Client _____ Quantity _____

Project _____ Position _____



Function proofer

Model: LM12T64 **Cod:** NP01067523001

Technical data

Number of pans:	12
Pans size (mm):	EN 600x400 - GN 1/1
Tray centre distance (mm):	75
Dimensions (mm):	995 x 811 x 730
Net weight (kg):	64,5
Volume (m3):	0,590
Electric power (kW):	2
Voltage (V):	220-240
Power supply (A):	9,5
Phases:	1N
Cable section (mmq):	3G1,5
Frequency (Hz):	50-60
Packing dimensions (mm):	1035 x 855 x 886
Gross weight (kg):	72,5
Gross volume (m3):	0,784

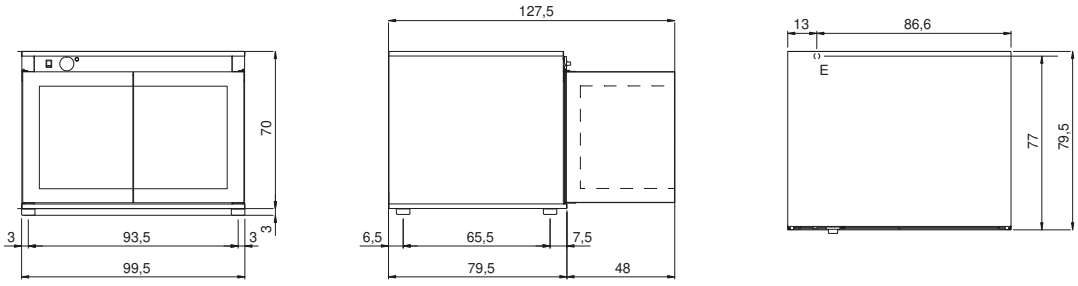
Features

Steam:	Direct
Temperature range:	20°C - 60°C

In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previosly or subsequently sold.

Electric proofer capacity 6+6 trays GN 1/1 or pastry 400X600 mm. Chamber made of stainless. Heating through high efficiency coated heating elements. Universal grid shelves (Gastronorm and pastry) with distance between trays of 74 mm. Manual temperature control (0-50 °C). On/off switch. Hinged glass doors. Removable water container for humidification located on the bottom of the chamber. Electric power 2 kW - 220-240/1+G-50/60 Hz.

Technical draw



E : Electric connection

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