



**JEN DAH**  
FOOD MACHINERY CO., LTD.

# Proofer for Rack

PERFECT AND DURABLE RACK-ROLL-IN PROOFING SOLUTION



ISO9001:2000

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# OVERVIEW

*In compliance with CE quality & safety standards, the Roll-in Proofer is a perfect solution for bakers that wish to achieve proofing while guaranteeing a consistent, even fermentation. Its unique moisture and heat generators not only ensure possible machine life, but also provide the optimum proofing environment to save time for bakers while maximizing proofing capacity.*

## PRODUCT FEATURES

### Powerful & Durable moisture generator

#### Reliable moisture generating

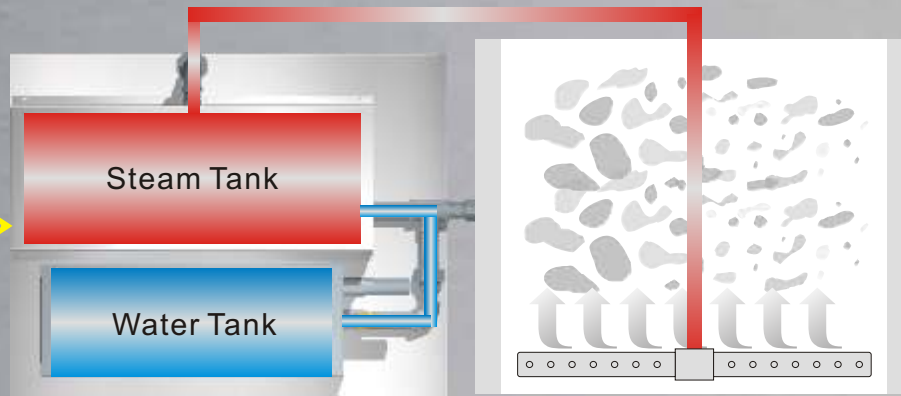
The moisture generator is constructed with water tank and steam tank separately and the generator is installed above proofer, not inside chamber. This unique design greatly increases the generator and steam heating element life.

#### Automatic water fill-in system

Auto-filling system automatically fill-ins and stops adequate water input. The input water is guided into steam tank and the steam heating element boils the input water to generate compressed steam.

#### Infinite proofing profile capacity

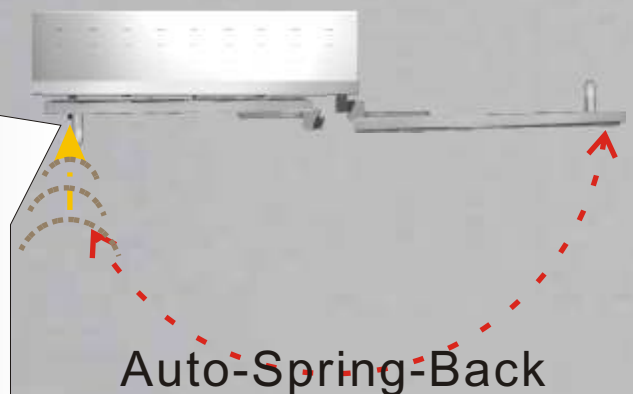
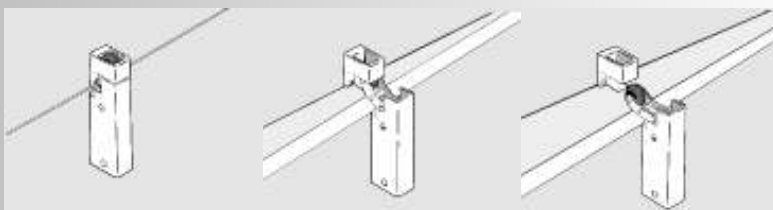
The generated steam will be guided into chamber through the stainless tube. This mechanism swiftly injects much moisture into proofer chamber. To work with chamber temperature heating controlling, the baker can determine the ratio of moisture vs. heat to offer infinite possibilities of proofing every conceivable product.



