

Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

Electrode Proofer for Room

Features:

- Based on electrode type system, it is able to produce the most finest water molecule, and it can avoid the defect of bulky water molecule as normal main proofers do.
- Stable durable control system, will not affect by weather season, it is suitable for application of industrial, factory and central kitchen center of chain stores
- One set electrode proofer main unit is able to offer the perfect fermentation processing for 3~6 big trolleys at the same time.

Proofer Room Door



Customize Proofing Room

An air-conditioned sealed chamber where temperature and humidity are monitored constantly, programmed depending on the type of food product to proof



Purpose:

This machine is used for final raising of dough in a controlled temperature.

Specifications

Power	220V, 3ph, 6.5kw
Room Capacity	3-5 racks
Rack Size	520x730x1780 mm (18 trays/rack)
Max Tray Size	460x720 mm
Humidity	75-85% RH, 25-42°C
Net Weight	30 kg
Dimensions	L 520 x W 250 x H 1850 mm