

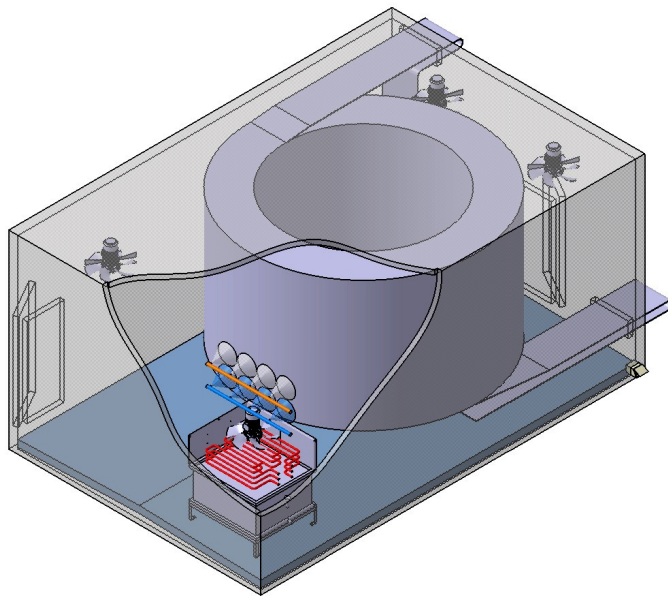
# Scanico Spiral Systems

## Proofer

The spiral proofer is the perfect solution for proofing a wide range of bakery products to different levels, such as Danish pastry, croissants and most types of dough products.

Depending on your product the proofer can be supplied with different types of steel or plastic belts. For very sensitive products the spiral can be provided with a separate "curve" loader.

By using the spiral technique, **a very limited production area** is needed compared to a traditional linear proofer. One of the most space-saving and production-efficient solutions for proofing and freezing, is an **ascending spiral proofer** connected to a **descending spiral freezer**.



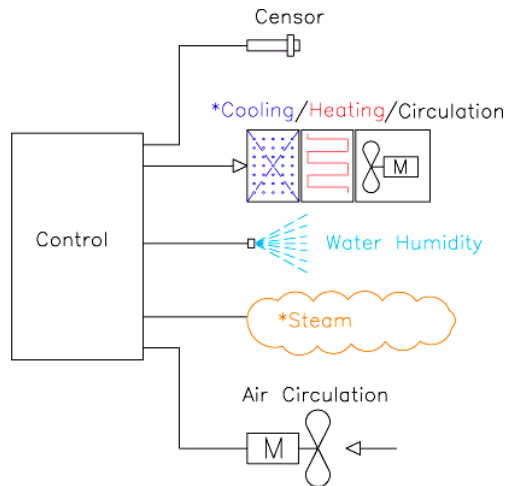
The right proofing environment for your products is maintained through frequency controlled fans, and water or steam aggregate for humidity and temperature control. As an option a stainless steel evaporator or brine cooler can be supplied. Everything is PLC and recipe controlled with an *easy-to-operate* user interface.



*Technology*  
for a challenging world

Scanico manufactures spiral systems for different purposes within the food-processing industry including IQF freezing, chilling, steaming and proofing. Using stainless steel and foodstuff-approved plastic for all surfaces with direct product contact ensures high hygiene standards. The systems are easy to clean and maintain. We have designed and constructed freezers and other equipment for the world's leading food-processing companies for more than 20 years. Consequently, we have the qualifications for offering you the optimal solution.

The proofer is in principle constructed as our spiral freezers with an Ashworth type of drive system and a limited number of moving parts. The insulated cabinet is normally built from prefabricated sandwich panels with stainless steel sheeting on the inside and a fully-welded stainless steel floor. Other options are available.



\* Optional

Different levels of automatic cleaning systems are available, from a simple belt cleaner to complete CIP-systems.

Your products decide the tier pitch and size of the spiral. Proofing capacity up to *5,000 kg/hour* depending on product and proofing level. Available belt widths up to 1200 mm.

The proofer is available in all types of layouts, single or twin drum, and can be followed by a descending chiller or freezer as a complete in-line solution from Scanico.

**Scanico** *technology sets the standard  
- your imagination the limit!*