



+40°C

EQUATOR

PROFESSIONAL PROOFING
ROOMS & SYSTEMS



THERMOGEL

ALWAYS IN THE MODERN BAKERIES

Proofing art since 1963



Thermogel

Baking is one of the oldest professions in the world. Thermogel was established alongside modern bakeries to provide support in everyday work.



1963

In bakeries there has always been a need to rise the product under controlled conditions. Perfect uniformity of the air and correct environmental values allow a perfect proofing.



THE PRODUCT COMES TO LIFE

One project, one thing : Proofing

Proofing phase has assumed always more importance in the modern bakery. Having a professional proofing system, made according to certain criteria (insulation, air distribution, relative humidity, etc ...) allows to obtain numerous advantages and increase the value of the product.



LARGE ROOMS FOR
CONTINUOUS WORKING.

Configurations to best meet needs.

EQUATOR rooms were designed to adapt to various types of work. Each configuration corresponds to a different type of use and different type of processing.



mm 1200

EQUATOR

12

Configuration with a 900 single door to allow entry of 600x800 or 800x1000 trolleys.



mm 2000

EQUATOR

20

The room has a double-door opening giving a total clearance of 1700 mm that allows entry of any trolley size and it adapts to various loading logistics.



EQUATOR

24/26

Configuration suitable for anyone requiring arrangement of a double line of trolleys and precise loading requirements and different loading times.

mm 2400 / 2600



EQUATOR

29

This room was designed for entry and loading of 3 trolley lines, allowing continuous rotation and correct loading and unloading management. No central door saves considerable space.

mm 2900



EQUATOR

39

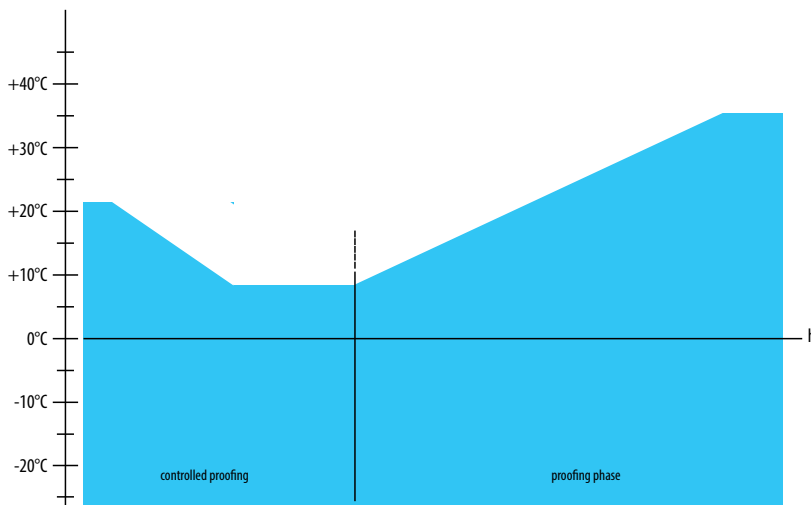
Large room designed to manage requirements for 3 trolley lines in complete loading and unloading autonomy. Perfect also for rack entry.

mm 3900

CHOOSE HOW TO WORK

Who said you can only proof in one way?

EQUATOR proofers were designed to adapt to various types of work. Each configuration corresponds to a different type of use and different type of processing.

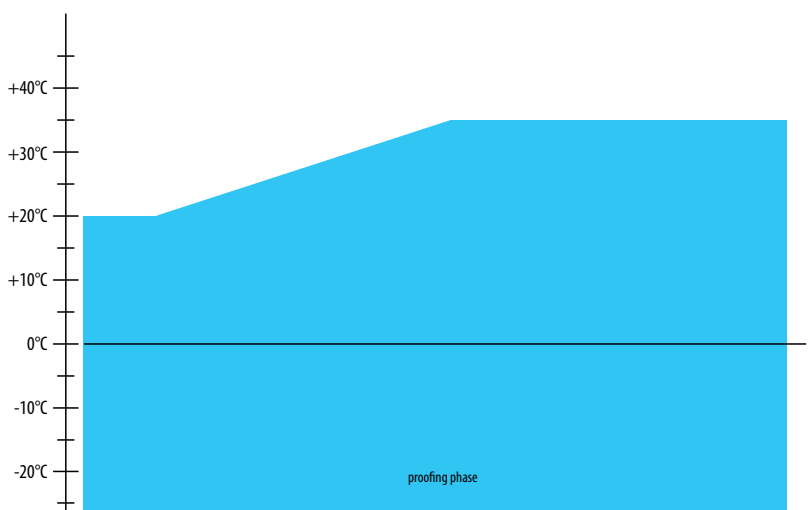


TLC

CLIMATE PROOFING

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With the TLC model the proofing phase is made with climatization, in order to permit a natural long time proofing process with different progressive step with adjustable times and temperatures.



