## Proofer

## **ROLL-IN STYLE**



## **Recommended for:**

- Artisan Breads
- Pastry
- Breads
- Rolls



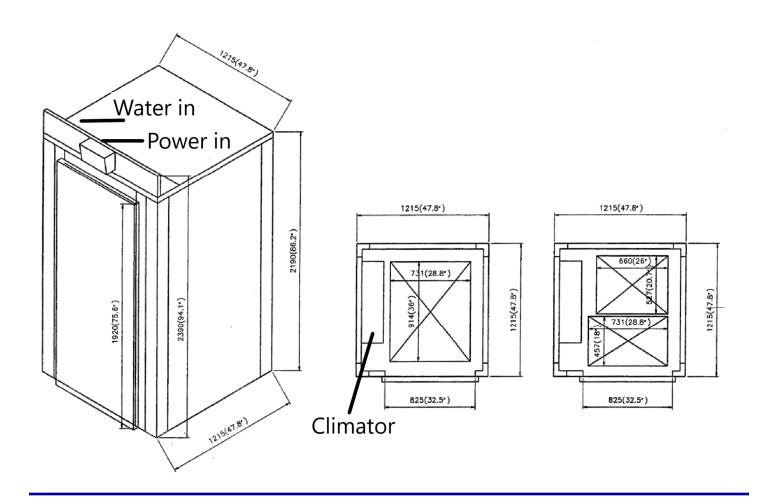


American Baking Systems Artisan Proofers offer precise heating and humidity with many Energy-Saving features. Recommended for Artisan Breads, Pan Breads, Rolls, Danish and Pastry.



- Full stainless steel construction.
- PLC microprocessor controlled.
- Temperatures from –AMBIENT to 99°F
- Humidity from 0% to 99%
- Gentle air flow does not dry product.
- Capacity: 1 DOUBLE RACK or 2 SINGLE RACKS

- Fully Automatic—just set desired bake time and press start.
- Dimensions: 48" W x 48" D x 90" H
- 220/240 Volt 1 Phase 60 Hz 25 Amps
- Ships knocked down for assembly on site.
- Includes insulated floor



- All Dimensions are in mm/inches and are approximate.
- Specifications are subject to change without notice.

