

Dough Fermentation Proofer with Stainless Steel Shelves

This dough fermentation proofer features a stainless steel shelf design that is easy to disassemble and clean. It utilizes electric heating and hot air circulation to maintain uniform temperature and humidity for optimal fermentation.



ADDITIONAL IMAGES



Overview

Professional Dough Fermentation Proofer

This high-performance dough fermentation proofer is engineered for commercial bakeries and food service establishments requiring precise environmental control. Constructed from durable stainless steel, the unit ensures optimal hygiene and longevity in demanding kitchen environments. It features a transparent door for easy monitoring of the rising process, adjustable temperature and humidity settings, and a multi-tray capacity to maximize production efficiency.

Technical Specifications

Power Output

2.6 kW

Power

Model	MF-13B
Tray Capacity	13 trays
Voltage	220V

Dimensions

External Dimensions	490 x 730 x 1655 mm
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Features

Key Features

- Stainless steel construction
- Transparent observation door
- Digital temperature and humidity display
- Built-in water tank for humidity control
- Mounted on casters for mobility

Suitable For

Bakery, Commercial Kitchen, Food Production