



Above: TM600 3-section proofer – compatible with C10 and C14 fryers

CENTURY THERMOMATIC PROOFER

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 virtually identical proofing, improving product consistency and yield.

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 automatically, at a speed synchronized to the fryer, ensuring a virtually identical 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 series is ideal for exhibition-style 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. Donuts are transferred cleanly using an exclusive active release system. The Dustless Option improves quality and saves money, extending shortening life and reducing cleaning labor.



TM200 proofer – compatible with C6-16 fryers

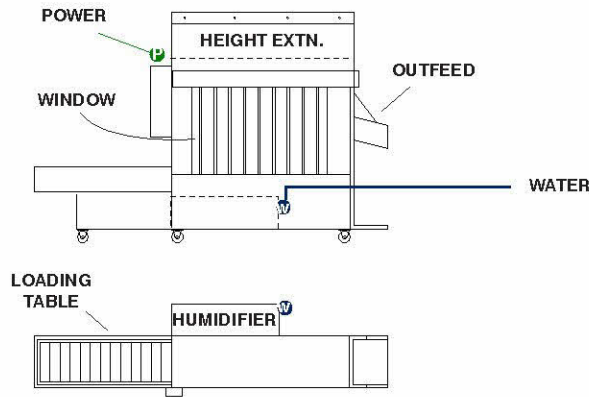
TM600 proofer – compatible with C6-24 and C10-24 fryers

Features

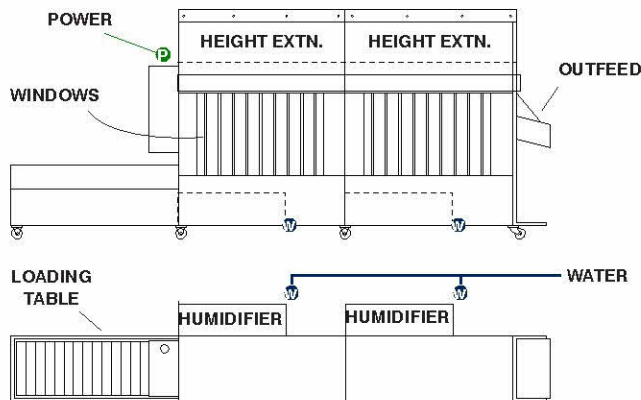
- Digital Controls and Displays.
- Automatic water feed.
- Independent temperature and humidity controls for multi-section proofers.
- Adjustable safety clutch for uncoupling motor in the event of abnormal motion resistance.
- Viewing windows

- Active Release System for flour-free proofing (optional).
- Perforated aluminum baskets (std). Coated wire baskets (optional)
- Height extensions (“caps”) for longer proof times .
- Retractable outfeed extension (“horn”) for cake/raised donut systems. (optional)

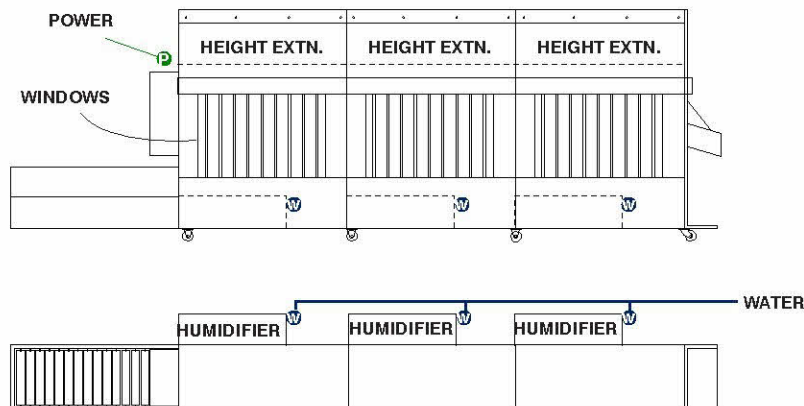
SINGLE SECTION PROOFER



TWO SECTION PROOFER



THREE SECTION PROOFER



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'-1" (2.16m)	10'-1" (3.07m)	C6-16
	2	22'-3" (6.78m)	3'-4" (1.01m)	7'-1" (2.16m)	10'-1" (3.07m)	
TM300	1	22'-3" (6.78m)	4'-1" (1.25m)	7'-1" (2.16m)	10'-1" (3.07m)	C6-24
	2	22'-3" (6.78m)	4'-1" (1.25m)	7'-1" (2.16m)	10'-1" (3.07m)	
TM400	2	22'-3" (6.78m)	3'-4" (1.01m)	7'-1" (2.16m)	10'-1" (3.07m)	C10-16
	3	28'-11" (8.81m)	3'-4" (1.01m)	7'-1" (2.16m)	10'-1" (3.07m)	
TM600	2	22'-3" (6.78m)	4'-1" (1.25m)	7'-1" (2.16m)	10'-1" (3.07m)	C10-24
	3	28'-11" (8.81m)	4'-1" (1.25m)	7'-1" (2.16m)	10'-1" (3.07m)	C14-24
	4	35'-7" (10.84m)	4'-1" (1.25m)	7'-1" (2.16m)	10'-1" (3.07m)	
TM800	2	22'-3" (6.78m)	4'-10" (1.47m)	7'-1" (2.16m)	10'-1" (3.07m)	C10-36
	3	28'-11" (8.81m)	4'-10" (1.47m)	7'-1" (2.16m)	10'-1" (3.07m)	

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 advance 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 specialist to help you determine the final size of your proofer.

Not shown at left: 4-Section TM600 proofer available for C14-24 fryers