



E2330
20 pans

Mobile Proofers from Doyon

Doyon proofers provide uniform proofing from top to bottom with their unique even flow system. These units have been designed for small and medium production of bakery products. They come with solid state heat and humidity controls. It's the easiest way to proof!

Versatility: Croissants, bagels, pastries, breads, rolls and much more.

E2330

*"Superior **quality** product
at an **affordable** price !"*

Mobile Proofers

Standard Features

- Stainless steel inside and outside
- Powerful, efficient even airflow heating system maintains the right combination of heat and humidity to proof properly
- Proofs from 90°F to 110°F (32°C to 43°C) with relative humidity up to 95%
- Automatic water filling system
- Heavy duty 3" (76 mm) non-marking swivel casters (2 with brakes)
- Two thermos glass doors with heavy duty pull handles, standard with right hand hinges, left hand hinges upon request
- All construction is riveted and welded
- ETL & NSF listed
- One year parts and labor limited warranty

OPTIONAL

- Water softener system for installation
- Perimeter bumpers
- Corner bumpers

OVERALL DIMENSIONS

23 1/4" W X 35 3/4" D X 77" H
(591 mm X 908 mm X 1955 mm)

INTERIOR DIMENSIONS

18 1/2" W X 28" D X 63" H
(470 mm X 711 mm X 1600 mm)

Shelf spacing 3" (76 mm)

ELECTRICAL SYSTEM

208V 1PH 50/60HZ 18A 3.8kW NEMA 6-30P
220V 1PH 50/60HZ 19A 4.2kW NEMA 6-30P
240V 1PH 50/60HZ 21A 4.9kW NEMA 6-30P

CAPACITY

20 standard sheet pans 18" X 26" (457 mm X 660 mm)

FINISH

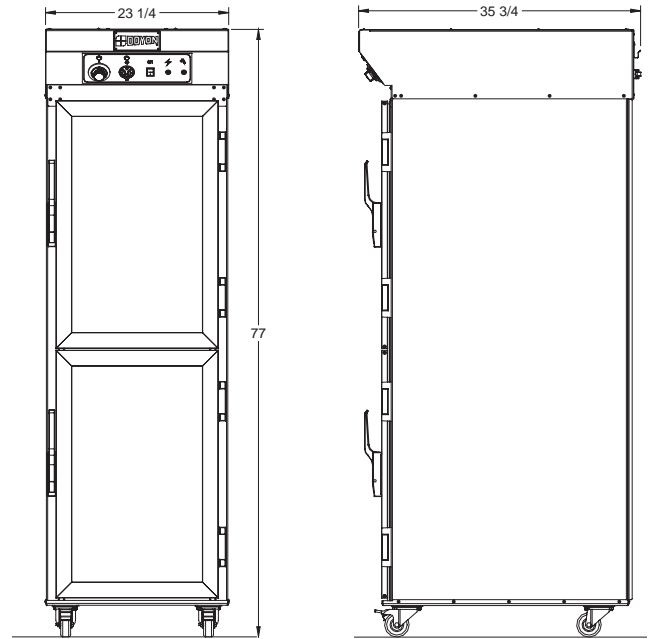
Stainless steel

SHIPPING INFORMATION

380 lb (173 kg)

Water inlet and electrical service connection located at the back of the unit.

Specifications and design subject to change without notice.



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Your local distributor:

