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Proofer & Retarted Proofer 2



PROOFER & RETARTED PROOFER

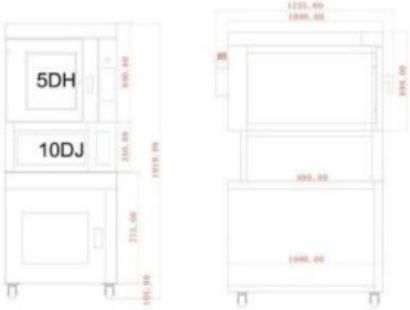


CN COMBINATION CONVECTION WITH DECK OVEN & PROOFER, TRAY 400 X 600 MM ~ CN-5DH+CN-10DJ+CN-12TP

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

FEATURES :

CN-5DH.SO23 - CONVECTION OVEN
DIM: W780 x D1230 x H700 mm
Capacity : 5 Tier 5 Trays (Tray Size : 400*600 mm)



- All units feature a microcomputer digital control system, ensuring stable quality and precise, intuitive temperature control.
- Double-layer tempered glass doors offer a clear line of sight and enhanced durability.
- Far-infrared heating tubes provide energy-efficient and long-lasting baking performance.
- Each layer is designed for top and bottom firing, with simple operation and a built-in timer alarm function.
- Units are equipped with a steam spraying device for enhanced

baking results.

CN-10DJ.SO23- DECK OVEN
DIM: W780 x D990 x H350 mm
Capacity : 1 Deck 1 Tray (Tray Size : 400*600 mm)

- The system uses a microcomputer digital control, ensuring stable quality, accurate temperature, and easy-to-read displays.
- Features a double-layer tempered glass door, offering improved visibility, high-temperature resistance, and energy efficiency.
- The furnace is constructed with high-quality aluminum plating, ensuring even heat distribution for more uniform baking.
- Equipped with a far-infrared heating tube for increased energy efficiency and durability.
- Each layer is designed for top and bottom firing, with simple operation and a built-in timer alarm function.
- Includes auxiliary heating with a thyristor film block.
- Suitable for baking a wide range of items, including mooncakes, cakes, bread, various pastries, Chinese dim sum, and Western biscuits.

CN-12P.SO23 - PROOFER
DIM: W780 x D1150 x H880 mm
Capacity : 6 Tier 12 Tray (Tray Size : 400*600 mm)

- Microcomputer touch panel for precise control of temperature and humidity.
- Automatically operates with intelligent programs, handling chilling, freezing, unfreezing, and fermenting processes independently.
- Constructed with stainless steel and PU insulation layers, providing excellent refrigeration and fermentation performance.
- Features an automatic air circulation system to ensure uniform temperature and humidity distribution.

Read More
SKU: CN-COE.5DH+CN-12TP+CN-10DJ.SO23



CN STANDARD COMBINATION FURNACE, 400 X 600 MM ~ CN-COE.5DH+CN-4DJ

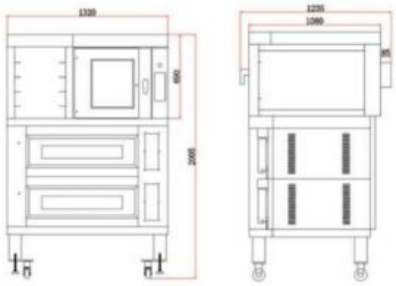
For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

FEATURES:

CN-COE.5DH - CONVECTION OVEN,
DIM: W1320 X D1235 X H2005 mm

Convection Oven

- Inside and outside of the oven all in stainless steel, strong function,small size, low energy consumption, large output



- Automatic temperature control, double timers to control baking time and spray steam time separately
- Adjustable duct to ensure the hot air full convection and uniformly distribution in the chamber, with lights.
- The motor can be automatically reversed on time to reach baking evenly

CN-4DJ - DECK OVEN FURNACE
DIM: W1320 X D1235 X H2005 mm

Deck Oven Furnace

- All adopt microcomputer digital control system, the quality is stable, and the temperature is accurate and intuitive.
- Double-layer tempered large glass door, the line of sight is better, the furnace door is resistant to
- Far infrared heating tubermal baking more energy saving and durable
- Each layer is designated to be fired up and down, with simple operation and time alarm function.
- It can be equipped with steam spraying device (Baked French and Volcanoic slated baked pizza)