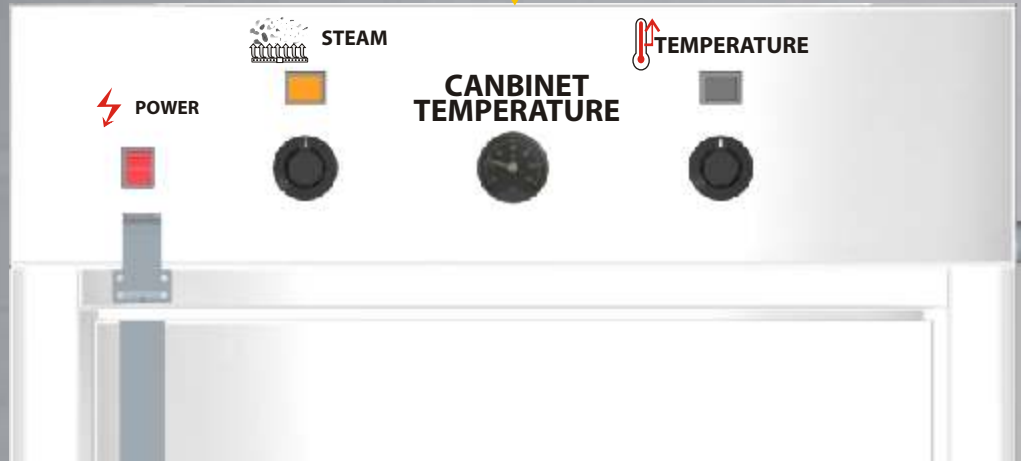
### Automatic Door-Closing System

The proofer is equipped with spring-back heavy-duty hinges and an air-compressed automatically closing door check. These smart devices make the proofer automatically close door and also press the door seamlessly. This eliminates the hassle of closing movement and prevents moisture leakage.

#### Auto-Closing and pressing



# SPECIFICATIONS & CONTROL



## HIGHLY HUMAN-INTERFACE & EASE OF USE CONTROL PANEL

Voltage/Frequency /Phase	Watts	Overall Dimension Depth x Length x Height	Chamber Dimension Depth x Length x Opening	Weight
220V/380V/415V 50HZ/60HZ Single/3 Phases	4.5KW	1053x776x2179mm 41.46"x30.55"x85.79"	795x776x1890mm 311.3"x30.55"x74.4"	120KGs 265LB

### Construction:

Stainless steel exterior with stainless interior and exterior.  
Interior bumpers protect interior walls from damage.  
Foamed insulation in door and Rockwool insulation in cabinet.  
Heavy duty s/s hinges.  
Sturdy air-compressed spring back door check.

### Working temperature:

Ambient temperature ~ +110 °C proofing range.

### Humidity range:

50 - 99%.

### Capacity:

200 to 1000 kg of mother dough.

### Water:

1/2" FNPT. Cold water @ 30-80 psi. Water supply must have the proper hardness, pH and chloride concentration. The recommended water hardness range is 8-16 grains per liter (2-4 grains per gallon). The recommended pH range is 7.0 to 8.5. The acceptable range for chloride concentration is 0-30 ppm.

### Drain:

3/4" FNPT.

### Controls:

Eye-level controllers for precise heat and humidity control. Temperature and humidity can be set independently.

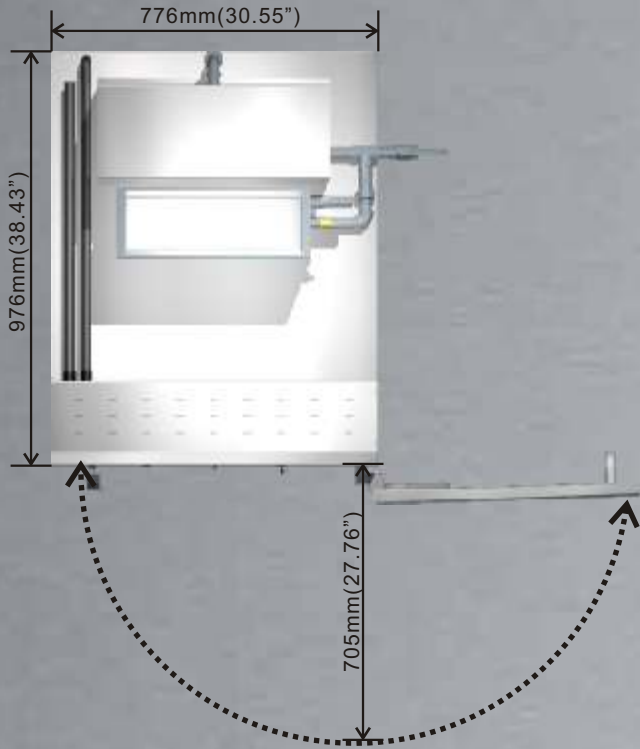
### Insulation:

The machine cabinet is rigid and formed of stainless steel panels with polyurethane foam insulation and rock wool to form a strong, energy efficient, tight and sanitary enclosure.

