

RB-2190 Mini-Proofer Control System

Eliminate Proofer Temperature & Humidity Problems Forever!



Designed for In-Store Bakeries to retrofit existing proof boxes or fermentation rooms, the Cooke Mini-Proofer 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.**

The Mini-Proofer is maintenance free and flexible. Your Plant Electrician can easily install the Mini-Proofer following these three simple steps:

- 1. Drill a 1/2" hole through the side of the return duct or proof box and mount the combination temperature/humidity sensor using the supplied flange.**
- 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 Mini-Proofer for a short time. This will allow production personnel to become acquainted with direct RH readings rather than interpolating from a psychrometric chart.

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

Industry Leaders such as:

Flowers	Earthgrains
Bestfoods	Interstate
Meyer's	Stroehmann
Nissen	Northeast Foods

have installed the "Cooke" systems over the past fifteen 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. We're so sure that you'll be glad you did, we make this unconditional guarantee:

"If you are unhappy with your purchase for any reason after a 30-day trial period, simply return the system and we will cancel the invoice."

W. H. Cooke & Co., Inc.

6868 York Road

Hanover, PA 17331

Toll Free: 800-772-5151

Phone: 717-630-2222

Fax: 717-637-9999

Email: sales@whcooke.com

Web: <http://www.whcooke.com/>