

VULGANUS®

# PROOFING

SOLUTIONS FOR CONTROLLED  
INDUSTRIAL PROOFING

# Controlled proofing is essential for homogeneous, qualified baking products

In industrial proofing, the main factor for qualified baking products is homogeneous proofing conditions. All products need to have a similar temperature, humidity, and proofing time to maintain a high-quality composition and form.

Over or under-proofing damages the product, therefore highly controlled proofing is a great advantage in industrial baking processes

The Vulganus Tropic line is ideal for the **continuous, controlled proofing** of bakery products. We supply both swing-tray and spiral proofing systems. Swing-tray proofing is suitable for a wide range of bread products.

The system accommodates **large capacities with precise charging and gentle handling** of products.

Spiral proofing, on the other hand, is particularly suitable for products weighing 200 g or less.

We offer turnkey delivery from planning and design to a complete installation service. We can also provide remote analysis and control systems for efficient production.

## TROPIC LINE WITH CLIMATIZATION UNIT

- For consistent, uniform quality
- Gentle proofing method
- High capacity
- For raw frozen and dough products, puff pastry, baskets, and baguettes

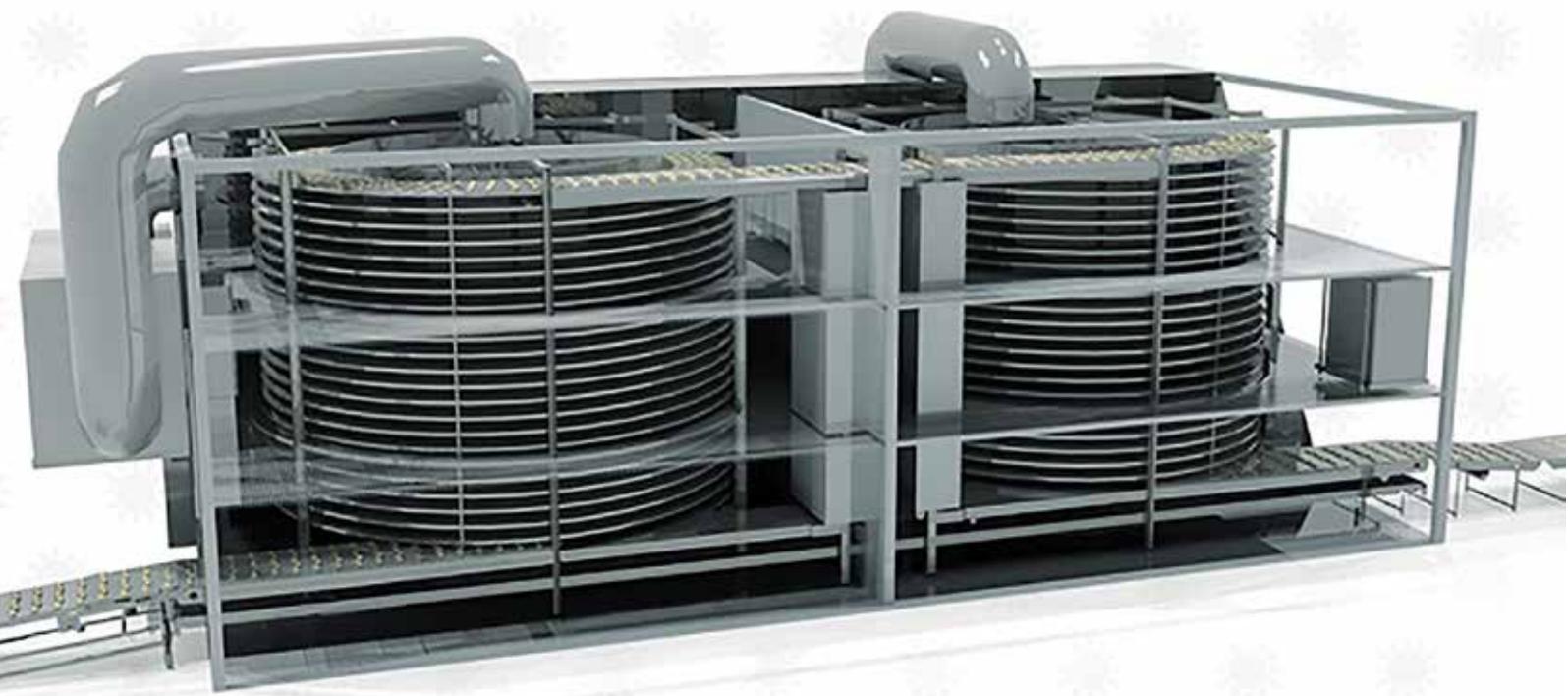


 **VULGANUS®**  
**Tropic Spiral**

# Tropic Spiral

## FOR PRECISE PROOFING CONTROL

The Vulganus Tropic Spiral is an ideal solution for the continuous proofing of bakery products where the aim is to achieve a uniform and high-quality end result. The spiral conveyor is particularly suitable for products weighing 200 g or less. The proofing process benefits from optimized temperature, humidity, and time control, while the washing and drying system guarantees a high level of hygiene.



