Ristoattrezzature®

Cod: 1853

Proofing cabinet for bread and brioche, with two doors, static steam, holds 40 trays measuring 60×40 cm



Description

Proofing cabinets are appliances designed to simplify and speed up certain stages of preparation; they serve the dual purpose of proving brioche and other bakery and pastry products, and of keeping freshly baked goods warm for a short time.

The temperature in our proving cabinets is controlled via a dial/thermostat ranging from 0°C to 120°C (maximum). Each door can be controlled individually; you can activate one or both.

The proving cabinet is made entirely of stainless steel.

The proving cabinet is not fitted with a humidity control system, but inside the cabinet there is a water tray containing a heating element to humidify the interior. The water must be added manually. There is a tap at the bottom of the chamber for draining the water.

N.B. The maximum temperature that can be reached inside the chamber is 50–60 °C

Dimensions

External dimensions	1160x620x2050 mm
Packaging dimensions	1200x750x2080 mm

Technical specifications

Amperage	10.8 A
Electrical Power	2.4 kW
Net weight	157 kg
Operating temperature	0 +120 °C
Power supply	Electric
Voltage	230 V
Weight including packaging	160 kg