Cod: 6309

Proofing cabinet for proving bread and brioche using static steam, suitable for 10 1/1 GN trays or 20 60×40 cm baking trays



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 (max).

The proving cabinet is made entirely of stainless steel.

The proofing 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. At the bottom of the chamber there is a tap for draining the water.

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

Dimensions

External dimensions	620x620x2050 mm
Packaging dimensions	750x750x2100 mm

Technical specifications

Amperage	5.4 A
Electrical Power	1.2 kW
Net weight	97 kg
Operating temperature	0 +120 °C
Power supply	Electric
Voltage	230 V
Weight including packaging	100 kg