Read More
SKU: CN-COE.5DH+CN-4DJ.SO23



CN COMBINATION CONVECTION WITH DECK OVEN, TRAY 400 X 600 MM ~ CN-5DH+CN-40DS

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

FEATURES:

CN-5DH.SO23 - CONVECTION OVEN
DIM : W1280 x D1235 x H1895mm
Convection Oven + Side Cabinet : W780 x D1230 x H700 mm + W500 x D1235 x H690mm
Capacity : 5 Tier 5 Trays (Tray Size : 400*600 mm)

- Constructed with stainless steel inside and out, offering durability, compact size, and high efficiency with low energy consumption, while delivering large output.
- Features automatic temperature control and dual timers to independently manage baking time and steam spray duration.
- Equipped with an adjustable duct to ensure full hot air convection and even heat distribution throughout the chamber, complete with interior lighting.
- The motor includes an automatic reverse function to ensure even baking results

CN-40DS.SO23 - DECK OVEN
DIM: W1280 X D1235 X H1295 mm

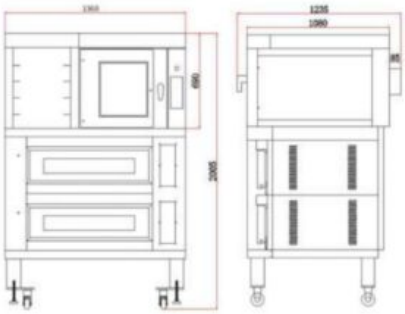
- The door features an inner-opening design with heat-reflective glass.
- Utilizes a U-shaped corrugated heating tube for efficient heating.
- Microcomputer control offers precise temperature management with 16 preset baking programs, a timing alarm system, and interior lighting for easy operation.
- Independent control of upper and lower heating elements, combined with thick insulation and a robust low plate design, ensures high durability and resistance to high-temperature deformation.
- Optional customizable continuous steam injection system with imported mullite plates available.
- Includes auxiliary heating via thyristor film block for enhanced performance.
- Suitable for baking a wide range of products, including moon cakes, cakes, bread, pastries, Chinese dim sum, and Western-style biscuits.

Read More
SKU: CN-COE.5D+CN-40DS.SO23



CN EXCLUSIVE COMBINATION OVEN, 400 X 600 MM ~ CN-COE.5DHJ+CN-4DJJ

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."



FEATURES:

CN-COE.5DHJ - CONVECTION OVEN,
DIM: W1360 X D1235 X H2005 mm

Convection Oven

- Inside and outside of the oven all in stainless steel, strong function,small size, low energy consumption, large output
- Automatic temperature control, double timers to control baking time and spray steam time separately
- Adjustable duct to ensure the hot air full convection and uniformly distribution in the chamber, with lights.
- The motor can be automatically reversed on time to reach baking evenly

CN-4DJJ - DECK OVEN
DIM: W1360 X D1235 X H2005 mm

Deck Oven

- All adopt microcomputer digital control system, the quality is stable and the temperature is accurate and intuitive

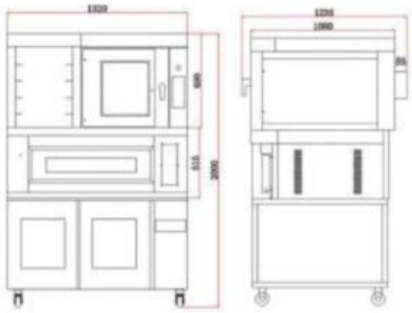
- Double-layer tempered large glass door, the line of sigh is better, the furnace door is resistant to high temperature sealing, and it is more energy-saving and environmentally friendly
- The furnace uses high quality aluminium-plated to increase the design and make the baking more uniform.
- Far-infrared heating tube makes baking more energy-saving and durable
- Each layer is designed to be fired up and down, with simple operation and timed alarm function.
- Auxiliart heating of thyristor Film Block. Baking Range: Moon Cake, Cake, Bread, all kinds of pastry, Chinese dim sum, Western Biscuits, Etc

Read More
SKU: CN-COE.5DHJ+CN-4DJJ.SO23



CN MULTI-FUNCTIONAL COMBINATION OVEN, 400 X 600 MM ~ CN-COE.5DH+CN-20DJ+CN-12FC

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."



