## **PCS-3000 Proofer Control System**

## **Eliminate Proofer Temperature & Humidity Problems Forever!**



Designed for retrofitting your existing proof box or fermentation room, the Cooke PCS-3000 state of the art control system eliminates all of the problems associated with wet/dry bulb control systems.

- 1. Maintenance is virtually eliminated.
- 2. Better product quality and consistency.
- 3. Reduced product waste & lost production.
- 4. Closer control reduces fuel consumption.
- 5. Eliminates unnecessary sling psychrometer checks.
- 6. Troublesome start up condensate is prevented by a built in humidity lock out feature.

Your Plant Electrician can easily install the PCS-3000 following these three simple steps:

- **1.** Drill a 1/2" hole through the side of the return duct and mount the combination temperature/humidity sensor using only two screws.
- 2. Mount Nema 4X control box at any convenient location, connect AC power and pre-wired sensor cable.
- **3.** Install four control wires from terminal strip in control box to control valves.

You're proofing in a matter of minutes! Leave your old system in place and run it parallel with the PCS-3000 for a short time. This will allow production personnel to become acquainted with direct RH readings rather than interpolating from a psychrometric chart.

The PCS-3000 is maintenance free and flexible. It can be field wired to control solenoid valves, proportional pneumatic or electric motor actuated valves. You can easily add a recorder at any time.

SCORES OF BAKERIES from Kissimmee, Florida to Anchorage, Alaska have discovered and are using the "Cooke PCS series Proofer Control System."

Industry Leaders such as:

FlowersSara LeeBimboInterstateGeorge WestonNortheast FoodsSafewayEast Balt

have installed the "Cooke" system over the past twenty years. Scores of other independent and progressive bakeries in both the United States and Canada are satisfied customers.

Join the many users of this trouble free and easy to install pre-wired system.

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