

PROOFER

CONSTRUCTION & FEATURES

Accurately controls humidity and temperature to accelerate or delay the proofing process of dough so that proofed dough can be ready at any time required.

- Automatic and manual control
- Door frames & windows with anti-fog function to prevent windows fogging
- Safe light setting to prevent leakage of electricity
- Glass window design for easy monitoring



SPECIFICATIONS	Model	P20T	P40T	P80T
	Type	Water spraying	Water spraying	Water spraying
	Dimension	520x800x2000mmH	730x1120x2000mmH	1450x1120x2000mmH
	Capacity	20 trays	40 trays	80 trays
	Voltage	220V/1Ph/50Hz	220V/1Ph/50Hz	220V/1Ph/50Hz
	Power	2kw	2kw	2.5kw
	Weight	120kg	160kg	240kg