FEATURES:

CN-COE.5D - CONVECTION OVEN,
DIM: W1320 X D1235 X H2000 mm

Convection Oven

- Inside and outside of the oven all in stainless steel, strong function,small size, low energy consumption, large output
- Automatic temperature control, double timers to control baking time and spray steam time separately
- Adjustable duct to ensure the hot air full convection and uniformly distribution in the chamber, with lights.
- The motor can be automatically reversed on time to reach baking evenly

CN-20DJ - DECK OVEN
DIM: W1320 X D1235 X H2000 mm

Deck Oven

- All adopt microcomputer digital control system, the quality is stable and the temperature is accurate and intuitive
- Double-layer tempered large glass door, the line of sigh is better, the furnace door is resistant to high temperature sealing, and it is more energy-saving and environmentally friendly
- The furnace uses high quality aluminium-plated to increase the design and make the baking more uniform.
- Far-infrared heating tube makes baking more energy-saving and

durable
- Each layer is designed to be fired up and down, with simple operation and timed alarm function.
- Auxiliart heating of thyristor Film Block. Baking Range: Moon Cake, Cake, Bread, all kinds of pastry, Chinese dim sum, Western Biscuits, Etc

CN-12FC - EXCLUSIVE PROOFER
DIM: W1320 X D1235 X H2000 mm

Proofer

- Microcomputer tough panel to control the temperature and humidity
- Automatic intelligent working by program chilling or frozen-unfreeze-fermenting by itself
- All in stainless steel PU insulation layers outstanding refrigeration and fermenting system.
- Automatic airflow circulation system make sure the uniformity of the temperature and humidity.

Read More
SKU: CN-COE.5DH+CN-20DJ+CN-12FC.SO23



CN CONVECTION OVEN + DECK OVEN, 400 X 600 MM ~ CN-COE.5DH+CN-40DSJTP+CN-90DSJTP

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."



FEATURES:

CN-COE.5DH - CONVECTION OVEN,
DIM: W780 x D1230 x H700 mm

Convection Oven

- All adopt microcomputer digital control system, the quality is stable, and the temperature is accurate and intuitive
- Double-layer tempered layer glass door, the line of sigh is better, the furnace door is resistant.
- Far-Infrared heating tubemal baking more energy-saving and durable
- Each layer is designed to be fired up and down, with simple operation and time alarm function.
- Equiped with steam spraying device.

CN-40DSJTP - Deck Oven
DIM: W1280 X D1150 X H2050 mm

Deck Oven

- All adopt microcomputer digital control system, the quality is stable, and the temperature is accurate & intuitive.
- Double-layer tempered large glass door, the line of sight is better, the furnace door is resistant to high temperature sealing and it is more energy saving and enviromentally friendly
- The furnace uses high-quality aluminium-plated to increase the design and make the baking more uniform.
- Far-Infrared heating tube makes baking more energy-saving and durable
- Each layer is designed to be fired up & down, with simple operation and timed alarm function.
- Auxiliary heating ofthyristor film block.
- Baking Range:Moon cake, cake, bread, all kinds of pastry, Chinese dim sum, Western biscuits, etc.

CN-90DSJTP - Deck Oven
DIM: W1700 X D1150 X H2050 mm

Deck Oven

- All adopt microcomputer digital control system, the quality is stable, and the temperature is accurate & intuitive.
- Double-layer tempered large glass door, the line of sight is better, the furnace door is resistant to high temperature sealing and it is more energy saving and enviromentally friendly
- The furnace uses high-quality aluminium-plated to increase the design and make the baking more uniform.
- Far-Infrared heating tube makes baking more energy-saving and durable
- Each layer is designed to be fired up & down, with simple operation and timed alarm function.Auxiliary heating ofthyristor film block.
- Baking Range:Moon cake, cake, bread, all kinds of pastry, Chinese dim sum, Western biscuits, etc.