- Two zones with an optional stiffening zone
- Climatic unit
- Stainless steel enclosure
- Option to bypass directly to freezing
- Hygienic washable construction
- Durable construction for high capacities
- PLC optimized temperature, humidity, and time control
- Equipped with effective drying technology
- Gear rim with outside motor for easy maintenance



### GEAR RIM

- Easily replaceable components
- Durable construction with 20-year operational lifespan

## KEY FEATURES

- Glass grain-treated stainless steel surfaces
- Radius: 1.7 or 2.2 m
- Friction-driven spiral cage
- Usable belt width: 295–985 mm, max. 1320 mm
- Belt type chosen according to products
- High-density drum plastics
- Available accessories: Climatization unit, Vulganus Washing System, Infoline remote control system

# Applications

Each and every product is exposed to exactly the same conditions as it travels through the spiral. This equalizes the small temperature and humidity differences that exist inside the enclosure. This ensures gentle proofing so that products stay on the line with their form unchanged.



## SUITABLE FOR PRODUCTS THAT ARE:

- placed directly on the belt
- charged and proofed on paper
- proofed on baking trays

## THE INSULATED ENCLOSURE COMPRISES FLOOR, WALL, AND CEILING ELEMENTS:

- Two doors
- Polyurethane insulation material
- 80 mm-thick insulation element
- Energy-efficient LED lightning
- Windows
- Optional washable floor construction



VULGANUS®  
**Tropic Swing**

# Swing Proofer

## FOR BASKET, TIN, BATON, AND ROLL PROOFING

Swing-tray proofing is suitable for a wide range of bread products. The system accommodates large capacities with precise charging and gentle handling. A typical system includes the charging of products into the proofer, proofing, and transfer to the oven.



- Pneumatic chain tensioning
- Controlled, stable climatization
- Durable, heavy-duty construction
- Low maintenance costs
- Gentle product handling
- Variable proofing times
- Automatic chain lubrication
- High capacity with accurate loading
- High operational reliability



- Swing type: tray, flat board
- Surface: high-pressure laminate, perforated steel, cotton covering
- Loading: patented retracting belt



## KEY FEATURES

- Insulated panelling
- PLC control as standard
- Tray/basket drying function
- UV sterilization
- Swing types: basket, tin, proofing board, strap swing
- Available accessories:
  - automatic charger multiline with two input lines for multiple products
  - transfer device with one or two belts

# Applications



THE SWING PROOFER IS SUITABLE FOR A WIDE VARIETY OF PRODUCTS:

- Baguettes
- Rolls
- Tin loaves
- Basket loaves (plastic or wooden baskets, textile cover)

## CLIMATE CONTROL METHODS:

- Steam humidifier
- High-pressure humidifier





**VULGANUS®**  
**Climatization Unit**

# Climatization Unit

## FOR REGULATING TEMPERATURE AND HUMIDITY

The Vulganus Tropic line climatization unit is a microprocessor-based system for regulating temperature and humidity. Each unit is tailored according to the specific needs of the customer.

Customers can choose either a steam or a high-pressure humidifier depending on their application.



