

Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

Retarder Proofer 1 Door

MODEL: MYC 18

Features:

- Intelligent electronic and automatic control system minimizing rate of error
- Use 24H timer multiple section automatic refrigeration and fermentation changer to avoid mistake of manual time count.
- Import high efficiency compressor, saving electricity, quickly drop down temperature sending electric current and delay operating protection.
- Durable high temperature alloy of heater to prolong using life
- Maintain same temperature device by gradually refrigerating and fermenting system, to let fermentation of flour ball much more evenly
- Quickly increase humidity system.
- Stainless steel board for inner and outer shell.



Purpose:

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

Specifications

Power	220V, 60Hz, 1PH
Heater	1.6 Kw, 7.3A
Fan	insides: 4 fans, radiator fan:1 fan, 155w, 0.7A
Capacity	60x40cm or 46x72cm, 18 Trays
Dimensions (mm)	D 1070 x W 760 x H 2100