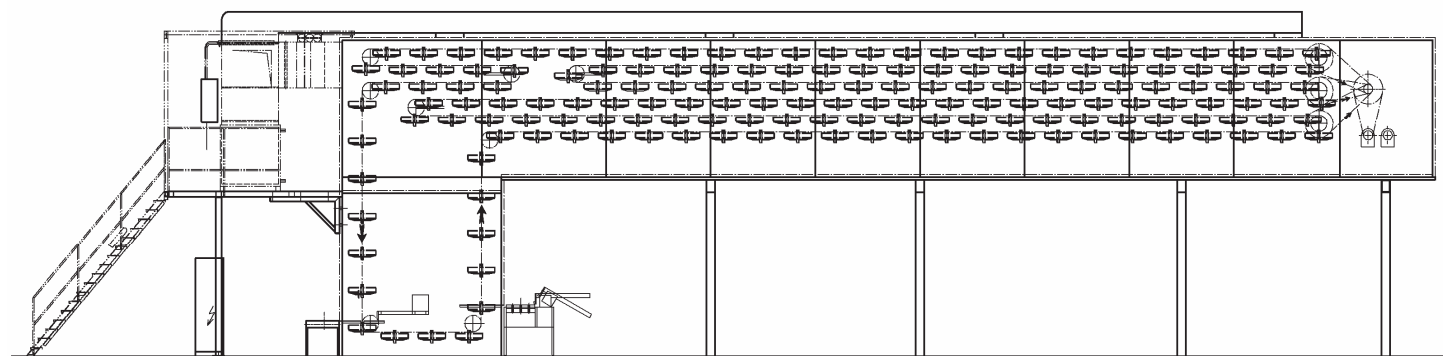


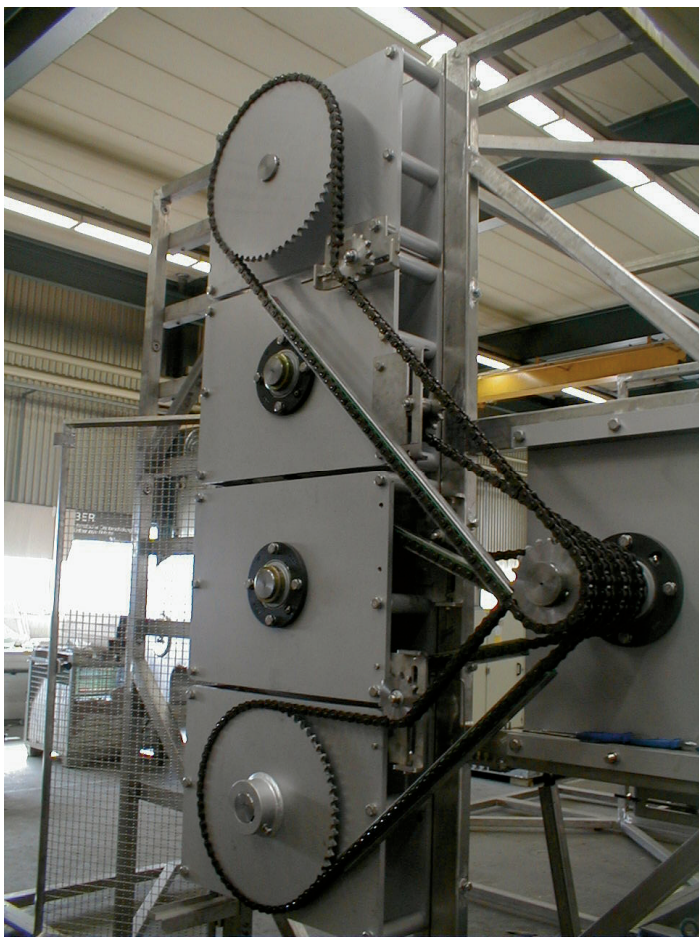
Take a decisive step -  
talk to Werner & Pfleiderer.



4 Example of a proofer with a capacity of 8,000 tin breads per hour



5 View of an accessible corridor

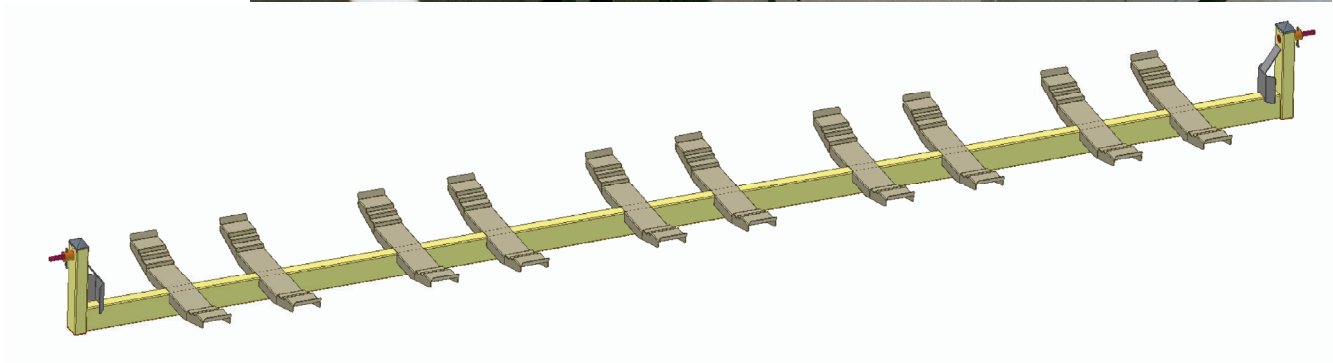


6 Pre-assembly of a proofer drive station

*Your idea - our technology.  
That fits.*

Final proofing systems  
from WP

NGS-R





# Intelligent system concepts.

## Application areas

The NGS-R is especially suited for the following products:

