

Client \_\_\_\_\_ Quantity \_\_\_\_\_  
 Project \_\_\_\_\_ Position \_\_\_\_\_



## Function proofer

**Model:** LM16T64

**Cod:** NP01087523002

### Technical data

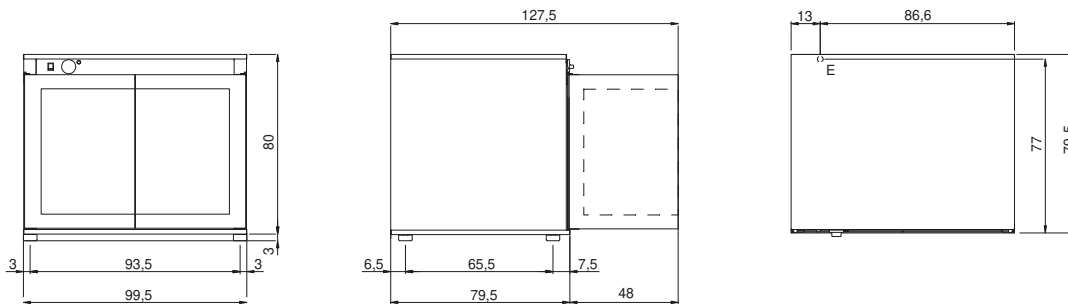
<b>Number of pans:</b>	16
<b>Pans size (mm):</b>	EN 600x400 - GN 1/1
<b>Tray centre distance (mm):</b>	75
<b>Dimensions (mm):</b>	995 x 811 x 830
<b>Net weight (kg):</b>	69
<b>Volume (m3):</b>	0,670
<b>Electric power (kW):</b>	2
<b>Voltage (V):</b>	220-240
<b>Power supply (A):</b>	9,5
<b>Phases:</b>	1N
<b>Cable section (mmq):</b>	3G1,5
<b>Frequency (Hz):</b>	50-60
<b>Packing dimensions (mm):</b>	1035 x 855 x 986
<b>Gross weight (kg):</b>	78
<b>Gross volume (m3):</b>	0,873

### Features

<b>Steam:</b>	Direct
<b>Temperature range:</b>	20°C-60°C

Electric proofer capacity 8+8 trays GN 1/1 or pastry 400X600 mm. Chamber made of stainless. Heating through high efficiency coated heating elements. Universal grid shelves (Gastronorm and pastry) with distance between trays of 74 mm. Manual temperature control (0-50 °C). On/off switch. Hinged glass doors. Removable water container for humidification located on the bottom of the chamber. Electric power 2 Kwatt - 220-240/1+G-50/60 Hz.

## Technical draw



E: Electric connection