Read More
SKU: CN-COE.5DH+CN-40DSJTP+CN-90DSJTP.SO23



CN CONVECTION OVEN + PROOFER + DECK OVEN, 400 X 600 MM ~ CN-COE.5DH+CN-90DJJ+CN-32L2

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

FEATURES:

CN-COE.5DH - CONVECTION OVEN,
DIM: W780 x D1230 x H700 mm

Convection Oven



- All adopt microcomputer digital control system, the quality is stable, and the temperature is accurate and intuitive
- Double-layer tempered layer glass door, the line of sigh is better, the furnace door is resistant.
- Far-Infrared heating tubemal baking more energy-saving and durable
- Each layer is designed to be fired up and down, with simple operation and time alarm function.
- Equiped with steam spraying device.

CN-90DJJ - Proofer
DIM: W780 x D1150 x H880 mm

Proofer

- Microcomputer tough panel to control the temperature and humidity
- Automatic intelligent working by program chilling or frozen-unfreeze-fermenting by itself
- All in stainless steel PU insulation layers outstanding refrigeration and fermenting system.
- Automatic air flow circulation system make sure the uniformity of the temperature and humidity.

CN-32L2 - Deck Oven
DIM: W1740 X D1080 X H2050 mm

Deck Oven

- All adopt microcomputer digital control system, the quality is stable, and the temperature is accurate & intuitive.
- Double-layer tempered large glass door, the line of sight is better, the furnace door is resistant to high temperature sealing and it is more energy saving and enviromentally friendly
- The furnace uses high-quality aluminium-plated to increase the design and make the baking more uniform.
- Far-Infrared heating tube makes baking more energy-saving and durable
- Each layer is designed to be fired up & down, with simple operation and timed alarm function.
- Auxiliary heating ofthyristor film block.
  Baking Range:Moon cake, cake, bread, all kinds of pastry, Chinese dim sum, Western biscuits, etc.

Read More
SKU: CN-COE.5DH+CN-90DJJ+CN-32L2.SO23



CN CONVECTION OVEN + PROOFER, 400 X 600 MM ~ CN-COE.5DH+CN-6D12TP

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

FEATURES:

CN-COE.5DH - CONVECTION OVEN,
DIM: W780 x D1230 x H700 mm

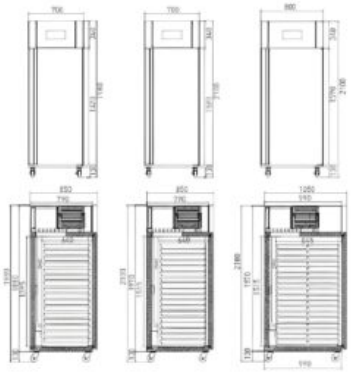
- Convection Oven
  1. All adopt microcomputer digital control system, the quality is stable, and the temperature is accurate and intuitive
  2. Double-layer tempered layer glass door, the line of sigh is better, the furnace door is resistant.
  3. Far-Infrared heating tubemal baking more energy-saving and durable
  4.Each layer is designed to be fired up and down, with simple operation and time alarm function.
  5. Equiped with steam spraying device.

CN-6D12TP - Proofer
DIM: W780 x D1150 x H880 mm

- Proofer
  1. Microcomputer tough panel to control the temperature and humidity
  2. Automatic intelligent working by program chilling or frozen-unfreeze-fermenting by itself
  3. All in stainless steel PU insulation layers outstanding refrigeration and fermenting system.
  4. Automatic air flow circulation system make sure the uniformity of the temperature and humidity.

