

Dough Proofer

Before baking, proofing is another work process that needs to be handled in the shop. A stable proofer which can always offer the required temperature and humidity, is the key to control dough quality. Symbake offers both retarder proofer and standard proofer for your needs to build your own open kitchen bakery solution.

Feature :

- 1. single door and double door or triple door depends on the customer real demands.
- 2. The temperature control from 0-40°C.
- 3. The control components imported from Germany to ensure precise temperature control
- 4. the size, control system and power can be customize



Model	Weight(kgs)	Power(kw)	Voltage(V)	Outside Dimension/mm	Layers of tray	Operation mode
S-40SP	133	2	220	725X1045X2150	20	digital PCB panel
S-20SP	105	1.5	220	525X845X2150	20	digital PCB panel