

### Mini Prover

#### 店面型發酵櫃

# Climator Unit

#### 發酵室主機





#### MBE-9TS

- Suitable for fermenting dough pieces.
- Variable temperature control.
- Fully stainless steel body.
- Full glass door for easy viewing of dough pieces.
- Capacity of 9 trays for tray size of 432 x 343mm or 400 x 600mm

#### PG-100

- Suitable for stabilizing temperature and humidity in Prover Room.
- Accurate control of air humidity and heat according to preset values.
- Produces steam electronically without heating elements.
- Temperature range from +20°C~ +45°C.
- Relative humidity from 60% ~ 95%.
- No need to refill water as it is connected to main water supply.
- Control unit can be placed outside prover room.
- Can be used with prover room of any size using 1 master unit with specified number of slave units.
- Dimension for each climator unit is 43L x 23W x 173H cm.

#### **SPECIFICATIONS**

Model	Capacity	Tray Size (mm)	Power	Dimension (mm) L x W x H
MBE-9TS	9 trays	432 x 343	1Ph, 230V	600 x 590 x 910
MBE-9TM	9 trays	400 x 600	1Ph, 230V	860 x 590 x 910
Model		Number of Units	Capacity (Floor Area)	Power
PG-100	<b>PG-100</b> 1 master		10m <sup>3</sup>	3Ph,415V,6.5Kw
PG-101	1 ma	ster unit, 1 slave unit	20m <sup>3</sup>	3Ph,415V,13Kw
PG-102	PG-102 1 master unit, 2 slave units		30m <sup>3</sup>	3Ph,415V,19.5Kw
PG-103 1 mast		ster unit,3 slave units	40m <sup>3</sup>	3Ph,415V,26Kw



# **Convection Oven**

店面型熱風烤爐



BRIO INOX



BRIO MIDI



BRIO MAXI

Suitable for baking all kinds of pastry, pizza, biscuits and frozen dough products.

Use hot air for baking.

Even heating all round.
Bidirectional fan for certain models.
Steam injection for Brio MIDI and MAXI.

## SPECIFICATIONS

Model	Capacity	Tray Size (mm)	Steam Injection	Power	Dimension (mm) L x W x H
BRIO INOX	4 Tray	432 x 343	-	1Ph, 230V, 2.6Kw	600 x 590 x 580
BRIO MIDI	3 Tray	400 x 600	✓	1Ph, 230V, 3Kw	860 x 790 x 520
BRIO MAXI	4 Trav	400 x 600	✓	1Ph. 230V. 6Kw	860 x 790 x 600









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