TLF

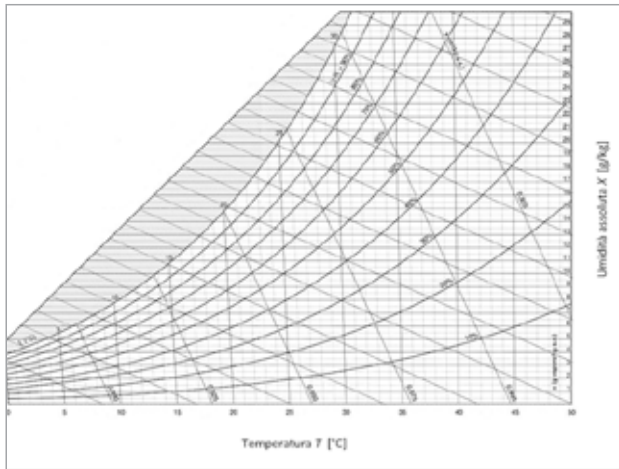
FINAL PROOFING

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With the TLF model the proofing phase is made with a single set of temperature and humidity. Is possible to set different proofing cycles with programs.

RELATIVE HUMIDITY

65 | 95%



In the proofing process, other than temperature, humidity plays a fundamental role for a correct leavening process, avoiding skin forming on the surface of the product.

The climatic conditions which the product is exposed are critical for the enzymatic and microbiological activity in order to leave in natural way, emphasizing the quality of the ingredients.

The relative humidity of the environment must always be under control with values between 60 and 95% according to the type of leavening and the product you want to achieve.



A close-up photograph of several round, white, soft-looking bread rolls. The rolls are arranged in a row, and the focus is on the texture of the dough, which appears smooth and slightly moist. The background is blurred, showing more rolls.

**TOTAL PHASE CONTROL TO ACHIEVE
PERFECT LEAVENING.**



THE IMPORTANCE OF PROOFING...

Improving your work, day by day.

The EQUATOR rooms are designed to offer the best service to the operator. The simple use and high precision allow improved quality by controlling the individual processes and reducing variability to a minimum.

Managing the proofing in uncorrect way leads to a loss of the final product quality and work operability.



1. IMPROVE PRECISION

The baker gains the benefit of this technology by obtaining a constant quality product and a timing precision over the entire process.

2. SAVE TIME

The professional proofing permit to save time, thanks to better organization determined by precision of proofing.

3. INCREASED PRODUCTIVITY

The professional proofing gives also the possibility to have a carger turnover of the products and improve the management of their baking process optimizing the organization of production in its own bakery .

4. LESS INGREDIENTS

Perfect leavening allows guaranteed calibration of the quantity of ingredients, yeast in particular, lowering product costs.

5. HIGHER QUALITY

The balance between the ingredients, the correct temperature and humidity during leavening allow the best end product to be obtained.



YOUR PRODUCT

With correct leavening it is not only possible to optimise your work with a great saving of time and resources, but it also allows you to maximize the quality of your product.



...TO HAVE A SUPERIOR PRODUCT IN ALL CIRCUMSTANCES.

BUILT TO WORK

Built to adapt to any type of context.

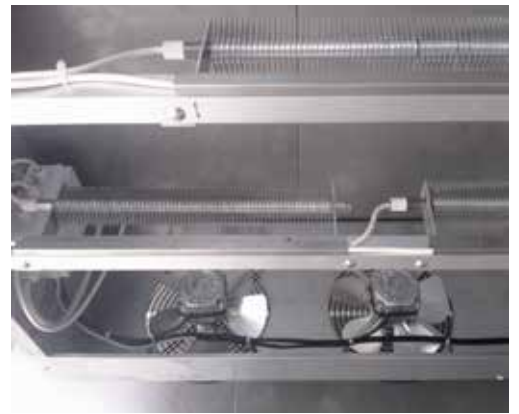
Our rooms are built according to strict quality criteria to allow continuous work, each day, always guaranteeing maximum performance.

