

Cod: 6309

Static steam leavening cabinet for bread and brioche for 10 gn 1/1 or 20 trays 60x40 cm



Description

Leavening Cells are instruments designed to simplify and speed up certain preparation phases and have the dual function of leavening brioche and other pastry-bakery products and temporarily keeping freshly baked food warm. Temperature regulation in our Leavening Cells is controlled by a knob/thermostat from 0°C to 120°C/max. The Leavening Cell is made entirely of stainless steel. The leavening cell does not have a humidity control system, but there is a water holding basin with a heating element inside for humidifying the cell. The water must be charged manually. Underneath the cell there is a tap for draining the water. N.B. The maximum temperature that can be reached in the cell compartment is 50/60 °C.

Dimensions

Dimensioni esterne	620x620x2050 mm
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Technical data

Alimentazione	Electric
Amperaggio	5.4 A
Peso	90 kg
Potenza Elettrica	1.2 kW
Temperatura d'esercizio	0 +120 °C
Voltaggio	230 V