



# Spooner Proofing Solutions

Proofing, Retarding, Climatising and Conditioning Systems for the Food Industry

## Spooner Proofing Systems

Spooner proofing solutions provide accurate control of the air conditions required for your products. Our bespoke solutions provide different heating mediums and product conveying options to suit the needs of your process. High levels of accessibility and superior hygienic design are provided as standard on all our proofers.

### Proofer Types Include:

- L type
- Box type
- Tunnel (single or multiple pass)
- Cabinet type

#### Spooner Proofer Features

Hygienic design with internal walkways

Independent control of temperature and humidity

Compact design

L type design

Evenly distributed air supply and return

Flexibility

Product tracking

#### Spooner Proofer Benefits

Improved access and hygiene

Provides ideal conditions for your product

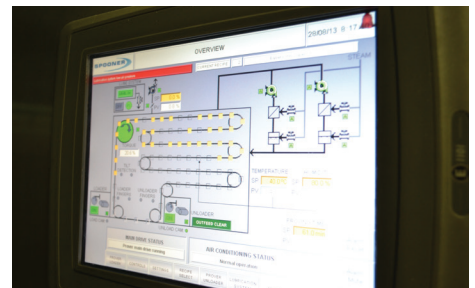
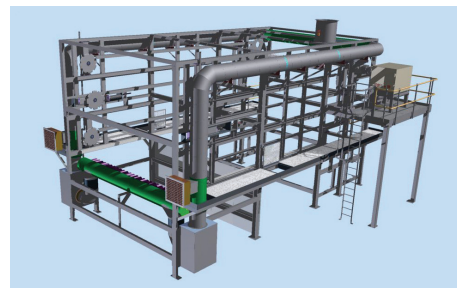
Large throughput with small footprint

Developed to fit over a tunnel oven to utilise head room

Consistent proofing throughout machine

Optimum proofing conditions for a range of products

Efficient use of plant equipment downstream of proofer



Innovative solutions for proofing, baking and cooling since 1932





# Spooner Baking Solutions

Spooner bakery equipment caters for a wide and growing variety of products including;

- Bread products
- Cakes
- Biscuits
- Pies
- Cereals
- Crisps/Chips
- Potato products
- Snacks
- Ingredients
- Confectionary
- Meat products
- Morning goods
- Artisan breads
- Pizza
- Potato chips
- Pastries
- Cookies
- Crackers
- Pet foods



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