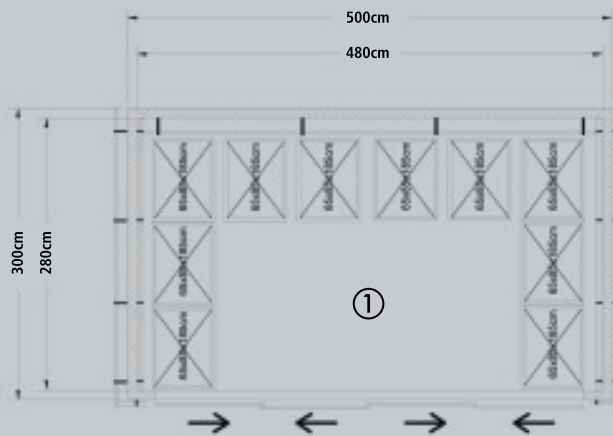


Prooving Unit with humidification +20 / +40 °C

GAR



① Prooving Unit

GAR 6.3

The homogeneous development of the dough pieces in the prooving phase is essential for the quality of the ready baked pastry. The prooving process is the base for the development of the volume, the surface and the flavour. For this reason evenness of the climatic conditions in the whole prooving unit are prerequisite for the manufacturing of high quality pastry. The exact control of temperature, relative humidity and air velocity is indispensable to prepare the complete production charge in perfect shape for bake-off.

- Housing surface complete in stainless steel
- Housing insulation foamed 100% HCFC-free
- With / without refrigeration unit
- External electrode steam humidifier
- Special air guidance system
- MUNZ Cooltouch® Control

*Quality for more than
25 years*



External electrode steam humidifiers supply hygienic clean steam.



Kälte & Klimatechnik
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CHACON

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