

PROOFING HEATER HUMIDIFIER



Our Proofing Heater Humidifier unit is designed to provide ideal humidity and temperature conditions for precise and controlled dough fermentation. With an intuitive control panel, you can easily set and adjust temperature and humidity levels to meet your specific proofing requirements. This essential equipment is equipped with a specialized steam generator that ensures automatic control, streamlining the fermentation process.

The strategically positioned fan, situated on top of the unit, ensures a consistent distribution of heat and humidity to the proofing box or chamber. Covering an area of 353 cubic feet, this reliable system creates uniform conditions, promoting optimal dough fermentation for high-quality bakery products.

MODEL	EFFECT AREA	DIMENSIONS W x D x H	HUMIDITY	HEAT	POWER	WEIGHT
BH-HH-STD	353 cubic feet	22" x 7" x 69"	60% - 95%	60°F - 122°F	208V - 3Ph 60Hz - 17AMPS	110 lbs