Read More
SKU: CN-COE.5DH+CN-6D12TP.SO23
Price: ~~RM13,000.00~~ RM12,500.00





CN RETARDER PROOFER SINGLE DOOR (TRAY TYPE), OPTIONS OF CHILLER OR FREEZER ~ CN-RP18T/SD

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM : W700 X D850 X H1950 mm

CN-RP18T.C/SD

- - Chiller Temperature range : +3°C ~ +40°C @ Ambient of 32C
- - Capacity : 16 nos x 60*40cm Bakery Tray

CN-RP18T.F/SD

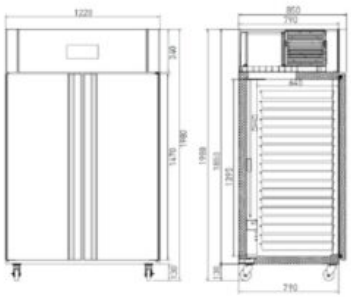
- - Freezer Temperature range : -22°C ~ -40°C @ Ambient of 32C
- - Capacity : 16 nos x 60*40cm Bakery Tray

FEATURES :

- * 2-in-1 function : to store and ferment dough effectively
  * At day time, it can be used as the fermenting box ; At night time, it can be used as the Chiller to store dough.
  * Stainless steel body with high density polyurethane material in the interlayers for heat preservation
  * Micro-computer touch panel to control temperature and humidity
  * Imported compressor, digital sensor and timer
  * Automatic airflow circulation system to ensure the uniformity of temperature and humidity
- Tray is Optional - not included

Read More
SKU: N/A





CN RETARDER PROOFER DOUBLE DOOR (TRAY TYPE), OPTIONS OF CHILLER OR FREEZER ~ CN-RP32T/DD

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM : W1220 X D850 X H1950 mm

CN-RP32T.C/DD.GO11

- - Chiller Temperature range : +3°C ~ +40°C @ Ambient of 32C
- - Capacity : 32 nos x 60*40cm Bakery Tray

CN-RP32T.F/DD.GO11

- - Freezer Temperature range : -22°C ~ -40°C @ Ambient of 32C
- - Capacity : 32 nos x 60*40cm Bakery Tray

FEATURES :

- * 2-in-1 function : to store and ferment dough effectively
  * At day time, it can be used as the fermenting box ; At night time, it can be used as the Chiller to store dough.
  * Stainless steel body with high density polyurethane material in the interlayers for heat preservation
  * Micro-computer touch panel to control temperature and humidity
  * Imported compressor, digital sensor and timer
  * Automatic airflow circulation system to ensure the uniformity of temperature and humidity
- Tray is Optional - not included

Read More
SKU: N/A



KOLB RETARDER PROOFER, 2 DOOR WITH 32 TRAYS ~ K12-RE64D32-1G

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W810 x D1235x H2055 mm

FEATURES:

- Large glass door design for easy observation and cleaning
- 2-stage refrigeration and fermentation process, better protecting dough quality
- Imported European compressor and environmentally friendly cooling agents
- Use PU housing for better insulation result
- PCB Control system for accurate temperature and humidity control, optional programming or manual
- Optional models：Not only 2-door option with two proofing chambers working separately and Singer door Options, but also Classical Retarder option and -18℃ option for your choice.

Read More
SKU: K12-RE64D32-1G



CN LUXURIOUS RETARDER PROOFER SINGLE DOOR, 36 TRAYS CAPACITY, OPTIONS OF CHILLER OR FREEZER ~ CN-RP36T-L

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM : W900 X D1300 X H2300 mm

CN-RP18T.C/SD

- - Chiller Temperature range : +0°C ~ +40°C @ Ambient of 32C
- - Capacity : 36 nos x 60*40cm Bakery Tray

CN-RP18T.F/SD

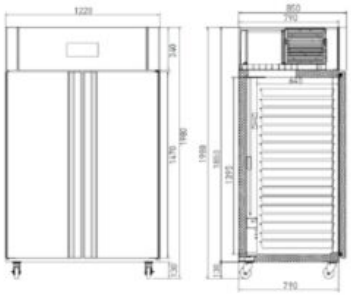
- - Freezer Temperature range : -18°C ~ -40°C @ Ambient of 32C
- - Capacity : 36 nos x 60*40cm Bakery Tray

FEATURES :

- Micro-computer touch panel to control the temperature and humidity.
- Automatic intelligent working by program, chilling or frozen - unfreeze - fermenting by itself.
- All in Stainles Steel,PU insulation layers, outstanding refrigeration and fermrnting system.
- Auotomatic ariflow circulation system make sure the uniformity of the temperature and humidity.
- Water enter automaticlly and water outlet device, freezing and time-setting function
- Tray is Optional - not included

