



## PROOFING

It's been said that a good proofer is worth its weight in gold. The perfect application of heat and humidity must activate the yeast, awaken the dough and guarantee the finest of results.

Ideal for fresh dough, par-baked, pre-proofed and bake off products, the Turbofan P Series proofing and holding cabinets provide the best of baking power and practicality.

The proofer function enables the setting of the thermostat control between 65°F to 105°F while the humidity level control can also be adjusted to suit the products being proofed. Also able to be applied underneath an E32, G32 or E33 convection oven, these units form an extremely effective bake centre – one suitable for a huge range of businesses.

### FEATURES

**Humidity control.** With the assurance of humidity control within the proofing chamber optimum results can be obtained quickly and easily.

#### IDEAL FOR:

French bread, sub rolls, dinner rolls, baguettes, croissants, brioche, cinnamon buns, par bake products

