

Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

Room Type Proofer

Features:

- Made of stainless steel
- Auto-control, easy to operate
- Auto-temperature sensing settings. The heating and moisture are automatically controlled. This allows the dough to rise under the best conditions

OPTION

Digital Control Panel



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, 1.7kw
Room Capacity	18 trays 40x60cm or 36 trays 13"x18"
Room Capacity	12 sq. meter x 2.1m (h)
Net Weight	190kg
Dimensions	L 88 x W 73 x H 207 cm