

Proofers

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- FMC FoodTech's solid understanding of product behavior in the proofing process and our extensive knowledge of climate controlled applications enables us to provide equipment that ensures perfect conditions
- The accuracy of our spiral proofers' temperature and humidity control technology guarantees highest product quality. Furthermore, the stainless steel environment ensures hygienic and reliable production over the years



Control

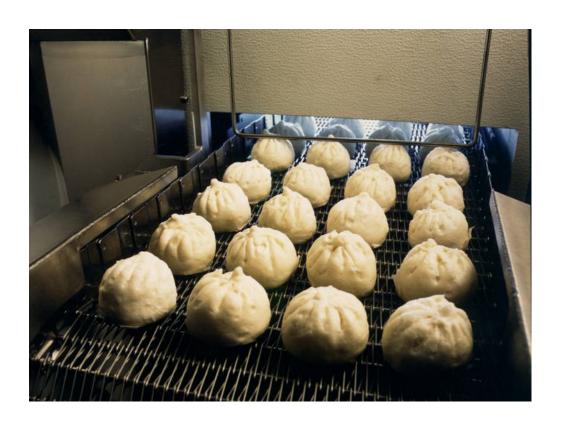
- Temperature and humidity are accurately controlled in the entire product zone from start to end of the process and across the width of the belt. This ensures high and uniform
- Through a controlled airflow we can allow a high level of humidity, which helps to secure an optimal proofing result





Benefits

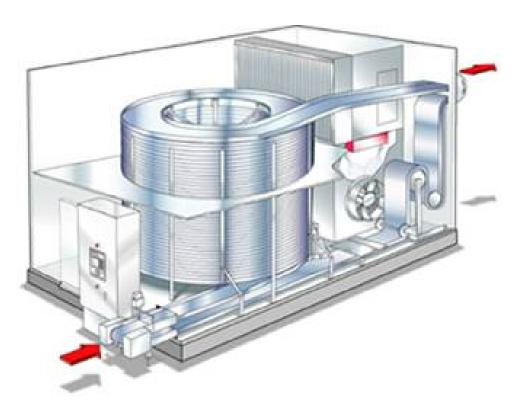
- Controlled, reliable operation
- Easy maintenance
- Food technology know-how and support





Proofing with GYRoCOMPACT® Spiral Proofer

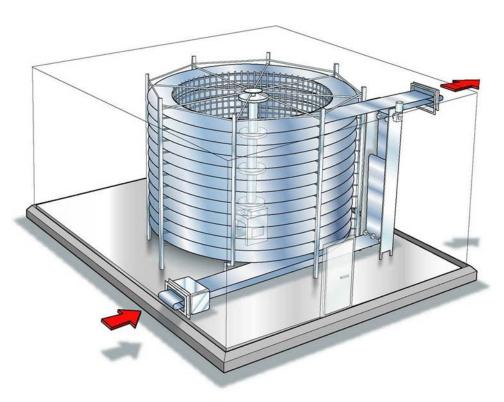
- Built-in air process system for a superior, even, controlled distribution of air and humidity
- The design of our equipment is based on a solid understanding of the behavior of the product in the proofing process
- It features a continuous selfstacking conveyor, conveyordrive system, humidifier, heating radiator, cooling coil, fan and enclosure
- Self-contained product zone ensures gentle handling and superior processing hygiene





Proofing with the SuperTRAK® and LST® Proofer

- Taking up where others leave off, the SuperTRAK® and LST® spiral proofers handle large capacities with ease, particularly for products on paper and trays
- Wide belts, heavy belt loads and flexible layout configurations with twin drum options makes the structure supported SuperTRAK® and LST® spiral proofers leaders in their field
- FMC FoodTech has proven ability to pre-condition dough products prior to entry to a spiral, to eliminate sticking to any spiral belt – plastic or metal







www.fmcfoodtech.com