

PLC Touchscreen Control

**1300 dozen (15,600)
donuts per hour**



**1162 active baskets
with 10 standard
donuts across**

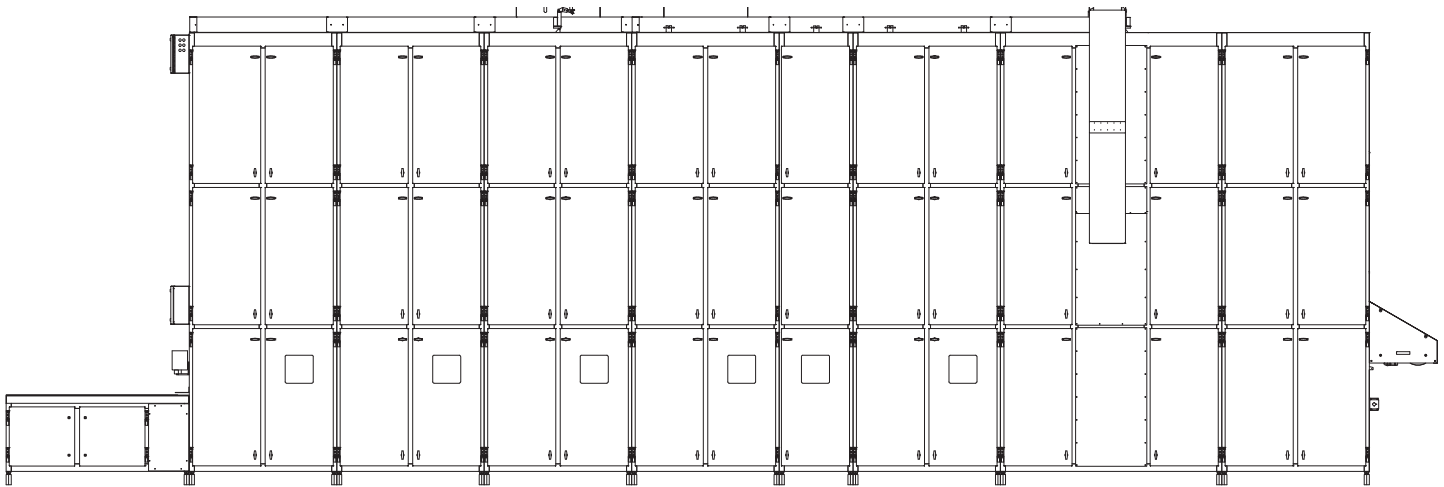
APEX INDUSTRIAL PROOFER

Apex Industrial Proofer is designed to maximize efficiency in your donut production process. These proofers automatically regulate the proofing environment to ensure each donut receives optimal proofing, resulting in improved consistency and yield. Integrated hardware allows easy attachment of a sheeter to deposit donuts directly onto the proofer baskets.

Active Humidification: Compared to conventional setups, this proofer provides a sealed microclimate that adapts dynamically to the delicate set specifications. It gives bakers the confidence that every batch will proof, rise, and hold just right, no matter the season or location. This is key in donut making, especially for maintaining dough elasticity, ensuring optimal proofing, and avoiding crusting during rest phases.

Tap Water Operation: No need for expensive pre-filtered water. This proofer has a more user-friendly approach that makes life easier for the operator and the technician in the field, while keeping total costs firmly in check. This feature provides less downtime and fewer headaches, eliminating pre-filter water and reducing the number of potential failure points and fewer parts.

Dustless Proofing Option: Eliminates the need for flour on the trays, improving product quality, reducing cleaning labor, and extending shortening life, resulting in cost savings.



Climate Control Module

This is the functional heart of the proofer and provides a sealed microclimate to the customers specifications. Instead of relying on generic factory presets, this custom tuned environment allows specific temperature and humidity levels to be set and held based on the unique requirements of each customer's recipe. The real-time monitoring continually senses and corrects the conditions inside the module. This means minimal drift, consistency, and a reliable proofing environment every single time.

Humidity Continually Maintained: Most competitors might offer temperature control, but very few integrate active humidification. This is the key in donut making, especially for maintaining dough elasticity, ensuring optimal proofing, and avoiding crusting during rest phases.

Water Compatibility = Lower Costs & Less Hassle

The Apex proofer uses regular tap water without requiring costly pre-filtration systems, which is a big win for both users and technicians.

Lower Operating Costs: No need to invest in high-end water filtration equipment or replacement cartridges. This means fewer upfront expenses and long-term savings on maintenance supplies.

Easier Installation & Maintenance: Setups are faster, and service teams are not burdened with monitoring filtration systems or dealing with water treatment issues.

Features

- 1300 dozen (15,600) donut per hour capacity
- 1162 active baskets with 10 donuts across
- Direct steam injection in each climate-controlled section continually modulates with infinite turndown
- Replaceable canister for water scale deposits
- Aluminum frame with stainless steel doors and panels
- Fully electric design, no compressed air required
- Door sensor monitoring on all floor level doors for increased operational safety
- Dual drive systems ensure uniform basket movement
- Floor level windows allow for viewing of the donut proofing trays throughout the proofer
- Dustless proofing eliminates the need to flour the proofing trays, reducing labor expenses
- Compatible with Belshaw's Apex Industrial Fryers
- Compatible with any sheeting equipment to deposit donuts onto the proofer baskets, donuts can be automatically transferred, placed or cut directly onto the proofing trays
- Standard integration with transfer conveyor to transfer donuts from proofer to fryer

Certification

- UL 508A and BEAG Listed

Proofer Dimensions

MODEL	SECTIONS	LENGTH	WIDTH	STANDARD HEIGHT	MATCHES FRYER
AP1300	2	46'-10" (14.3m)	4'-10" (1.5m)	15'-9" (4.8m)	C18-42