

Proofer 8x 600x400 code: 225967

Suitable for proofing raw dough and can also serve as a base for an oven.

Modular design allows the unit to be integrated into a line of appliances, including ovens.

Space-saving design also provides a convenient display area for freshly baked bread.

Stainless steel housing with glass swing doors.

Humidification via a water container. Manual control.

Electromechanical thermostat.

Temperature range: from 30°C to 60°C.

Distance between rails: 70 mm.

Suitable for HENDI Ovens 225516, 225523 and 225059.



SPECIFICATIONS

Marketing Packed per	1
Length (mm)	795
Width (mm)	655

TRANSPORT SPECIFICATIONS

EAN	8711369225967
Intrastat code	84198180
Sales units per pallet	1

Programmable	No
Plastic packaging (gram)	10
Country of origin	Italy
GS1 Packed per	1
Gross weight (kg)	52