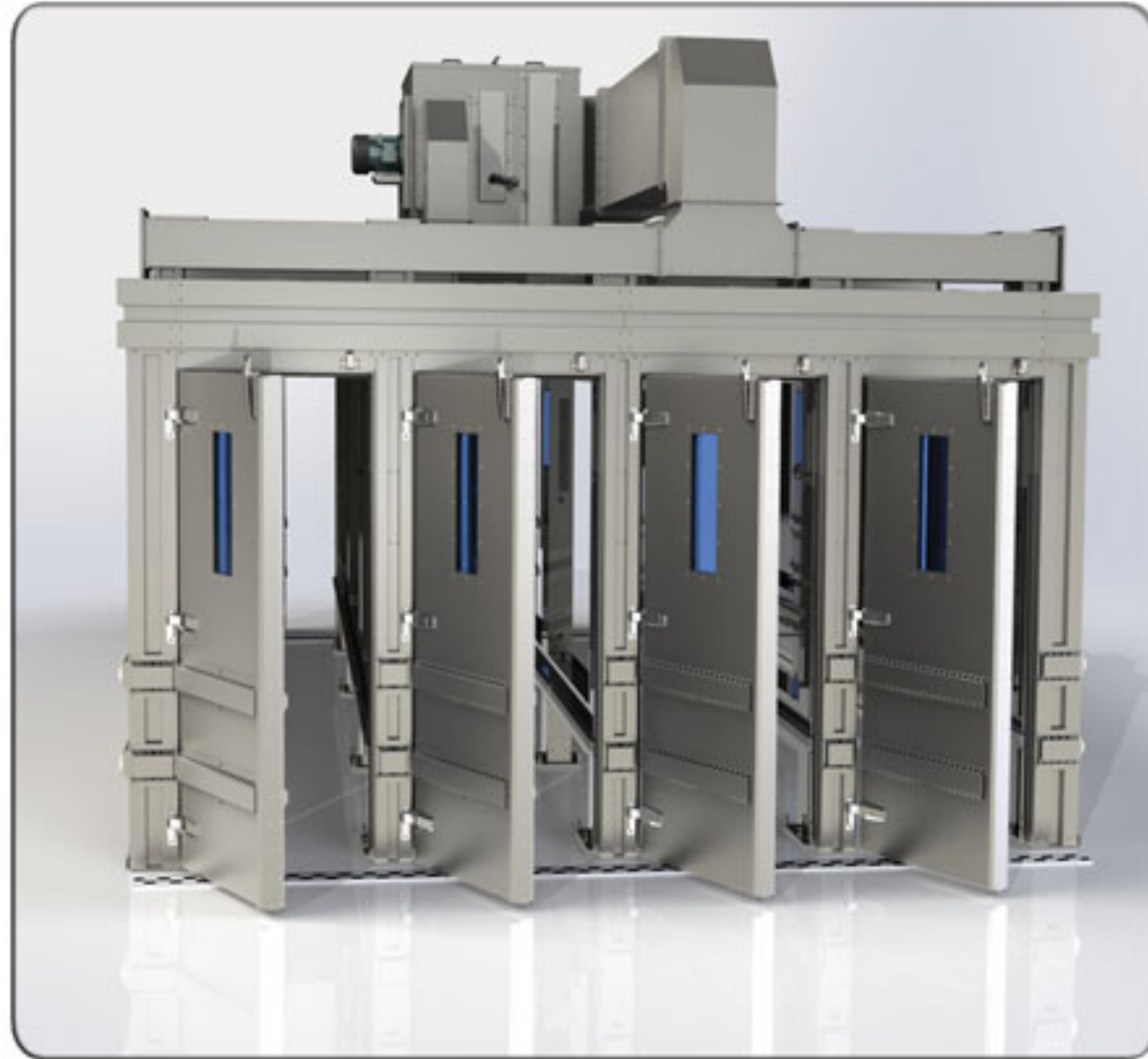


INDUSTRIAL PROOFING SYSTEMS

1 LC Proofing System Features:

- Full Stainless Steel Construction
- Uniform Temperature and Humidity
- Sealed Wall and Roof panels finished in Stainless Steel
- Stainless Steel air Ductwork
- 3" Wall Panel / 4" Roof Panel Thickness
- Clean out Ports in all Ductwork
- Internal Air distribution constructed of Stainless
- Stainless Steel Conditioning System
- Heavy Duty solid Core Doors with Industrial Latches
- Individual Heat and Humidity Control
- Full Length Door Handle with Adjustable gaskets
- Digital Control System (AB)
- Customize Sizes Available Modulating Heat and Steam Controls



2 With our new Industrial Proofing Line, let our Engineering team assist you in your Design to guarantee success in your project.

