

## Smart Oven - Proofer

### Electric - Proofer

#### NBP 8-S1



Due to continuous technical development, the image shown may not represent the latest design of the unit.

#### DESCRIPTION

Electric Proofer with the roll-in capacity of 8 bakery trays.

Designed to be used along with Bakomatic Bakery Convection.

Compact design to be used along with NBE 8T1. Tray to be stored with 70 mm tray pitch distance.

#### OTHER AVAILABLE MODELS

- NBP 8-S2
- NBP 10-D1

#### MAIN FEATURES

- Proofing temperature range of 30 to 45 degree Celcius.
- Humidity settings range from 0 to 100%.
- Equipped with vertical runners for bakery tray access.
- Door is completed with durable gasket to prevent temperature/humidity from seeping out.
- Framed door with glass window to observe proofing results.
- Controlled with seven-segment interface for time, temperature and humidity display and adjustment.
- Proofing capacity tested for 128 pieces of 30 gram-croissants.
- Proofing capacity tested for 96 pieces of 35 gram-danish raisin.

#### CONSTRUCTION

Exterior panel constructed from stainless steel 304.

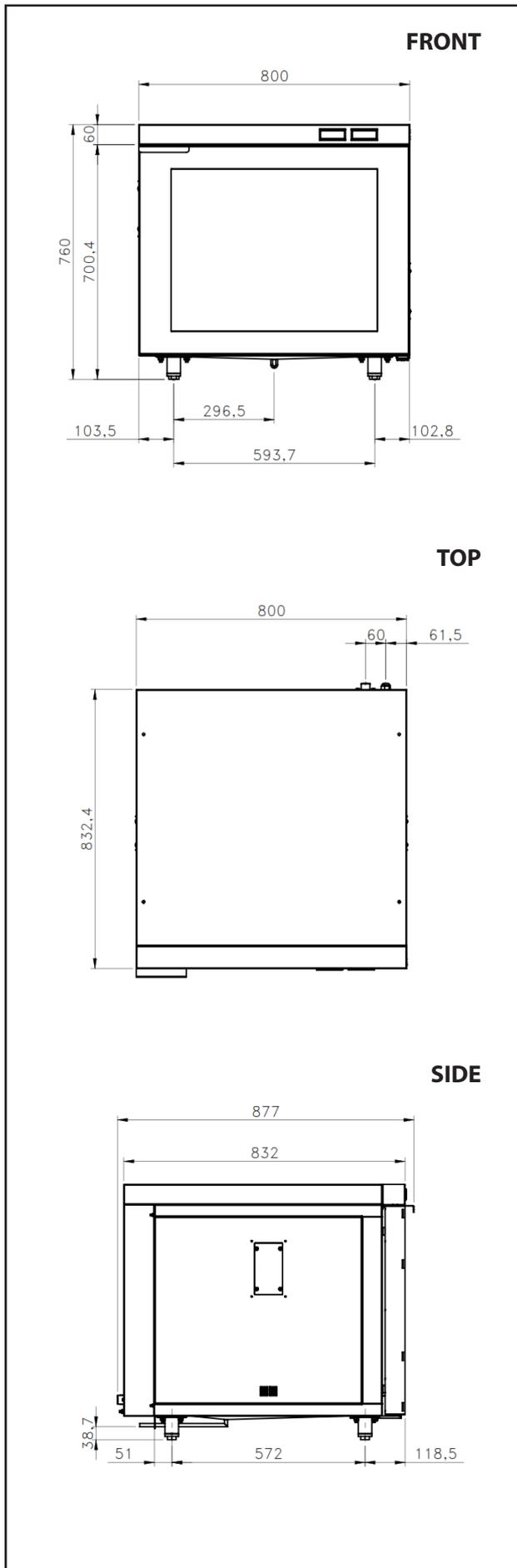
- Tempered glass door made of single layer to insulate heat inside the chamber.

#### INCLUDED ACCESSORIES

- Bakery tray runners.

#### OPTIONAL ACCESSORIES

- N/A



\*Overall dimension in mm

## TECHNICAL DATA

### External Dimensions

Width	: 800 mm
Depth	: 877 mm
Height	: 760 mm

### Cooking Surface

Cooking zones	: 8 bakery trays of 400 x 600 mm.
Heating zones	: 1
Control type	: Temperature and Timer control

### Electrical Supply Data

Total connected load	: 1.9 kW
Voltage	: 230V, 1NPE AC / 50-60 Hz
Recommended fuse	: 0.5 A (slow)

### Connections

Water	: DN 20 (3/4")
Drain	: DN 10 (3/8")

### Heat & Steam Emissions

Direct heat emission	: 0.23 kW
Latent heat emission	: 0.34 kW
Steam emission	: 0.5 kg/h

### PACKAGING DATA

Width	: 860 mm
Depth	: 988 mm
Height	: 905 mm
Volume	: 0.77 m <sup>3</sup>

### WEIGHT

Net Weight	: 98 kg
Gross Weight	: 124 kg