delivery and for the speed and operator production data readouts, all recipe driven from the user-friendly operator's touch screen

Dedicated, independent heat and humidity systems in each zone in the proofer

Factory supervised or turnkey installation, start-up and training available from our experienced field technicians



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## Standard Features



- Nickel plated tray carrying chains and sprockets.
- Smooth dumping, static trip shoe for turning over the trays at the discharge point for gentle product release.

- Variable speed fans for the heat-humidity distribution.



- Positive exhaust dumping fans with integral ambient air inlet dampers to cool down the box when needed.

- Drawbridge discharge conveyor, with electric winch for raising and lowering the discharge conveyor.
- Starch recovery system collects starch released from product during tray discharge.
- Urethane multi band discharge conveyor with integral product indexer for proper alignment of the product leaving the proofer entering the fryer.
- Lift off, S/S product transfer conveyor for float-in or flip-over type product feed into the fryer.
- Inspection windows at the key areas of the proofer.



- Over-torque mechanical safety clutch on the drive chains.



# TOPOS PROOFING SYSTEMS

PROOFER SPECIFICATIONS				
	No. of Proofer Sections	*Overall Length	*Std. No. of Active Trays 2 door tall	*Std. No. of Active Trays 3 door tall
SINGLE ZONE	5	27'-3" (8300mm)	460	790
	6	31'-1" (9480mm)	590	990
	7	35'-0" (10660mm)	720	1190
	8	38'-10" (11840mm)	846	1390
	9	42'-9" (13020mm)	976	1590
	10	46'-7" (14200mm)	1102	1790
DUAL ZONE	7	35'-0" (10660mm)	720**	1060
	8	38'-10" (11840mm)	846**	1260
	9	42'-9" (13020mm)	976**	1460
	10	46'-7" (14200mm)	1016	1660
	11	50'-5" (15380mm)	1146	1860
	12	54'-4" (16560mm)	1272	2060
	13	58'-2" (17740mm)	1402	2260
	14	62'-1" (18920mm)	1528	2460

\* Standard dimension and tray count with standard 84" infeed section

\*\* Compact Dual zone Design

## Formula to Size Proofer

$$\text{No. of Active Trays} = \frac{\text{Units Per Hour} \times \text{Total Mins. of Proof Time}}{\text{No. of Units Per Tray} \times 60}$$

## Optional Features

- Variable speed starch duster-dispenser with removable starch hopper with adjustable dusting pattern is mounted over the trays at the infeed part of the proofer.
- One or two zone heat and humidity systems as needed.
- CIP tray cleaning system.
- Remote mounted operator's touch screen control panel.
- Steam powered dry heat and humidity delivery systems or electric heat and water atomization/humidification systems can be supplied (which will not require a steam boiler in your plant).
- "Pass through" section for layouts that require it.
- Shuttle box tray loading of product onto the trays at the infeed.
- Two-door-tall or three-door-tall designs available based on space and layout limitations.
- Product counter (Full Trays) at infeed and discharge of proofer.

