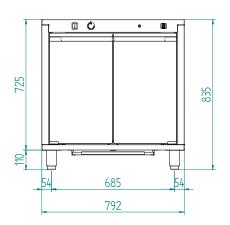
EKL 864

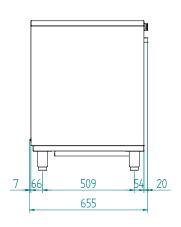


PROOFER

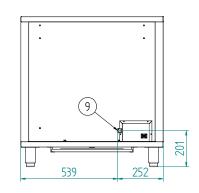
Extremely useful in pastry businesses for proving Danish pastry and croissant dough and in bakeries for optimizing preparation processes for bread products in general, it features a modular design so that it goes with the electric convection ovens from the 3- and 4-pan series.







MODULARITY



DIMENSIONAL FEATURES			
Proofer dimensions (WxDxH mm)	795	655	835
Proofer weight (kg)		43,6	
Distance between rack rails (mm)		70	

ELECTRICAL FEATURES		
Power supply (kW)	2,4	
Frequency (Hz)	50/60	
Voltage (Volt)	AC 220/230	
N° of motors	/	
Boiler	/	
Protection against water	IPX4	

FUNCTIONAL FEATURES		
Power	Electricity	
Capacity	N° 8 trays (600x400 mm)	
Type of cooking	/	
Humidification	/	
Proofing chamber	AISI 430 Stainless Steel	
Temperature	30 ÷ 60°C	
Temperature control	Thermostat	
Control panel	Electromechanical – Top side	
N° of programs	/	
Programmable cooking steps	/	
Pre-heating temperature	/	
Door	Double leaf	

EQUIPMENT			
Cardboard box dimensions with pallet (WxDxH mm)	845	740	1015
Lateral supports	1 right + 1 left		
Cable	Single-phase [3G 1,5] - L=1400 mm		
Removable drip box			

Ovens	EKF 364 – EKF 464 Series	

PLUS		
New door		
IPX4		