

Introduction

A professional equipment designed to provide a stable fermentation environment for dough. By precisely controlling temperature and humidity, it enables dough to expand and ferment under optimal conditions. Ideal for intermediate processing in various bread production (such as toast, European bread, dinner rolls). Widely used in bakeries, pastry workshops, and central kitchens.

Core Advantages

- High-density PU material for better humidity retention and energy efficiency.
- One-touch operation, simple even for beginners.
- Multiple tray sizes to suit different production needs.
- Sturdy construction for frequent use.
- Excellent door sealing maintains temperature and humidity while saving energy.

Customizable Options

- Tray sizes fully customizable.
- Custom exterior color to match your brand.
- Supports brand logo printing.



parameter

Model	S-20F	S-40F
Weight(kg)	105	133
Voltage (V)	220	220
Power (kW)	1.5	2
Dimensions(mm)	530 × 810 × 2000	730 × 1010 × 2000
Temperature Range	0-50°C	0-50°C
Baking Tray Layers	20	20
Baking Tray Count	20	40
Baking Tray Dimensions (mm)	400*600	400*600
Tnay Layout		
Tray Placement Method	Vertical Placement	Horizontal Baking Tray Placement