

Project: _____

Date: _____

Specified Voltage: _____

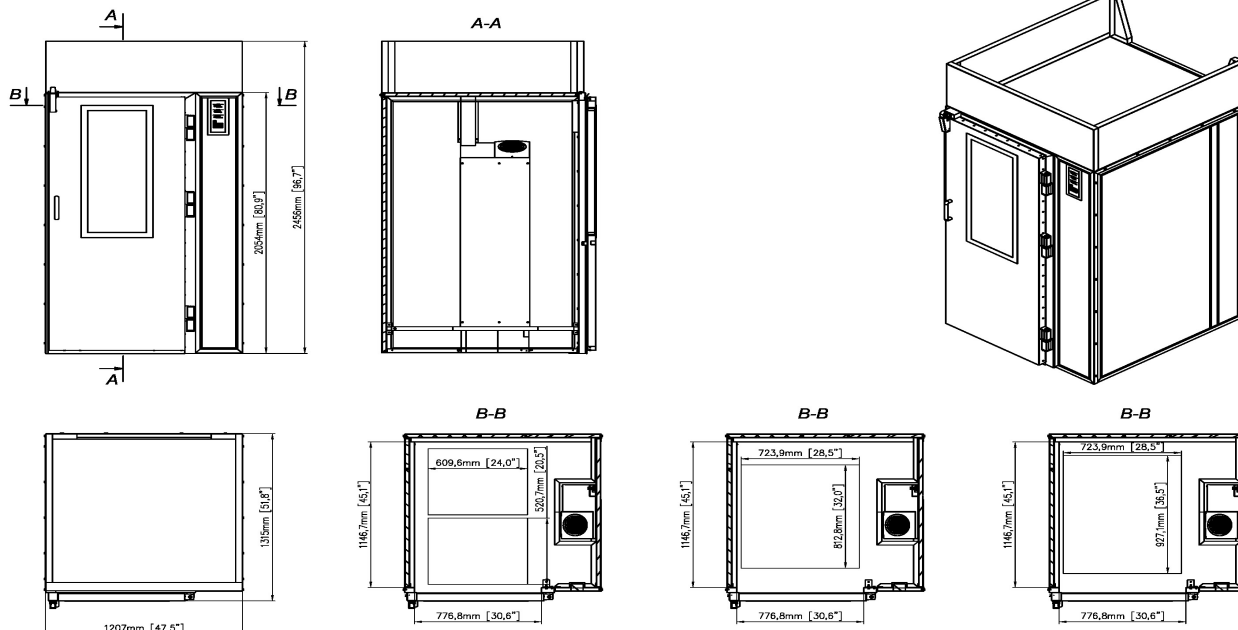
ABT U21B PROOFER

Designed to meet the demands of high-volume commercial baking. These chambers are engineered to provide precise temperature and humidity control, ensuring optimal proofing conditions for your dough, every time.

- Special channel air flow distribution system
- Precise temperature and humidity regulation.
- Roof external clima units, equipped with auto cleaning function.
- Doors with inspection window and very strong hinges
- LED lighting.
- Inner walls protected from damages with a bumpers.
- Reinforced door hinges.
- Inner and outer housing made of s/s AISI 304.
- Insulation made of PUR materials
- Electronic control panel, easy to operate
- Stainless steel control box.
- **20 Trolleys** – Ideal for small to medium bakeries.
- **40 Trolleys** – Perfect for growing operations.
- **60 Trolleys** – Designed for medium to large-scale.
- **80 Trolleys** – Tailored for high-capacity bakeries.
- **100 Trolleys** – Built for industrial-scale baking needs



14-02-2024



U-21