Do not hesitate to contact us for all your consulting needs.



LC BAKERY INDUSTRIAL PROOFER SYSTEMS

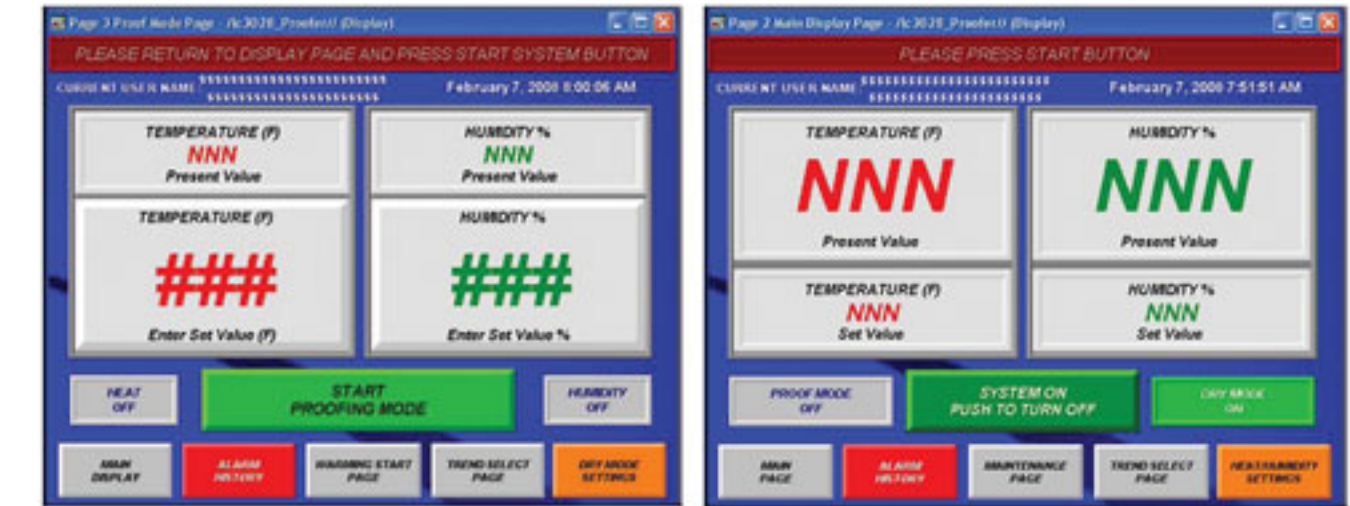
- 3
- Custom Sizes Available
 - Available in Multiple Door Configurations
 - Available in Pass-thru System
 - Available Retarder Option
 - Available in Various Voltages
 - Available with or without floor

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www.lcbakery.com

PROOFING SYSTEMS FEATURES

Programmable touch-screen interface:

- | | |
|---------------------------|---------------|
| Temperature Present Value | System On |
| Heat/Humidity Settings | System Off |
| Temperature Set Value | Main Page |
| Humidity Present Value | Alarm History |
| Humidity Set Value | Maintenance |
| Proof Mode | Trend Page |
| Dry Mode | |



LC Industrial Proofer Customer Reference List:

- Rockland Bakery – Nanuet, NY
- McCain Foods – Florenceville, NB
- Maple Leaf Foods – Roanoke, VA
- Gold Crust Baking Co – Alexandria, VA
- Miller Bakery – Milwaukee, WI
- Italian Home Bakery – Toronto, ON
- Portos Bakery – Irvine, CA
- Lindas Bakery – Trinidad, WI
- Uptown Bakeries – Bridgeport, NJ
- Pita Break – Toronto, ON

LC BAKERY

EQUIPMENT SERVICES INC.

Serving the baking industry for over 30 years, we install, service, maintain and manufacture high quality baking equipment for the food service industry. From tunnel ovens to proofers, racks to revolving ovens, retarders to deck ovens, we have a product to suit your requirements.



AT LC BAKERY

OUR MISSION IS SIMPLE

To provide well-designed equipment, and the tools you need to produce top-quality food products.

We believe you will be pleased with our products and services, and trust that you will contact us for all your bakery equipment requirements.

Contact Us

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Brantford, Ontario, Canada N3P 1J5

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INDUSTRIAL PROOFERS

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