



Bakery Services

Tray Provers

www.bakeryservices.co.nz

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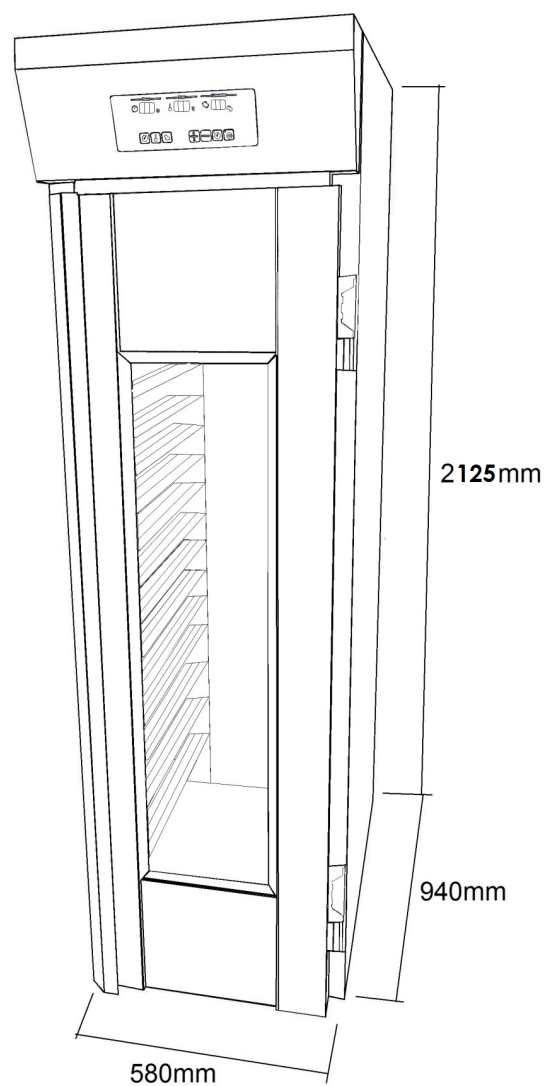
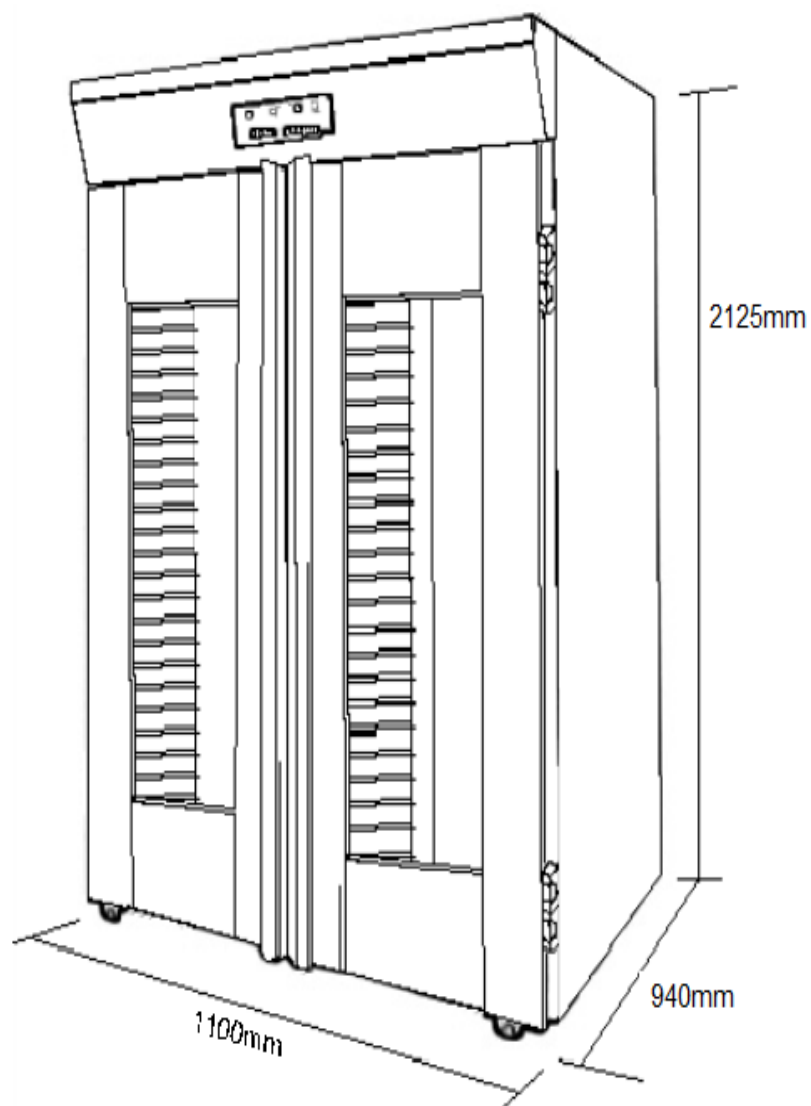
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EuroBake Provers are constructed with durability in mind. They are constructed from stainless steel and are digitally controlled. The large glass panel within the door offers visibility during the proving process. All models come as standard with castors for mobility for cleaning purposes. They also offer adjustable feet to lock the prover in position. Both models come standard with 30mm PU (Polyurethane) insulation. This ensures the heat and steam are contained fully within the prover making them very efficient to operate. They also offer automatic water level filling from the main water supply. These units require two drain outlets. One drain is for the condensation which is located near ground level. The second drain is for the overflow which can easily connect to a drain outlet. The provers are cost effective, easy to operate and also aesthetically pleasing. Both these provers can be offered on different tray guide design.



The controls are very easy to operate on this panel. There are three settings (timer, temperature and the humidity) which are all displayed digitally on the control panel.

Model		ESM-16FT	ESM-32FT
Tray Capacity	Tray Size	460mm x 720mm	460mm x 720mm
	Number of Trays	16	32
	Number of Shelves	16	32
Electrical Requirements	Phases	1	1
	Power	1.5kW	2kW
Dimensions	Width	580mm	1100mm
	Depth	940mm	940mm
	Height	2125mm	2125mm
Other	Weight	100kg	135kg
	Water Connection	1/2" BSP	1/2" BSP



Notes:



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