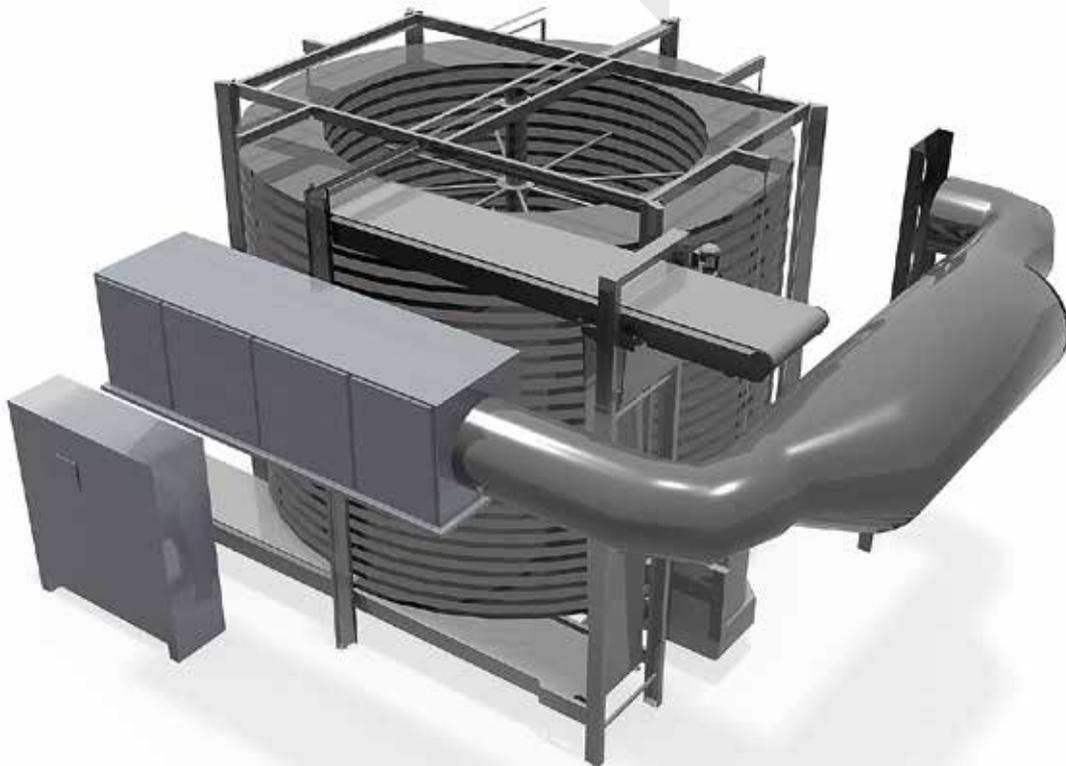
### STEAM

- Sterile
- No calcium deposit problems in nozzles
- Max. achievable relative humidity: 98%
- Spirax distribution and steam valves
- Heating 30–50 °C
- Electrical heating elements
- Low-pressure steam



## HIGH PRESSURE HUMIDIFIER

- Lower founding costs – economic solution
- No excess heat transfer



- Accurate temperature and humidity
- Uniform temperature
- Based on water hydraulics replacing steam with mist
- Cost savings: no need for steam generator
- Heating 30–50 °C
- Electrical heating elements

## **PROCESS KNOWLEDGE AND CONSULTATION**

We have over 100 years of experience in raw materials for baking, recipes, R&D, and production processes. Today, we also have expertise in several food solutions. Our experts are happy to support customers with their process-improvement needs.

## **INSTALLATION AND COMMISSIONING**

As soon as the new machinery is installed in the customer's premises, our commissioning team arrives to complete the delivery. We provide advice on using the new equipment and perform the first product test runs together with the customer. The customer also receives a detailed user manual.

## **PLANNING AND LAYOUT DESIGN**

Every project starts with a careful study of the customer's current situation. We help to plan process improvements and product runs, and our development department designs the new process from scratch.

## **VULGANUS WASHING SYSTEM**

The Vulganus Washing System is a forerunner in hygiene. The product family has various options: Belt Washer, Ultrasonic Belt Washer, CIP Washing System, and Fixed Brush. Washing system products reduce energy usage and shorten cleaning times.



## **INFOLINE REMOTE CONTROL AND ANALYSIS**

The Infoline system can be delivered with new equipment. It can either be operated by the customer's own team, or the customer can give us access to their production analysis systems for easier maintenance. The Infoline system consists of production trends, alarms, and event lists, including values such as starts and stops, set values, and recipe and operator changes.

## **SERVICE AND SPARE PARTS**

Our service team takes excellent care of our customers' equipment. As specialists in the whole baking process, we can help our customers with every aspect of their operations. We supply original spare parts to ensure safe, smooth production runs and reliable operation.



# VULGANUS®

Vulganus has been a leading player in the delivery of tailored production lines, integrated spiral systems, clean rooms, and conveyors for over forty years, with over 400 projects successfully completed around the world. Vulganus solutions are designed and built for hygiene.

Vulganus is known for its high quality, customer-oriented solutions and high-quality service, along with its ability to understand and meet customer needs and build long-term customer relationships.