Read More
SKU: CN-RP36T.LC/SD, CN-RP36T.LF/SD





CN RETARDER PROOFER DOUBLE DOOR (TRAY TYPE), OPTIONS OF CHILLER OR FREEZER ~ CN-RP32T/DD

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM : W1220 X D850 X H1950 mm

CN-RP32T.C/DD.GO11

- - Chiller Temperature range : +3°C ~ +40°C @ Ambient of 32C
- - Capacity : 32 nos x 60*40cm Bakery Tray

CN-RP32T.F/DD.GO11

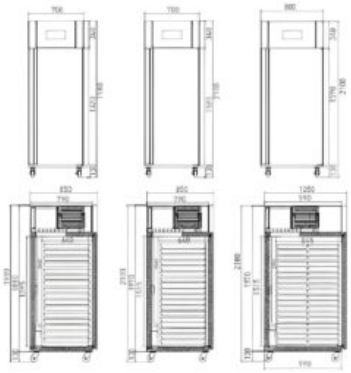
- - Freezer Temperature range : -22°C ~ -40°C @ Ambient of 32C
- - Capacity : 32 nos x 60*40cm Bakery Tray

FEATURES :

- * 2-in-1 function : to store and ferment dough effectively
  * At day time, it can be used as the fermenting box ; At night time, it can be used as the Chiller to store dough.
  * Stainless steel body with high density polyurethane material in the interlayers for heat preservation
  * Micro-computer touch panel to control temperature and humidity
  * Imported compressor, digital sensor and timer
  * Automatic airflow circulation system to ensure the uniformity of temperature and humidity
- Tray is Optional - not included

Read More
SKU: N/A





CN RETARDER PROOFER SINGLE DOOR (TRAY TYPE), OPTIONS OF CHILLER OR FREEZER ~ CN-RP18T/SD

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM : W700 X D850 X H1950 mm

CN-RP18T.C/SD

- - Chiller Temperature range : +3°C ~ +40°C @ Ambient of 32C
- - Capacity : 16 nos x 60*40cm Bakery Tray

CN-RP18T.F/SD

- - Freezer Temperature range : -22°C ~ -40°C @ Ambient of 32C
- - Capacity : 16 nos x 60*40cm Bakery Tray

FEATURES :

- * 2-in-1 function : to store and ferment dough effectively
  * At day time, it can be used as the fermenting box ; At night time, it can be used as the Chiller to store dough.
  * Stainless steel body with high density polyurethane material in the interlayers for heat preservation
  * Micro-computer touch panel to control temperature and humidity
  * Imported compressor, digital sensor and timer
  * Automatic airflow circulation system to ensure the uniformity of temperature and humidity
- Tray is Optional - not included

Read More
SKU: N/A



UNOX BAKERTOP MIND.MAPS™ PLUS PROOFERS, 8 460X330 LIEVOX ~ XLT133

All Unox Price are List Price BEFORE DISCOUNT. Contact us for our “Best Discounted offer”
"Existing Customer with purchases in the last 6 months receive a special discounted price"

DIM : W600 x D678 x H774 mm

FEATURES :

- **PRECISELY CONTROLLED PROOFING** - Accurate Temperature and humidity control.
- **NATURAL PROOFING -** No fan to prevent any drying of the delicate surface of the dough.
- **CONTROLLED PROCESS -** The proofer is controlled by the oven panel.

Read More
SKU: XLT133
Price: RM5,047.00



UNOX BAKERTOP MIND.MAPS™ PLUS PROOFERS, 8 600X400,LIEVOX ~ XEBPC-08EU-B

For customized pricing on project or volume quantity purchases, please do not hesitate to contact us via whatsapp button below.

DIM : W860 x D978 x H658 mm

FEATURES :

- **PRECISELY CONTROLLED PROOFING** - Accurate Temperature and humidity control.
- **NATURAL PROOFING -** No fan to prevent any drying of the delicate surface of the dough.
- **CONTROLLED PROCESS -** The proofer is controlled by the oven panel.

