

Convection Base Proofer



BX Base Proofer perfectly complements our convection ovens in the BX range. It has been designed to fit below a BX Convection Oven or can be used as a stand-alone unit.

Our BX Base Proofer creates the perfect humid environment for your doughs and the mains water supply removes the need to manually fill the proofer.

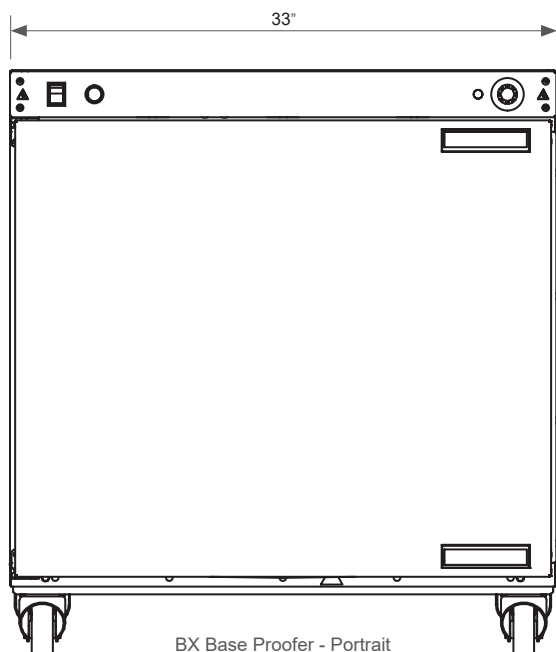
Each BX Oven Base Proofer is suitable for 18" x 26" pans with a stainless steel door. Featuring lockable safety castors for ease of maneuverability. The copious amount of stainless steel used in their manufacture makes them durable, hygienic and easy to clean.

FEATURES

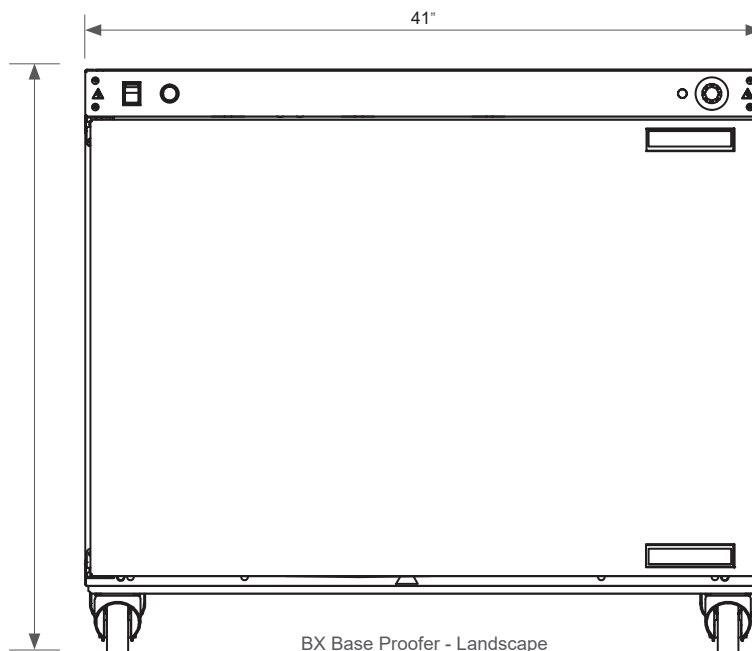
- Suitable for 18" x 26" pans
- Single phase electrical supply
- Can hold up to 10 pans
- Engineered in hygienic stainless steel for quick and easy cleaning
- Creates a humid environment to proof doughs
- Connected to mains water supply so no need for manual filling
- Operated via a one-touch waterfill button
- Small footprint
- Supplied with ¾" BSP flexible hose
- Locking safety castors for effortless positioning and stability

SPECIFICATIONS & DIMENSIONS

Specifications	BX Base Proofer - Portrait	BX Base Proofer - Landscape
Height	35¼"	35¼"
Width	33"	41"
Depth	44"	35½"
ELECTRICS		
Single cord supply	Single phase, 220v, 60Hz	Single phase, 220v, 60Hz
WATER CONNECTION		
Water Supply	Supplied with 1 metre long flexible hose with ¾" B.S.P. female connectors on both ends	Supplied with 1 metre long flexible hose with ¾" B.S.P. female connectors on both ends



BX Base Proofer - Portrait



BX Base Proofer - Landscape

Deck Oven Base Proofer



Atmos Deck Proofer has been designed to proof a wide range of artisan breads and rolls and is the perfect partner to our DX Harmony Modular Deck Oven,

Available in a number of size formats, they are designed to fit below a DX Harmony Deck Oven and are suitable for MONO's 2-pan and 3-pan wide deck ovens.

Each DX Deck Oven Base Proofer is suitable for 18" x 26" pans and feature stainless steel doors. The mains water supply connection removes the need of having to manually fill the proofer with water and creates the perfect humid environment to prove a variety of doughs.

FEATURES

- Suitable for 18" x 26" pans
- Available in 2-pan and 3-pan wide formats
- Designed to fit below a DX Harmony Deck Oven up to 3-decks high
- Features steam on/off button for dry and wet heat
- Can hold between 12 to 18 pans (model dependent)
- Engineered in hygienic stainless steel for quick and easy cleaning
- Creates a humid environment to proof doughs
- Connected to mains water supply so no need for manual filling
- Automatically fills with correct amount of water
- Manual temperature controls
- Locking safety castors for effortless positioning and genuine stability
- Single phase electrical supply
- Supplied with ¾" flexible hose

SPECIFICATIONS & DIMENSIONS

Specifications	2-Pans Wide, 2-Decks High	3-Pans Wide, 2-Decks High	3-Pans Wide, 3-Decks High
No of Pans	12	18	12
Height (mm)	45½"	45½"	32½"
Width (mm)	55¾"	67½"	74½"
ELECTRICS			
Single cord supply	Single phase, 220v, 60Hz, 2kw, 9amps		
WATER CONNECTION			
Water Supply	Supplied with 1 metre long flexible hose with ¾" B.S.P. female connectors on both ends		

