

# PROOFERS

## DECK OVEN AND VENTILATED OVEN SUPPORTS ALL STAINLESS STEEL

### DECK OVEN SUPPORT

#### 8-level proofer

For 400 x 600 trays

Space between the tray slides: 90 mm

Stainless steel finish

Double-leaf solid door

Anti-corrosion metal construction

Rounded angles

On castors for installation and cleaning

Without external water intake

Non-removable equipment

Power supply:  
230 V single-phase, 50 Hz  
2 pin + earth plug, 16 A



E8

### VENTILATED OVEN SUPPORT

#### 9-level proofers

For 400 or 460 x 600 trays  
and for 400 or 460 x 800 baking trays

Space between the tray slides: 70 mm

Stainless steel finish

Single-leaf solid door

Hinges on the right

Anti-corrosion metal construction

Rounded angles

On castors for installation and cleaning

Without external water intake

Non-removable equipment

Power supply:  
230 V single-phase, 50 Hz  
2 pin + earth plug, 16 A



E9

#### OPTIONAL

Hinges on the left

Type	Description	Trays and baking trays dimensions in mm	Capacity in trays or baking trays	Width x Depth x Height with handle in mm	Depth with open door in mm
E8 40/60	for deck oven	400 x 600 infeed via 600 end	8	950 x 700 x 1005	1060
E9 40/60 80	for ventilated oven	400 x 600 or 400 x 800 infeed via 400 end	9	770 x 910 x 880	1515
E9 46/60 80		460 x 600 or 460 x 800 infeed via 460 end		830 x 910 x 880	1575

# RETARDER-PROOFER CABINETS

## TRADITIONAL METHOD FOR BAGUETTES & BREAD GRIDS & COUCHES, BAKING TRAYS AND AUTOMATIC COUCHES

### DESCRIPTION

**Controlled proofing for more than 60 hours**  
**Temperature regulated from - 10°C to + 35°C**  
 Cooling after loading

Humidity regulated from 50 % to 90 %  
 via a hygrostat and an electronic probe:

**with external water intake**  
 for cabinets with baguette baking trays

**without external water intake**  
 for cabinets with grids and automatic couches  
 (or with external water intake on request)

Fully disassembled cabinet  
 Polyurethane injected insulation  
 Anti-corrosion metal construction  
 Rounded angles  
 On legs or castors for installation and cleaning

Standard 2008 control panel

Hinges on the right or, on request, on the left  
 or double-leaf door depending on the model

Racks for grids and couches:  
 59 levels spaced 27 mm apart (52 levels in double unit)  
 20 levels spaced 80 mm apart (18 levels in double unit)

Racks for baking trays:  
 22 levels spaced 72 mm apart

Rack for automatic couches:  
 20 levels spaced 80 mm apart  
 (18 levels in double unit)

Double cells are independant from each other,  
 with their own control panel but a shared refrigeration unit

Height without unit: 2.10 m  
 Height without unit and without control panel: 1.95 m

Power supply:  
 230 V single-phase, 50 Hz  
 2 pin + earth plug, 16 A

### OPTIONAL

Cabinet in refrigerated mode (positive cold only)  
 Cabinet in proofer mode (hot only)

Stainless steel exterior and/or interior  
 5 overlapping doors  
 Wider tray slides in 20 levels: 50 mm fins instead of 26 mm

Water-cooled unit  
 Tropicalised unit (provide + 100 mm of height)  
 Pre-loaded unit with quick connectors for an evaporator  
 Unit installed on the side of a cabinet

Dormillon 2000 V2 control panel  
 Dormillon 2000 V2 control panel in a wall box  
 2008 V2 control panel in a wall box