Read More
SKU: XEBPC-08EU-B
Price: RM10,815.00



UNOX BAKERTOP MIND.MAPS™ PLUS PROOFERS, 10 600X400,LIEVOX ~ XEKPT-10EU-C

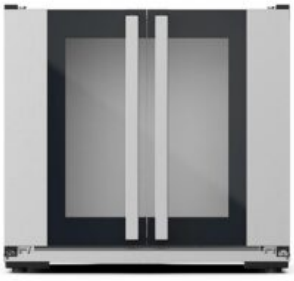
All Unox Price are List Price BEFORE DISCOUNT. Contact us for our “Best Discounted offer”
"Existing Customer with purchases in the last 6 months receive a special discounted price"

DIM : W800 x D792 x H866 mm

FEATURES :

- **PRECISELY CONTROLLED PROOFING** - Accurate Temperature and humidity control.
- **NATURAL PROOFING -** No fan to prevent any drying of the delicate surface of the dough.
- **CONTROLLED PROCESS -** The proofer is controlled by the oven panel.

Read More
SKU: XEKPT-10EU-C
Price: RM7,416.00



UNOX BAKERTOP MIND.MAPS™ PLUS PROOFERS, 8 600X400,LIEVOX ~ XEKPT-08EU-C

All Unox Price are List Price BEFORE DISCOUNT. Contact us for our “Best Discounted offer”
"Existing Customer with purchases in the last 6 months receive a special discounted price"

DIM : W800 x D792 x H866 mm

FEATURES :

- **PRECISELY CONTROLLED PROOFING** - Accurate Temperature and humidity control.
- **NATURAL PROOFING -** No fan to prevent any drying of the delicate surface of the dough.
- **CONTROLLED PROCESS -** The proofer is controlled by the oven panel.

Read More
SKU: XEKPT-08EU-C
Price: RM6,798.00



UNOX BAKERTOP MIND.MAPS™ PLUS PROOFERS,WATER TANK SYSTEMS ~ XHC024

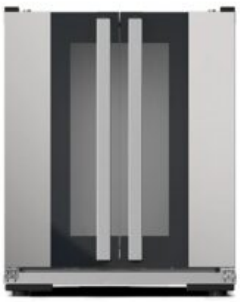
All Unox Price are List Price BEFORE DISCOUNT. Contact us for our “Best Discounted offer”
"Existing Customer with purchases in the last 6 months receive a special discounted price"

FEATURES :

NOTES :

- Water tank for oven positioned on prover. 4 liters capacity. Requires the purchase of XUC012 or XUC045.

Read More
SKU: XHC024
Price: RM1,309.00



UNOX BAKERTOP MIND.MAPS™ PLUS PROOFERS 8 460X330,LIEVOX ~ XEKPT-08HS-C

All Unox Price are List Price BEFORE DISCOUNT. Contact us for our “Best Discounted offer”
"Existing Customer with purchases in the last 6 months receive a special discounted price"

DIM : W600 x D711 x H750 mm

FEATURES :

- **PRECISELY CONTROLLED PROOFING** - Accurate Temperature and humidity control.
- **NATURAL PROOFING -** No fan to prevent any drying of the delicate surface of the dough.
- **CONTROLLED PROCESS -** The proofer is controlled by the oven panel.

Read More
SKU: XEKPT-08HS-C
Price: RM5,459.00



UNOX BAKERTOP MIND.MAPS™ PLUS PROOFERS, 8 600X400 LIEVOX ~ XLT193

All Unox Price are List Price BEFORE DISCOUNT. Contact us for our “Best Discounted offer”
"Existing Customer with purchases in the last 6 months receive a special discounted price"

DIM : W800 x D759 x H774 mm

FEATURES :

- **PRECISELY CONTROLLED PROOFING** - Accurate Temperature and humidity control.
- **NATURAL PROOFING -** No fan to prevent any drying of the delicate surface of the dough.
- **CONTROLLED PROCESS -** The proofer is controlled by the oven panel.

Read More
SKU: XLT193
Price: RM6,747.00

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