

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.

-  Combines dough proofing with a space-saving oven base.
-  Humidification and adjustable temperature from 30°C to 60°C support the proofing process.
-  Glass doors provide a clear view of the dough.



Code	V	LxWxH (W)
225967	220-230	795x655x(H)835