- Tin products
  - Toast and sandwich bread
  - Sliced whole grain bread
  - Rusk and croûtons
- Tray products
  - Rolls/Buns
  - Brioche
  - Baguette
  - Skorpor
  - Pizza
- Oven bottom goods on trays or boards

## Executions

- Box type
- L-shape as overhead type
- T-shape as overhead type

## Features

- Frame construction in stainless steel
- Closed sections
- Hollow-pin chain acc. to DIN with ball bearings at the pick up points of the carriers
- Insulation panelling, aluminium on both sides
- Circulation climate control incl. compact air condition
- Accessible on both sides, with intermediate platform, illuminated
- Pneumatic chain/track tensioning
- Levelled inside floor (for cleaning purposes)
- Integrated unloading system with frequency controlled, powered discharge pusher
- Loader, separate unit, frequency controlled, powered infeed pusher, safety fence
- Automatic chain/track lubrication
- Frequency controlled drive
- Standardized components
- PLC control

## Options

- Integrated, continuous working steam boiler
- Execution of panelling in stainless steel on both sides
- Hinged panelling at overhead section for cleaning

## Trays

- Stainless steel (standard)
- Section tube with welded pick up rakes
- one-level trays → continuous run
- multi-level trays → intermittent run
- several form dimensions possible through multiple multi-cranked trays

## Loading

- Loading of trays through integrated holding table
- Separate unit
- Safety fence
- Conveyor with magnetic rail or magnetic stopper, frequency controlled
- Infeed transport via plate chain, frequency controlled
- Infeed pusher via linear gear motor unit, frequency controlled

## Unloading

- Integrated discharge pusher via gear rack, frequency controlled
- Tray discharge/evacuation through/via integrated discharge table

## Circulation climate control

- Heating via
  - Warm water
  - Low pressure saturated steam; 0,2 – 0,5 bar pressure above atmospheric (105 – 113°C)
  - Electrical heater coils
  - Gas burner
- Cooling via
  - Cold water
  - Direct heat exchanger

# Individual system solutions.

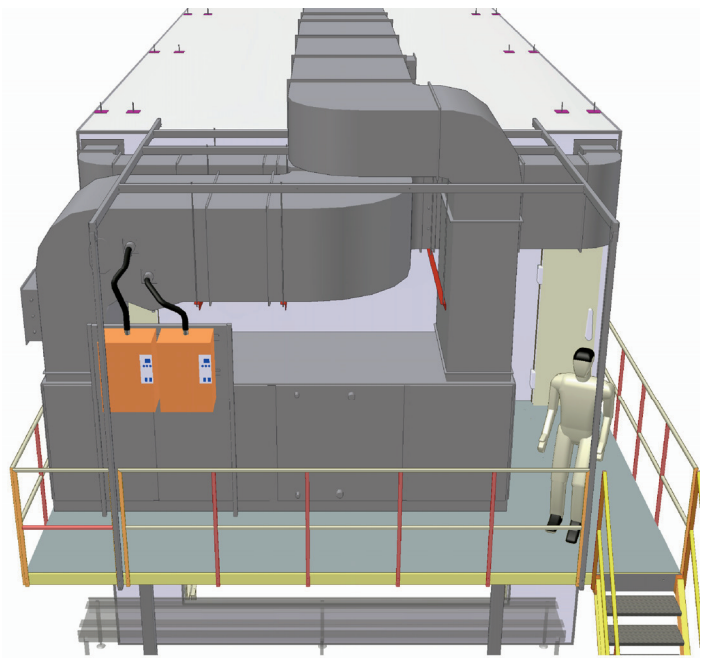
- Humidity via low pressure saturated steam
- De-humidity via fresh air supply by means of conditioned air and a condenser with backup heating to process temperature

## Advantages

- Easy control (little sensors and actuators)
- High operational reliability through minimum control/monitoring mechanisms
- Low maintenance (e.g. maintenance-free ball bearings)
- High standard of hygiene through closed sections, no undercuts, even floor
- Space-saving, little floor space (overhead-execution)
- Controlled, smooth climate guidance
- Gentle product handling due to frequency controlled drives
- Recumbent bakery product
- Little noise development through plastic guide rails
- Suitable for three shift operation
- Quiet tray guidance at loading and unloading



1 NGS-R in overhead execution



2 Climate control of proofer

3 Design blueprint of a realized overhead proofer system

