

Smart Oven - Proofer

Electric - Proofer

NBP 16-S



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 16 bakery trays.

Designed to be used along with Bakomatic Bakery Convection/Deck/Pizza Oven Series.

Proofer with built-in bakery tray runner with chamber dimension of 526 x 764 x 1360 mm.

OTHER AVAILABLE MODELS

- NBP 15-RL
- NBP 36-RL

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 256 pieces of 30 gram-croissants.
- Proofing capacity tested for 192 pieces of 35 gram-danish raisin.

CONSTRUCTION

Exterior panel constructed from stainless steel 304.

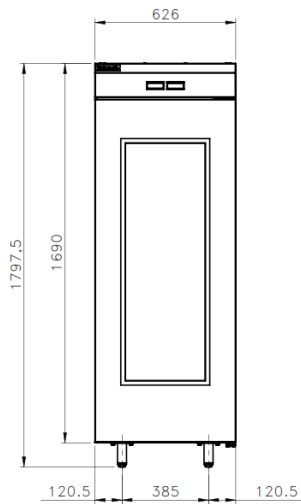
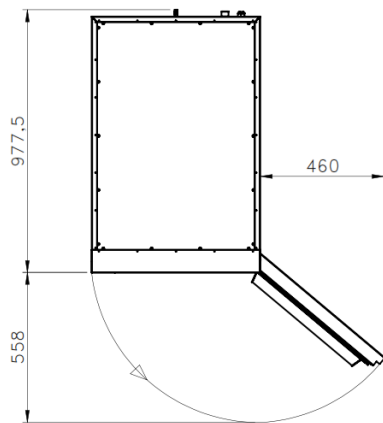
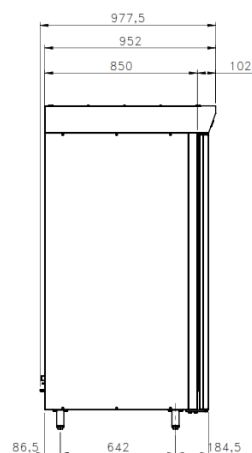
- Tempered glass door made of single layer to insulate heat inside the chamber.
- Stainless steel tubular legs.

INCLUDED ACCESSORIES

- Bakery tray runners.

OPTIONAL ACCESSORIES

- N/A

FRONT**TOP****SIDE**

*Overall dimension in mm

TECHNICAL DATA**External Dimensions**

Width	: 626 mm
Depth	: 977.5 mm
Height	: 1797.5 mm

Cooking Surface

Cooking zones	: 16 bakery trays of 400 x 600 mm.
Heating zones	: 1
Control type	: Temperature and Timer control

Electrical Supply Data

Total connected load	: 1.8 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	: 0.22 kW
Latent heat emission	: 0.32 kW
Steam emission	: 0.48 kg/h

PACKAGING DATA

Width	: 770 mm
Depth	: 1115 mm
Height	: 2140 mm
Volume	: 1.84 m ³

WEIGHT

Net Weight	: 143.5 kg
Gross Weight	: 188.5 kg