

Cod: 1853

Leavening cabinet for leavening bread and brioche two doors static steam 40 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. Each door is individually manageable, you can activate one or both.

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	1160x620x2050 mm
--------------------	------------------

Technical data

Alimentazione	Electric
Amperaggio	10.8 A
Peso	150 kg
Potenza Elettrica	2.4 kW
Temperatura d'esercizio	0 +120 °C
Voltaggio	230 V