

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

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| 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

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| Suitable For | Bakeries, Canteens, Schools, Bread Production Workshops |
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