

Proofer with integrated Mychef control 10 guides



TECHNICAL CHARACTERISTICS

Capacity 600x400mm or 600x600mm	10
Space between guides	70 mm
Max. temperature	50°C
Dimensions (WidthxDepthxHeight)	763x780x901 mm
Weight	50 kg
Packing dimensions (WidthxDepthxHeight)	830x900x1090 mm
Gross weight	67 kg
Power	3kW
Voltage	230V/L+N/50-60Hz
Water inlet (optional)	R 3/4"
Water pressure (optional)	150 - 400 kPa

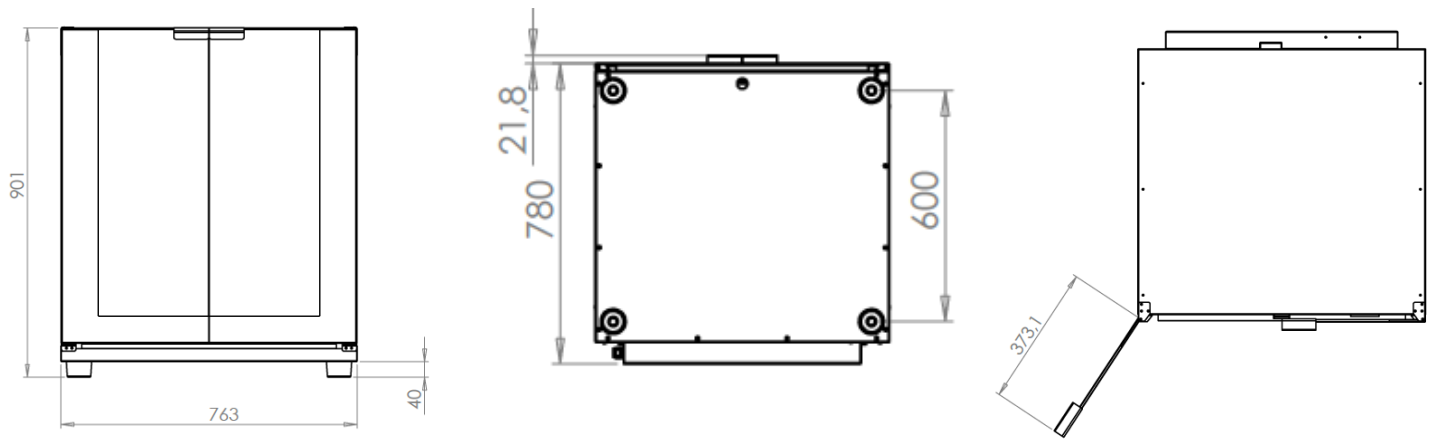
GENERAL SPECIFICATIONS

- Built-in digital control panel
- Regulate temperature up to 50°C
- Automatic humidity creation
- 600x600 removable guides spanned 70 mm apart
- 6-mm tempered glass door
- Air chamber to prevent condensation on the top, inside of the housing
- Manual filling of the water tray
- Stacking kit for Bakershop ovens (detachable) included
- Frontal condensation receptacle

OPTIONS

- Push the button to fill the water tray.

INSTALLATION INSTRUCTIONS



SAFETY DISTANCES

Sides = 50 mm

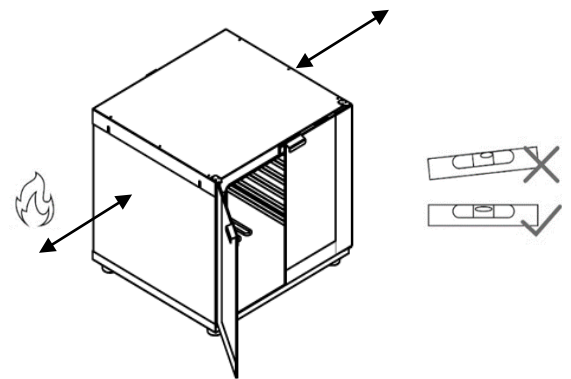
Heat sources = 1,000 mm

Equipment must be completely plumb

POWER CONNECTION

230V/L+N 50-60 Hz

Power (kW)	Voltage (A)
3	13



WATER CONNECTION

(Optional: to fill trays used to create humidity)

A $\frac{3}{4}$ " treated water connection

WATER QUALITY

Temperature < 30°C

Dynamic flow from 150 to 400 kPa

Hardness between 3°fh and 6°fh

pH between 6.5 and 8.5

Chloride less than 30 ppm

Decalcifier and filter must be used!

