

Food Fermentation Tank with Humidity Control

This food fermentation tank offers a 1.0-60 degrees Celsius temperature control range and 60-99% humidity control. It ensures dough is shiny, expands well, and maintains optimal moisture for a light and soft texture.



ADDITIONAL IMAGES



Overview

Professional Fermentation Solution

This high-performance fermentation tank is engineered for precision, featuring advanced humidity and temperature control systems essential for optimal fermentation results. Constructed from durable, high-quality stainless steel, the unit ensures rigorous hygiene standards and long-lasting reliability in professional environments. With a 15-tray capacity and forced-air circulation, it provides consistent environmental conditions, while the mobile design and digital interface make it a versatile and user-friendly addition to any commercial kitchen or production facility.

Technical Specifications

Electrical Requirements

220 V

Voltage

2.6 kW

Power Consumption

Model Number

MF-15A

Tray Capacity

15 trays

Design & Construction

Dimensions (W*D*H)

600 * 840 * 2040 mm

Key Features

Stainless Steel Construction, Humidity Control, Forced-Air Circulation, Digital Control Panel, Mobile Casters