STRUCTURAL DETAILS



- Modular structure with 60mm thick hook panel
- Internal structure in aisi 304 stainless steel
- 80mm thick door with airtight seal.
- Sanitary profiles in aisi 304 stainless steel
- Mechanical components resistant to heavy stress.
- without floor
- 30mm thick phenolic resin plywood floor. (optional)

SYSTEM DETAILS



- Ventilation system in stainless steel aisi 304
- Stainless steel heating elements with aluminum fins to optimize heat exchange
- air channel and distribution completely in AISI 304 stainless steel.



Maximum performance for 24h,
non-stop working day.



- Electric box easily accessible and equipped with every safety device according to standards.
- Electric humidifier with heating resistances. (optional)
- Immersed electrodes instantaneous humidifier.
- 7" mod. touchscreen control card MASTER LEV
- Humidity and temperature probe.
- Internal led light.

moist

HUMIDITY ALWAYS GUARANTEED

For every environment, the right humidifier.

By working closely with customers from all over the world, we know that a single steam producer does not fit every context. To overcome any type of external problem we have selected two different types of humidifiers that cover every type of need.

EASYSTEAM

HUMIDIFIER WITH ELECTRODES IMMERSED

Immersed electrode humidification system.

Steam is created by electrolysis, allowing instant steam with low electrical consumption.

ULTRASTEAM

HUMIDIFIER WITH ELECTRIC HEATER

Humidification system with electric resistances.

The special stainless steel resistances allow a long durability and reliability.

This type of humidifier is suitable for any condition and environment.

UNIFORM AND BALANCED

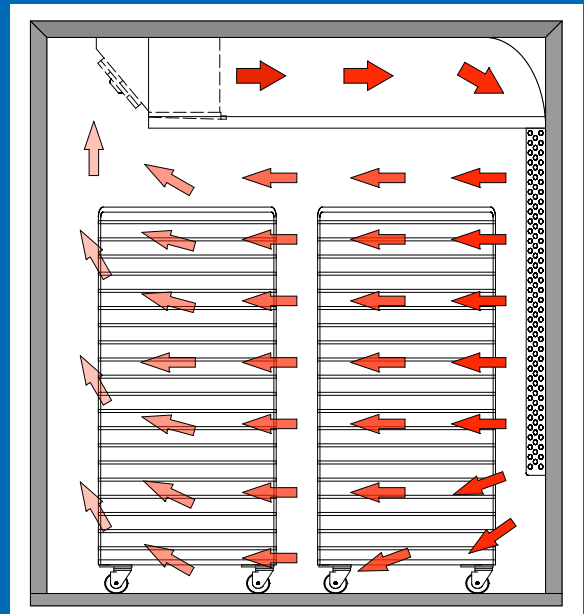
Perfect balance to guarantee no skin formation.

Each room is created using a principle of balance among the various elements composing it: evaporator, condenser and motor. This correct balance allows all “skin” issues to be avoided, as well as dehydration on the surface of the product, respecting the natural relative humidity.

VENTILATION SYSTEM

Air volume and ventilation are always designed to obtain perfect distribution and uniformity of the temperatures without ever being aggressive on the product, but always constant and delicate.

- $\pm 1^{\circ}\text{C}$ temperature and $\pm 1.5\%$ humidity precision
- Uniform temperature and humidity in every room
- Perfect balance of mildness and volume of the air
- No skin and dehydration on the surface of the product



SIMPLE AND CLEAR

Intuitive interface, simple, clear and accessible to all.

MASTER LEV

The MASTER LEV control board, with 7 “touch screen interface, allows you to perform and manage the following functions:

- 20 fully customizable programs that can be saved on the internal memory.
- Ability to export and import programs and parameters
- Automatic management of 21 phases for each program.
- Manual or automatic operation with execution of the selected program.
- Ability to set the end of program notice at the end of an automatic program.



