



**R.F. Bakery Equipment**

A division of R.F. Custom Built Machinery & Conveying Ltd.

3947 Graveley Street,  
Burnaby, B.C. Canada V5C 3T4  
Tel: (604)298-6673 Fax: (604)298-4583

## PROOFER QUESTIONNAIRE

### Section 1

**Company Name:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Address:** \_\_\_\_\_ **City, State, Zip:** \_\_\_\_\_

**Contact:** \_\_\_\_\_ **Title:** \_\_\_\_\_ **Project No.:** \_\_\_\_\_

**Phone:** \_\_\_\_\_ **Fax:** \_\_\_\_\_ **E-mail:** \_\_\_\_\_

**New Application:**  Yes  No

### Section 2

#### Product Description:

Type of bread/roll: \_\_\_\_\_ Weight range Ounce/Grams: \_\_\_\_\_

Required Rest time: \_\_\_\_\_ Pieces per hour: \_\_\_\_\_

### Section 3

#### Type of Infeed:

Gravity Transfer :  Yes  No Pallet Infeed:  Yes  No

Other: \_\_\_\_\_

#### Infeed Location:

Right Hand  Left Hand Voltage Requirements: \_\_\_\_\_

### Section 4

Rounder and moulder type and out put height: \_\_\_\_\_

**Proofer material:**  Powder Coated Mild Steel  Stainless Steel

**Options Required:**  Exhaust Fan  
 Humidifier  
 Remote stop Switch for divider rounder and proofer

Please complete this questionnaire and return it via fax to (604) 298-4583.  
If you have any questions in regards to this form please contact John McMillan via phone (604) 298-6673 or e-mail at [johnm@rfbakery.com](mailto:johnm@rfbakery.com).