



EM BAKERY EQUIPMENT B.C. LTD.

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Better-Built Cabinet Proofer

Construction

- 14 Gauge Aluminum body and 14 gauge galvanized caster base
- Condensation drip trough, removable for cleaning
- Adjustable damper
- Removable louvered back mounted air tunnel for even conditioned air distribution
- Five inch swivel plate casters with modulus wheels (two with brakes)

Door

- 270° door swing
- Hinged right
- Field Reversible
- Positive latch handle

Capacity

- As shown 100 16 oz Bread Pans using 5-on straps 5" Spacing
- As shown 10 bun pans
- Shelf spacing can be changed
- 17 pair slides supplied with unit



Very simple to use

- Toggle heat point up or down then select.
- Toggle relative humidity point up or down and select.

Electrical Requirement

- 115 Volts, 1 Phase 20 Amp
- Supplied with a 9 foot cord with a NEMA 5-20P plug
- Full power draw 1900 Watts.

Water

- Ample external plastic water pipe included
- Needs to be plumbed to 1/4 fitting.
- Water pressure should be 60 to 150 psi.

Size

- Width 68 cm, 26 3/4"
- Depth 82 cm, 32 1/4"
- Height 182 cm, 71 3/4"

Shipping Weight

- 86 Kg, 190 lbs

Very accurate digital control of heat and humidity

Heat - Room to 38° C ± 1/2°

Humidity - Room to 80% ± 1%

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EM Bakery Equipment
604-294-3500
www.emequip.com
Status : OFF

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Set Actual
Temp C : 22 20.20
Humidity: 61 % 55.00
Status : ON

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