MINILEV

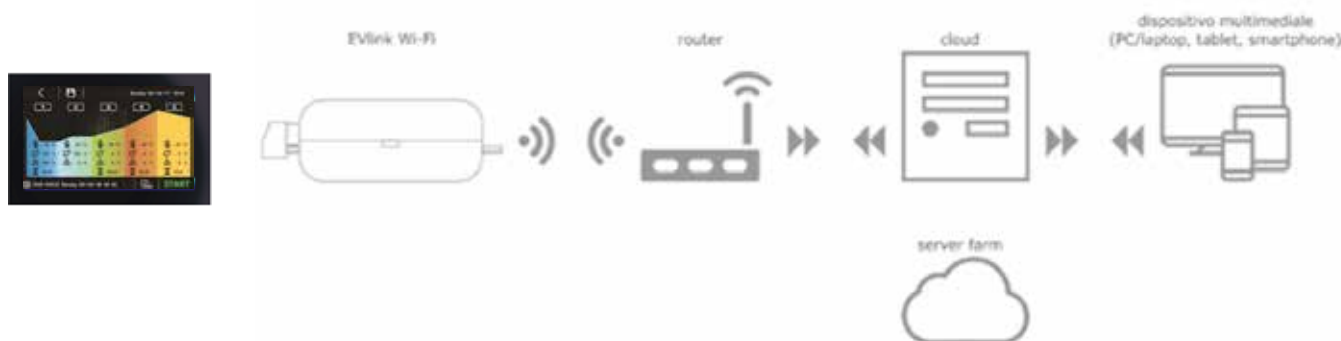
Very simple control board to manage set temperature and humidity.

Possibility to set programs and end-of-cycle warning alarms.



TRC, an entirely new technology.
Also monitors the work from remote.

TRC - Thermogel Remote Control is a remote management and monitoring system based on the Cloud platform. A wireless Internet connection system suffices on site so that the controller can connect to the cloud system, allowing remote management of the machines via PC, tablet or smartphone.



TRC provides the possibility of one or more users enabled to operate the unit to configure the parameters, display HACCP data (also in graphic format) and download records.

Functionalities include alarm notifications, which the system automatically sends to the selected e-mail addresses.

AN INNOVATIVE PROJECT

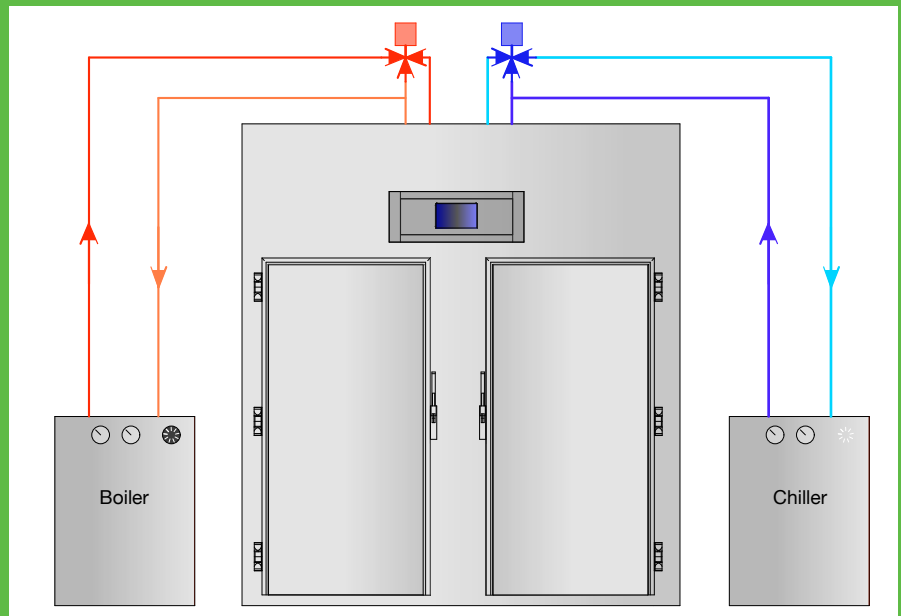
ECOftech - Choose the energy of water.

ECOTECH is an innovative proofing project. The heating process is no longer managed through the use of electric resistances but through the thermal energy of the laboratory mains water.



By connecting a special heating coil, the system uses hot water produced by the customer's boiler to disperse the energy in the air inside the room.

The temperature is controlled with water valves to ensure the accuracy of 1°C.



The same system is also applied in the case of controlled proofing. In this case, a chiller is installed in order to produce the cold water and disperse the temperature inside the room. This avoids the installation of refrigeration units and, moreover, a water-operated cooling allows to prevent the dryness of the product caused by the classic freon gas air coolers.



