

NEWCAP CAPSTEP PROOFER



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characteristics

- customised solutions
- heavy duty design
- highly compact
- optimal use of height
- minimum use of floorspace
- integrated safety system
- dough friendly product transfer
- minimum of mechanical movements
- minimum energy consumption

we make to bake



available options

- industrial climatization unit with very accurate temperature and humidity control
- insulated housing with stainless steel finish at inside and outside

description

Perfect proofing, essential for high quality bread

Beside mixing and baking, proofing is the other essential step in the process of creating bread. With the end product always in mind, NewCap has developed over the years a high level of expertise regarding the process of proofing. This has resulted in a range of designs for proofing systems that allow a gentle and controlled proofing process.

The top of the range in proofing technology is the CapStep. This is a highly compact proofing system based on the so-called paternoster principle. The compactness of the CapStep allows the optimal use of the height of the production facility while occupying a minimum of floor space.

Designed for a gentle and controlled proofing process

The CapStep has up-going and down-going sections. Each up-going section is equipped with horizontal carriers on which the baking forms or baking trays with product are loaded. This way, step-by-step, the up-going sections are filled up. When all the carriers of the up-going section have been filled, the baking forms/trays on the top carrier are transported to the equivalent carrier of the down-going section. Step-by-step the down-going section is also filled up while transporting the products downwards. Upon arrival at the bottom level of the down going section, the baking forms/trays with product are taking out of the CapStep proofer and transported to the oven.

CapStep systems are also frequently used for the cooling and/or freezing of dough or bread products and storage of baking forms.

additional information

Also available for cooling, freezing and storage.

Verhoeven Bakery Equipment Family is the umbrella organisations of the specialized labels BVT Dough Process Solutions, Newcap Industrial Handling Solutions, Vacuum Cooling & Baking Solutions and Backpack End of Line Solutions. The Family provides custom made bakery equipment architecture and turn-key solutions for the modern, industrial bakery markets for more information please contact:

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