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Fermentation & Conservation

Before baking, proofing is another work process that needs to be handled in the shop. A stable proofer which can always offer the required temperature and humidity, is the key to control dough quality. Symbake offers both retarder proofer and standard proofer for your needs to build your own open kitchen bakery solution.

Feature :

- 1. single door and double door or triple door depends on the customer real demands.
- 2. The temperature control from 0-40°C.
- 3. The control components imported from Germany to ensure precise temperature control
- 4. the size, control system and power can be customize



Model	Weight(kgs)	Power(kw)	Voltage(V)	Outside Dimension/mm	Layers of tray	Operation mode
S-40SP	133	2	220	725X1045X2150	20	digital PCB panel
S-20SP	105	1.5	220	525X845X2150	20	digital PCB panel

Retarder Proofer

Retarder Proofer can ferment dough at a lower temperature, extending the fermentation time and enhancing the aroma and taste of bread. By precisely controlling temperature and humidity, it ensures consistent dough fermentation, avoiding issues caused by environmental changes. Most importantly, you can greatly saving time and effort.

Feature :

- 1.single door and double door , even triple door depends on the customer real demands.
- 2.The temperature control from -10-40℃.
- 3.The temperature control components imported from Germany to ensure precise temperature control.
- 4.Two separate digital control panel ,can be customize .
- 5.Protect products from heating dry, automatic alarm function for lacking of water .

Model	Weight(kg)	Power (Hp)	Power(kw)	Voltage(V)	Outside Dimension/mm	Layers of tray	Qty of tray	range of temperature
DC-18S	160	0.5	1	220	600X980X1998	18	18	-5 °C-40 °C
DC-32S	200	1.2	1.125	220	792X1180x1998	16	32	-5 °C-40 °C
DC-232S	230	1.6	0.625*2	220	792X1180x1998	16	32	-5 °C-40 °C

S-NP20



S-NP40

