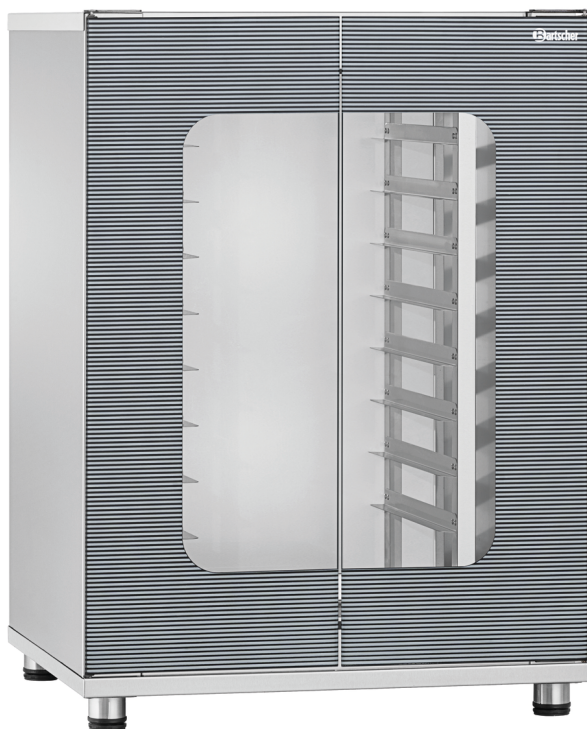


Fermenting cupboard GS823T



- ▶ Intuitive operation
 - ✓ Infinitely variable Temperature control
 - ✓ Temperature range to: 30 °C to 60 °C
 - ✓ Air humidification via water bowl



- ▶ Capacity:
 - ✓ 8 Slide-in units
 - ✓ Distance between trays: 75 mm
 - ✓ Suitable for: 2/3 GN | 442 x 320 mm

Description

This proofer with 8 shelves creates optimum conditions for even and gentle dough development. Thanks to intuitive operation, infinitely variable Temperature control and air humidification via a water tray, baked goods are baked to perfection.

Features

• Material inside:	Stainless steel
• Format drawers:	2/3 GN 442 x 320 mm
• Type of drawers:	Crosswise
• Number of drawers:	8
• Distance between trays:	75 mm
• Temperature range:	30 °C to 60 °C
• Temperature control:	Stepless
• Humidity:	-
• Automatic humidity control:	-
• Time setting:	-
• Water connection:	-
• Water intake temperature:	-
• Interior lighting:	No
• Control unit:	Toggle
• Operation:	Manual
• Series:	-

▶ Continue on the next page

Fermenting cupboard GS823T

- Control lamp: ON/OFF
Heat up
- Equipment connection: Pluggable
- Properties: Water bowl for air humidification
- Including: -
- Power load: 2 kW | 230 V | 50 Hz
- Material: Stainless steel
- Important information: -
- Size: W 700 x D 600 x H 970 mm
- Weight: 47.2 kg



Fermenting cupboard GS823T

Add on Products

Perforated tray 2/3-SI



- Diameter perforation: 3 mm
- Gastronorm: 2/3 GN
- Perforation: Yes
- Material thickness: 1.5 mm
- Edge: 4 sides, cover
- Silicone coating: Yes
- Temperature resistant to: 260 °C

Code-No. 100425
GTIN 4015613734736

Perforated tray 2/3-AL



- Diameter perforation: 3 mm
- Gastronorm: 2/3 GN
- Perforation: Yes
- Material thickness: 1.5 mm
- Edge: 4 sides, cover
- Silicone coating: No
- Temperature resistant to: 260 °C

Code-No. 100417
GTIN 4015613734729