



**Models**  
TFP-1187



## Topos Continuous Proofing Systems

Topos both designs and fabricates custom, modular, continuous final proofers for yeast-raised products. We engineer the proofers to meet the proof time and the capacity of your line. Our proofers are modular in design, so they can be built taller and/or longer to best fit your application and space limitations. The engineering team focused on a sanitary, food-safe design to allow for simplified cleaning and maintenance. Our proven design is reliable and robust for long life and continuous duty. All metal parts are fabricated from high quality stainless steel, not from aluminum or painted mild steel. The proofer is fully enclosed with refrigeration quality insulated doors and panels, encased in stainless steel. All doors can be easily opened and closed using only one hand.

The proofers are built with either one or two climate-controlled zones from beginning to end, to yield optimum results for your product variety. The food-safe, ductless design of the heat and humidity system, and the all stainless steel construction allow for fast, easy, and thorough cleaning once the production run is over. The variable speed heat and humidity delivery systems are fast acting and are combined with the powered exhaust fans to yield very accurate temperature and humidity control with very slight deviations.

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# Standard Features

Includes all doors 'closed' and guards 'in place' safety sensors where needed, for full OSHA compliance.

Fully insulated enclosure on the entire frame of the proofer.

Swing-away master electrical control enclosure for ease of service and troubleshooting access.

Ethernet connected control system for remote monitoring, troubleshooting and reporting capability.

Automatic oiling system for the tray-carrying chain and associated drive train.

Non-stick coated proofer trays for 6, 8, or 10 products wide.

All sanitary design fabrications with one hand door latching system.

Modular design allows custom size combinations to suit any application, including a pass through configuration



Advanced PLC controlled system for the heat and humidity delivery and for the speed and operator production data readouts, all recipe driven from the user-friendly operator's touch screen.

Dedicated, independent heat and humidity systems in each zone in the proofer.

The humidity system utilizes a pressurized water misting-atomization design, so no steam "boiler" is needed.

Factory supervised or turnkey installation, start-up and training available from our experienced field technicians

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