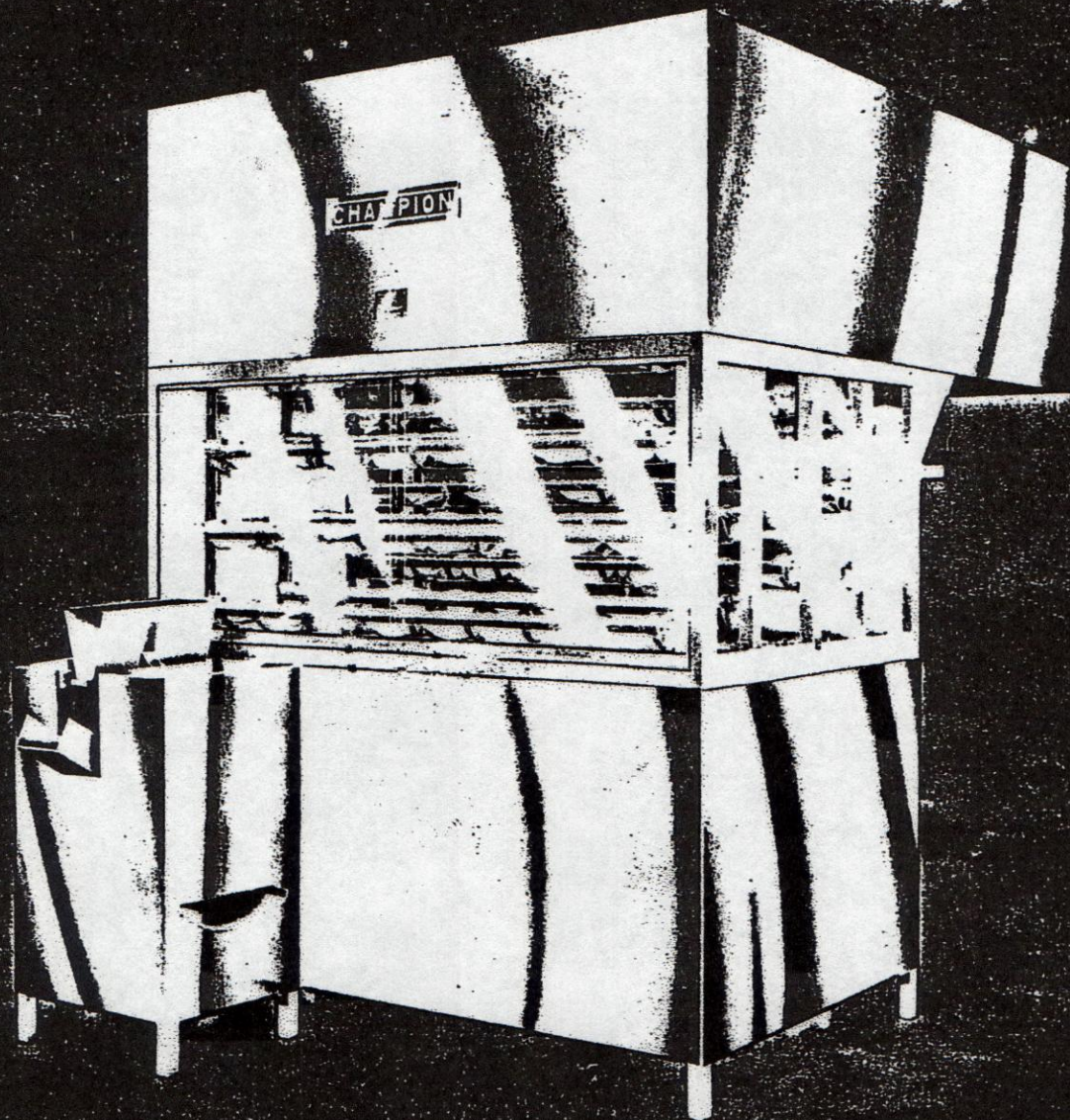


# Champion. Automatic Intermediate Proofer Sanitary Retailer Model



Designed and built for smaller bread plants, our new retailer model intermediate proofer automatically receives dough pieces from the rounder, passes them through an automatic prep loader for proper positioning in the proofer, gives uniform proof, and discharges the dough pieces into the moulder. Seven transpositions for each dough piece during proofing cycle give the even fermentation and the smooth grain structure that insure product uniformity at the moulder and results in perfect loaves.

Available in sizes from 600 to 2000 dough pieces per hour capacity, occupying a minimum of floor space, offering four choices of loading and discharge plans, here is the ideal proofer for the smaller bread plant.

CHAMPION MACHINERY COMPANY • JOLIET, ILL.

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# Champion Automatic Intermediate Proofer Sanitary Retailer Model

- Construction:** Strong welded steel frame. Drive mechanism attached to frame for permanent positioning and absolute alignment of shafts and bearings. Removable side, bottom, top and end panels finished in top grade white enamel, easily removed for inspection and maintenance. Sanitary wash-under base with 6" high legs.
- Type:** "L" type to fit any floor plan. Specify position of load and discharge points.
- Sanitation:** All parts in product zone easily removed for cleaning. Teflon coated discharge chute is fully adjustable and removable. Removable doors on end of proofer body and side of vertical leg. Corrosion resistant proofer trays have removable washable nylon liners. Fully enclosed loader with flour catch pan — fully accessible for cleaning. Plastic clear view inspection panels on all sides.
- Transpositor:** Turns over dough piece seven times during cycle; insures uniform proof and consequent superior loaf quality.
- Drive:** Totally enclosed fan cooled motor with reduction gear drive — fully accessible for maintenance and cleaning. Variable speed drive for smooth vibrationless operation, with fully accessible 3 to 1 variable speed control for standard 10 to 30 minutes proof cycle — as selected by operator.
- Trays:** Lightweight corrosion resistant proofer trays with nylon tray liners — easily removed for laundering. Tray liners form pockets to separately cradle each of the dough pieces in tray.
- Loading:** Right or left preparatory loader — to prevent doubles — properly positions dough pieces in tray.
- Discharge:** Specify moulder infeed or table height when ordering proofer.
- Sifter:** Automatic adjustable sifter on prep loader dusts each dough piece before it enters tray.
- Bearings:** All tray conveyor sprockets have oilite bronze bearings, requiring no lubrication. All other bearings are sealed ball bearings.
- Injector:** Steam injector tube complete with drain tray, circulating fan, and humidistat available.
- Switches:** Proofer wired and equipped with pushbutton magnetic switch with thermal overload and low voltage protection.
- Finish:** Exterior is best grade white enamel with clear-view sliding panels.

	Floor size (Proofer)	Floor size (Loader)	Overall Height	Overall Size*	Clear Space Under Overhang
Model 33	84" wide x 26" deep	27" wide x 22" deep	9'6"	84" wide x 80" deep	6'9"
Model 55	84" wide x 54" deep	27" wide x 22" deep	9'6"	84" wide x 108" deep	6'9"
Model 77	84" wide x 80" deep	27" wide x 22" deep	9'6"	84" wide x 134" deep	6'9"
Model 100	84" wide x 108" deep	27" wide x 22" deep	9'6"	84" wide x 162" deep	6'9"

\* floor size plus overhang