

BakeTech Proofer

*MaxiSaver 10 Foot Radius,
MidiSaver 7 Foot or Classic 5 Foot Designs*

Consistent proof with year-in, year-out reliability. Each proofer is built with the features bakers ask for!

- MaxiSaver Double Oval with 10 foot radius curves
- MidiSaver Double Oval with 7 foot radius curves
- Classic Double Oval with 5 foot radius curves
- MiniSaver Single Oval with figure "8" design
- MaxiSaver reduces speeds by 20% – another BakeTech first
- MiniSaver automates small lines with minimum cost



Features of Bake Tech's Proofing System are:

- Stainless steel enclosure – 2B inside and #3 finish outside
- 4" Thick insulation with vinyl gaskets
- Cam lock, self supporting, sanitary construction
- Personnel doors and heated wall window or hatch
- Top access hatch, ladder and top perimeter safety rails
- Extruded aluminum proofer conveyor structure and supports
- Stainless steel track- bolted construction
- Stainless steel grids with magnets and/or centering guides
- Plated main chain with heavy duty ball bearing construction
- Main chain oiler with drum pump
- Electric variable drive system with take-up outside or inside
- Drive service platforms
- Grid washer or cleaning brushes
- Prewired electrical control panel, stainless steel optional
- PLC and touch screen operator interface