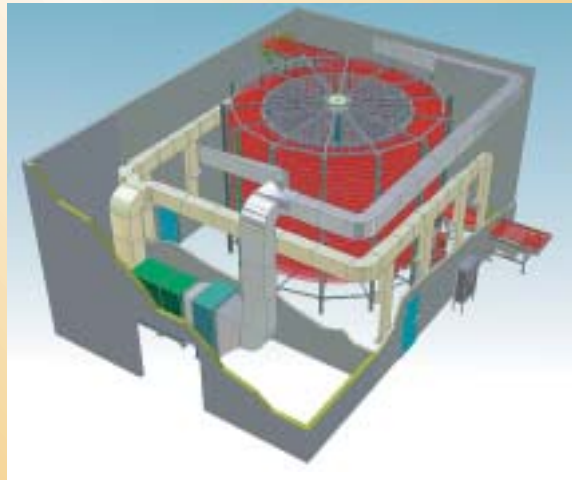
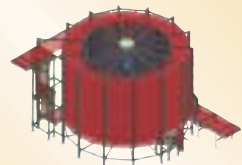


"U"- Shaped



Standard Shaped



"L"- Shaped



Cross Over"- Shaped

- PROOFING SYSTEMS
- BLAST FREEZING SYSTEMS
- AMBIENT COOLING SYSTEMS
- REFRIGERATING SYSTEMS
- DRYING SYSTEMS
- PASTEURIZING SYSTEMS
- CHILLED WATER COOLING SYSTEMS
- ACCUMULATORS
- ELEVATORS
- LINE CONVEYORS
- POWER TURNS
- TANGENTIAL INFEEDS
- PARTS
- SERVICE

rebuilding • updating • relocating



PROOFING PROCESS

Corporate Headquarters

208 Babylon Turnpike
Roosevelt • NY 11575

www.gfsystems.com

tel: (516) 868-4923
fax: (516) 868-4968

design@gfsystems.com
sales@gfsystems.com
parts@gfsystems.com

Proofing Process

Spiral Proofing Systems

SPIRAL PROOFING SYSTEMS have long been the answer for high production demands. G&F proofers are custom designed and engineered to meet your exact production requirements. The proofing process is controlled with a PLC controller using multiple RTD sensors. A microprocessor regulates the dry bulb temperature between 45-120°F and relative humidity between 35-100% with no variations from floor to ceiling.



PRODUCT

Our proofing system combines the benefits of a spiral conveyor with a high quality air conditioning system, to give consistent size, texture and appearance to your bakery product.

APPLICATIONS

Bread, Buns, Rolls, Dough, Pastry, Pizza, Bagels, Donuts.

ADVANTAGES

- Unitary Engineered Stainless Steel Construction
- Fully Automated Control
- Improved Product Quality
- Easy to Sanitize
- Lowest Operation Cost
- Flexible Modular Design for Easy Future Modification

• G&F SYSTEMS • G&F SYSTEMS • G&F SYSTEMS • G&F SYSTEMS •

SPECIFICATIONS: Factory pre-assembled and tested spiral proofing system, ensures minimum site installation time complete with the following:

AIR CONDITIONING UNIT

- Automatic controls hold dry bulb temperature between 45-120°F and relative humidity between 35-100%
- Automatic exhaust system eliminates over proofing conditions
- Supply and return air downspouts have adjustable dampers with access doors for cleaning



Air Ductwork



Fan Section



ENCLOSURE

Walls and roof panels are 4" to 6" thick with foam core insulation and bonded 304-2B stainless steel interiors providing an R factor of up to 47.6. Our panels feature a tongue-and-groove joint system to provide a tight energy efficient seal. Stainless steel or embossed access door(s), factory engineered and mounted, assures minimum thermal infiltration, complete with sensors for Man In Box Alert.

• G&F SYSTEMS • G&F SYSTEMS • G&F SYSTEMS • G&F SYSTEMS •

DRIVE SYSTEMS

Centrally shaft mounted (bottom or top) or improved chain drive systems available for your application.



• G&F SYSTEMS • G&F SYSTEMS • G&F SYSTEMS • G&F SYSTEMS •

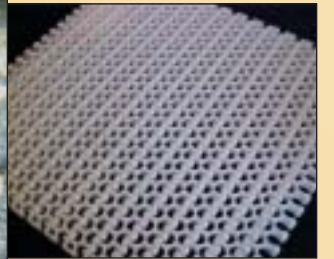
SPIRAL CONVEYOR BELTING: A wide choice of belt styles are available in both stainless steel and plastic. Belt widths from 8" to 52".



Wire Belt - 1x1 pitch T304



Wire Belt - Mesh T304



Plastic Belt

• G&F SYSTEMS • G&F SYSTEMS • G&F SYSTEMS • G&F SYSTEMS •

BELT WASHING SYSTEM

A sophisticated CIP system or a standard wash tank can handle the heavy demands of the food processing industry. Stainless steel construction.



CIP CLEAN-IN-PLACE SYSTEM:

Automatically wash entire spiral system. Economically, recirculates wash and rinse solutions. PLC operated wash, rinse and drying cycles.



CIP System

• G&F SYSTEMS • G&F SYSTEMS • G&F SYSTEMS • G&F SYSTEMS •

SYSTEM CONTROLS

Control packages can be provided with PLC or Relay Logic, complete diagnostics, customized user interface and graphics. Wide choice of enclosure ratings and styles, UL approval standard.



• G&F SYSTEMS • G&F SYSTEMS • G&F SYSTEMS • G&F SYSTEMS •