

## Electric Proofer 16 trays

**Rs. 43000(GST Extra)**

Proofing is the final step in making dough before baking, when you allow the dough to rise via the fermentation of yeast. Since dough rises best in warm and humid environments, the Bakery Proofer with humidification allows you to set the perfect temperature and humidity levels to get consistent, repeatable results



### Technical Specifications

Dimension in MM (L X W X H) 690 X 480 X 1930 MM

No of Pans 16 Pans

Power Consumption 2.1 KW

Power Supply 220V / 50Hz

Weight in Kgs 40 Kgs

05 May 2024 - Price Valid For 15 days

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