THE GREEN SOLUTION

This solution has several advantages:

- Electricity saving
- Energy saving
- Use of existing resources in the laboratory
- Less maintenance
- Lower environmental impact
- Better management of humidity set



NO HEATING RESISTANCE



ENERGY SAVING - 40%



COST SAVINGS

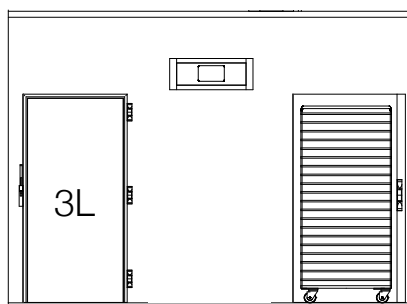
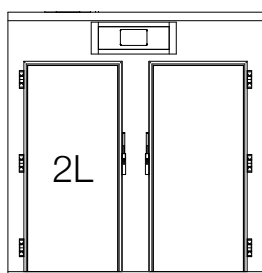
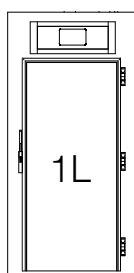
TECHNICAL TABLE

TLC CLIMATE PROOFING

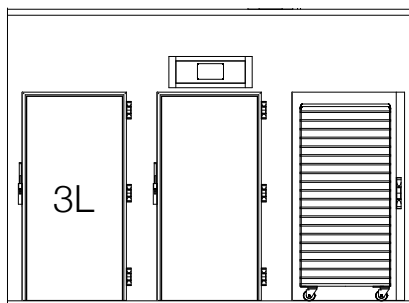
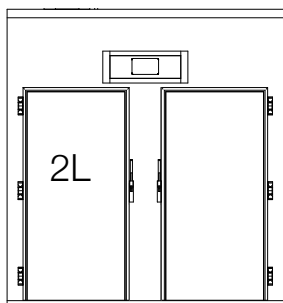
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TLF FINAL PROOFING

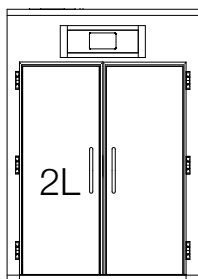
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Code	Trolleys 670x800	Trolleys 800x1000	(WxDxH) External 2500 H	(WxDxH) Internal	Door 900 x 1950	Volts/Kw
1224/1L	3	2	1200x2400x2500	900x2180x1950	1	400/5
1233/1L	4	3	1200x3300x2500	900x3100x1950	1	400/6
1239/1L	5	3	1200x3900x2500	900x3680x1950	1	400/6,5
2417/2L	4	3	2400x1700x2500	2100x1550x1950	2	400/4,5
2424/2L	6	4	2400x2400x2500	2100x2050x1950	2	400/6,5
2432/2L	8	6	2400x3200x2500	2100x2950x1950	2	400/8
2439/2L	10	8	2400x3900x2500	2100x3550x1950	2	400/9,3
2918/3L	6	4	2900x1800x2500	2600x1450x1950	2	400/4,5
2924/3L	9	6	2900X2400X2500	2600X2150X1950	2	400/6,5



Code	Trolleys 670x800	Trolleys 800x1000	(WxDxH) External 2800 H	(WxDxH) Internal	Door 1000 x 2000	Volts/Kw
2645/2L	12	8	2600x4500x2800	2300x4300x2000	2+2	400/15
2655/2L	14	10	2600x5500x2800	2300x5300x2000	2+2	400/16
2665/2L	18	12	2600x6500x2800	2300x6300x2000	2+2	400/18
3935/3L	12	9	3900x3500x2800	3600x3300x2000	3+3	400/15
3945/3L	18	12	3900x4500x2800	3600x4300x2000	3+3	400/18
3955/3L	21	15	3900x5500x2800	3600x5300x2000	3+3	400/20
3965/3L	27	18	3900x6500x2800	3600x6300x2000	3+3	400/22
3975/3L	30	21	3900x7500x2800	3600x7300x2000	3+3	400/24



Code	Trolleys 670x800	Trolleys 800x1000	(WxDxH) External 2500 H	(WxDxH) Internal	Swing door 1700 x 1950	Volts/Kw
2020/2L	4	-	2000x2000x2500	1700x1800x1950	1	400/6
2024/2L	6	-	2000x2400x2500	1700x2200x1950	1	400/6,5
2030/2L	8	-	2000x3000x2500	1700x2800x1950	1	400/7

50 YEARS
OF EXPERIENCE
 *made in Italy*



THERMOGEL
COOLING TECHNOLOGY FOR BAKERY

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