



Display Of Run Data Collected



Display Of Maintenance Screen



CENTURY THERMOMATIC PROOFERS

Belshaw's Thermomatic (TM) Proofers, designed in concert with our Century Fryers, are manufactured with the goal of improving your efficiency. The TM Proofer automatically controls the proofing environment to ensure each donut receives proper proofing, improving product consistency and yield. Built in hardware to attach a sheeter to deposit donuts onto the Proofer Baskets.

Flexibility and durability are hallmarks of the Belshaw TM series. Three proofer widths, with several length, height, infeed and outfeed options, allow Belshaw to conform a proofer to your specific requirements.

The TM Proofer minimizes labor requirements by automating donut production. Donuts can be automatically transferred, placed or cut directly onto the proofing trays. The trays are then carried through the electronically controlled proofer environment, at a speed synchronized to the fryer, ensuring a proper proof for each donut.

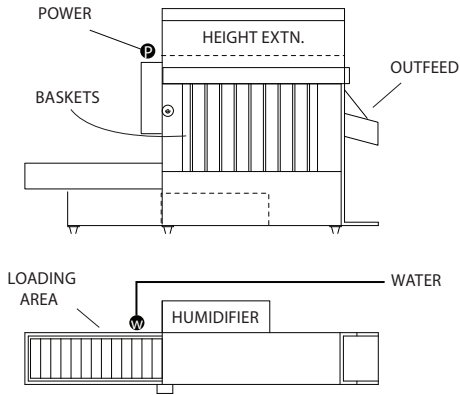
The TM Proofer requires little knowledge or experience to operate reliably. You can rely on the TM Proofer to maintain the environment you select - and produce consistent results.

The TM Proofer is ideal for supervising your production. Large clear windows allow viewing the donuts as they travel through the proofer.

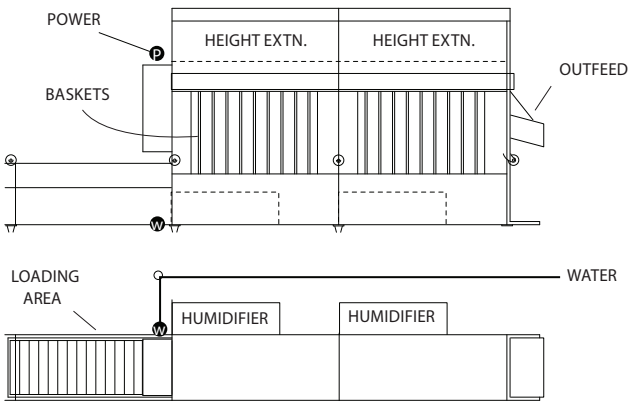
Belshaw's Dustless Proofing option eliminates the need to put flour on the proofer trays. The Dustless Option improves quality and saves money, extending shortening life and reducing cleaning labor.

The TM Proofer run data can be check by monitoring the message bar at the bottom of the HMI screen.

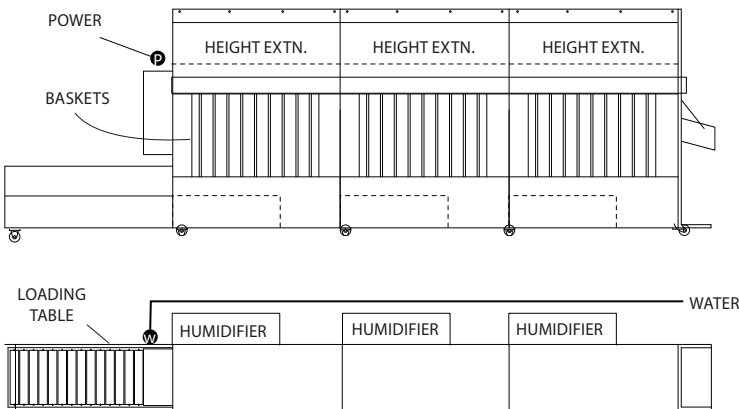
Single Section Proofer



Two Section Proofer



Three Section Proofer



Belshaw engineers and builds products to fit application needs. The models on this page reflect only Belshaw standard offerings. Other sizes and configurations are available upon request.

Approximate Proofer Dimensions

MODEL	SECTIONS	LENGTH	WIDTH	STANDARD HEIGHT	HEIGHT WITH 36" (92cm) EXTENSION	MATCHES FRYER
TM200	1	13'-7" (4.14m)	3'-4" (1.01m)	7'-11" (2.41m)	10'-11" (3.33m)	C6-16
	2	22'-3" (6.78m)	3'-4" (1.01m)	7'-11" (2.41m)	10'-11" (3.33m)	
TM300	1	22'-3" (6.78m)	4'-1" (1.25m)	7'-11" (2.41m)	10'-11" (3.33m)	C6-24
	2	22'-3" (6.78m)	4'-1" (1.25m)	7'-11" (2.41m)	10'-11" (3.33m)	
TM400	2	22'-3" (6.78m)	3'-4" (1.01m)	7'-11" (2.41m)	10'-11" (3.33m)	C10-16
	3	28'-11" (8.81m)	3'-4" (1.01m)	7'-11" (2.41m)	10'-11" (3.33m)	
TM600	2	22'-3" (6.78m)	4'-1" (1.25m)	7'-11" (2.41m)	10'-11" (3.33m)	C10-24
	3	28'-11" (8.81m)	4'-1" (1.25m)	7'-11" (2.41m)	10'-11" (3.33m)	
	4	35'-7" (10.84m)	4'-1" (1.25m)	7'-11" (2.41m)	10'-11" (3.33m)	C14-24
TM900	2	22'-3" (6.78m)	5'-2" (1.47m)	7'-11" (2.41m)	10'-11" (3.33m)	C10-36
	3	28'-11" (8.81m)	5'-2" (1.47m)	7'-11" (2.41m)	10'-11" (3.33m)	
	4	35'-7" (10.84m)	5'-2" (1.47m)	7'-11" (2.41m)	10'-11" (3.33m)	C14-36

Features

- Proofers are sectional. More sections allow for larger capacity fryers.
- Height extensions can optimize proofing times for any donut line.
- PLC controlled heat and humidity for each section of the proofer, and synchronize operation with the other parts of the donut line.
- Non-stick powder coated baskets for reducing or eliminating flour usage in proofer.
- Active-release system for separating donuts from baskets when proofing is complete.
- Safety switches and clutch, with safety guards at in-feed and out-feed.
- Auto-water fill.
- Proofers can be loaded manually, or synchronized with makeup lines for auto-loading.
- Compatible with transfer conveyors to transfer donuts from proofer to fryer.

Determining The Overall Size Of Your Proofer

The final size of your proofer is affected by these variables:

- Proofing time
- Proofing temperature and humidity
- Rate of advanced of the fryer
- Number of sections in the proofer
- The maximum height of the proofer
- Total number of baskets in the proofer

Ask your Belshaw industrial sales manager to help you determine the optimum size of your proofer.

Certification

- UL 508A and BEAG Listed