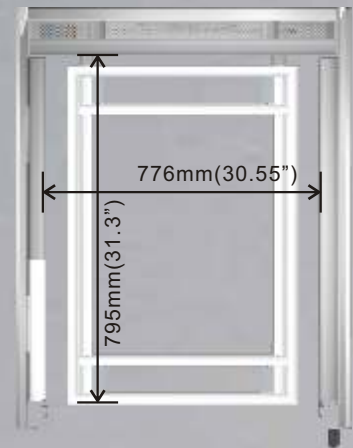
### Hardware and Fittings:

Heavy-duty, stainless steel door handles positioned horizontally.

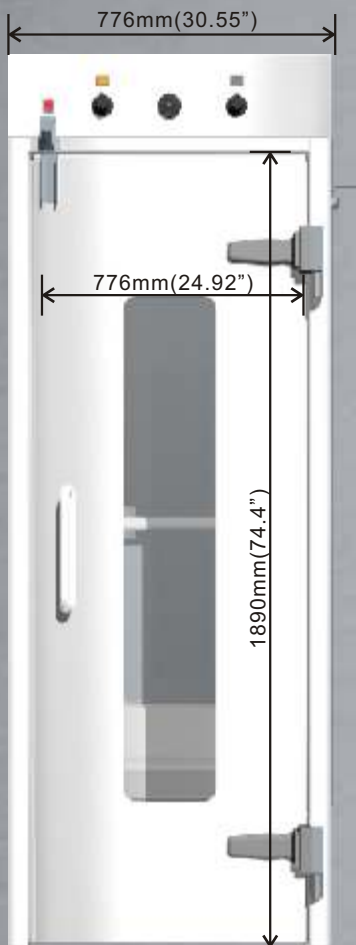
# DETAILED DEMENSIONS



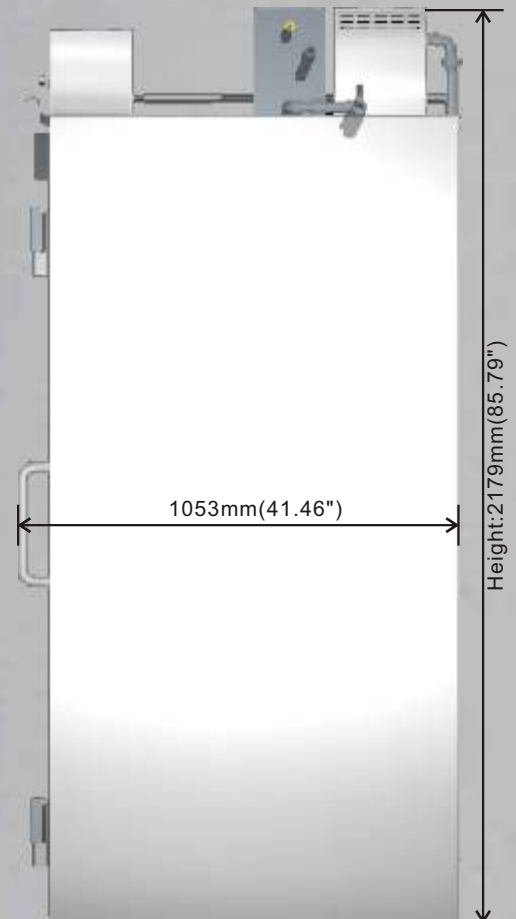
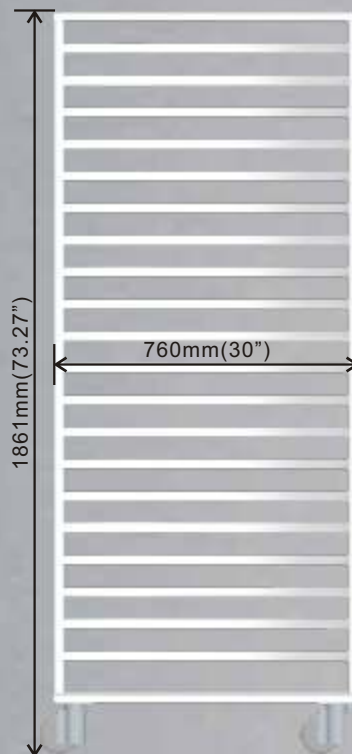
Top View



Chamber View



Front View



Side View



[www.jendahtech.com](http://www.jendahtech.com)

*We don't see the kitchen & bakery as a collection of products, but a holy contribution environment.*

*Marking foods isn't a chore .*

*It is an art form.*

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