

13-Tray Dough Proofer

This 13-tray dough proofer is designed for consistent and reliable dough proofing. It features stainless steel construction, precise temperature and humidity controls, and a transparent door for easy monitoring.



ADDITIONAL IMAGES



Overview

Professional Dough Proofing Solution

This 13-tray dough proofer is designed for high-volume commercial environments, including bakeries, canteens, and production workshops. Utilizing advanced hot air circulation technology, it creates a perfectly uniform fermentation environment by precisely controlling temperature and humidity. The unit features a durable stainless steel construction, intuitive manual controls, and a sliding glass door for easy monitoring, making it an essential tool for consistent bread production.

Technical Specifications

Tray Capacity	13 trays
Material	Stainless Steel
Control Interface	Manual Knob Control
Door Design	Sliding door with glass window

Key Features

Technology Highlights

- Hot air circulation system
- Even temperature distribution
- Controlled humidity environment
- Push-pull aluminum tray configuration

Suitable For	Bakeries, Canteens, Schools, Bread Production Workshops
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