



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, ensuring each donut receives virtually identical proofing - time and time again - improving product consistency and yield, and reducing labor requirements.

Flexibility and durability are hallmarks of the Belshaw TM Proofer Line. Five TM proofer sizes, with several length, height, infeed and outfeed options, allow Belshaw to tailor a proofer to your specific requirements.

The TM Proofer minimizes your 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 Century Thermomatic Proofer is ideal for exhibition-style production. 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 fryer-shortening life, and reducing cleaning labor.



*Century proofers
TM200 (left) and TM600
(right)*



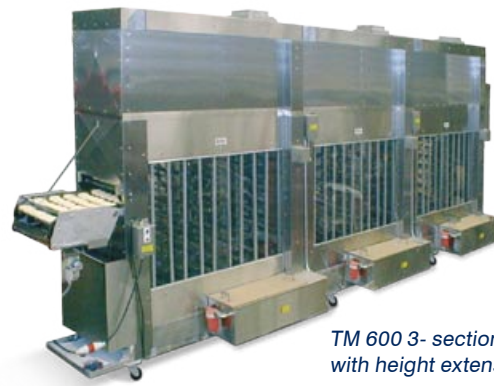
*2-section Century
proofer TM600*



*Century proofer
TMK-VI*

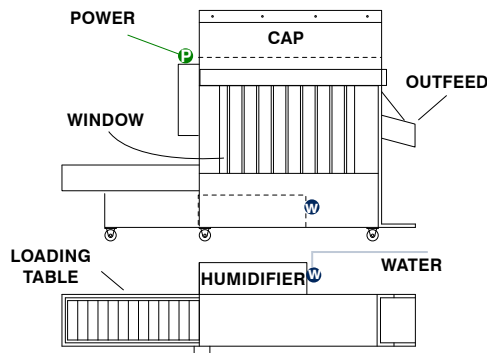
Features

- 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.
- NSF Listed.
- Active Release System option for flour-free (dustless) proofing.
- Several Height Extension Options for longer proof times.



TM 600 3- section proofer with height extension

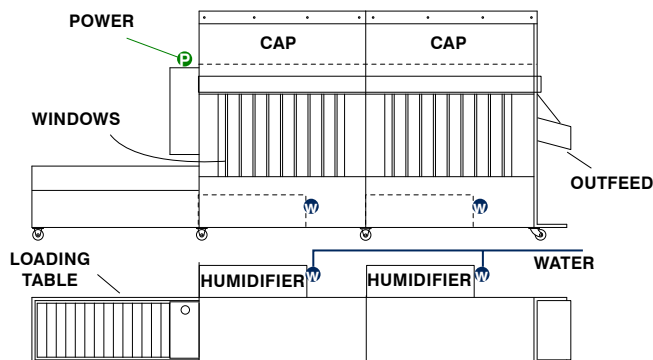
SINGLE SECTION PROOFER



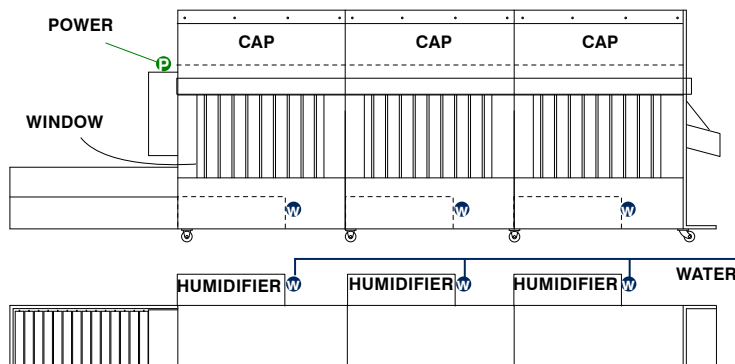
Proofer Dimensions

MODEL	SECTIONS	LENGTH	WIDTH	STANDARD HEIGHT	HEIGHT WITH 36" (92cm) EXTENSION
TM100	1	13'-7" (4.14m)	3'-0" (92cm)	7'-1" (2.16m)	10'-1" (3.07m)
	2	22'-0" (6.71m)	3'-0" (92cm)	7'-1" (2.16m)	10'-1" (3.07m)
TMK VI	1	9'-0" (2.74m)	3'-4" (1.01m)	7'-1" (2.16m)	10'-1" (3.07m)
TM200	1	13'-7" (4.14m)	3'-4" (1.01m)	7'-1" (2.16m)	10'-1" (3.07m)
	2	22'-0" (6.71m)	3'-4" (1.01m)	7'-1" (2.16m)	10'-1" (3.07m)
TM300	2	22'-0" (6.71m)	4'-1" (1.25m)	7'-1" (2.16m)	10'-1" (3.07m)
TM400	2	22'-0" (6.71m)	3'-4" (1.01m)	7'-1" (2.16m)	10'-1" (3.07m)
	3	28'-6" (8.69m)	3'-4" (1.01m)	7'-1" (2.16m)	10'-1" (3.07m)
TM600	2	22'-0" (6.71m)	4'-1" (1.25m)	7'-1" (2.16m)	10'-1" (3.07m)
	3	28'-6" (8.69m)	4'-1" (1.25m)	7'-1" (2.16m)	10'-1" (3.07m)
TM800	2	22'-0" (6.71m)	4'-10" (1.47m)	7'-1" (2.16m)	10'-1" (3.07m)
	3	28'-6" (8.69m)	4'-10" (1.47m)	7'-1" (2.16m)	10'-1" (3.07m)

TWO SECTION PROOFER



THREE SECTION PROOFER



Proofing Times with/without Height Extension

PROOFER MODEL	NUMBER OF SECTIONS	PROOFING TIME	
		Standard height	With 36in/92cm height extension
TM100	1	20 min	31 min
	2	41 min	63 min
TMK VI	1	30 min	47 min
TM200	1	20 min	34 min ^{Note 1}
	2	41 min ^{Note 2}	63 min
TM300	2	41 min	63 min
TM400	2	27 min	42 min
	3	42 min	53 min
TM600	2	20 min	30 min
	3	30 min	46 min
TM800	2	20 min	30 min
	3	30 min	46 min

Notes: 1 48in(1.22m) extension required
2 Can reduce to 30 min by eliminating baskets

Height extensions can be ordered in increments of 6in(152mm) up to 36in(92cm).

All data calculated using 100 sec frying time. Longer frying times increase proofing time in the same proportion.

