

Bread and pastry fermentation machine - bread proofer



Proofer: The Perfect Solution for Your Bakery Business

Proofer is a machine that is used for proofing dough for bread and pastries. This machine, by creating the right humidity and temperature, helps the dough to rise well and have a better taste and texture.

Proofer are available in a variety of types. Some proofers have manual settings, while others have digital settings. Digital proofers have more precise temperature and humidity control.

Proofer for bread and pastries specially designed for fancy bread, croissant and donut should have the following features:

Suitable temperature and humidity for proofing fancy bread, croissant and donut dough: The suitable temperature for proofing this type of dough is between 28 to 35 degrees Celsius and the suitable humidity is between 70 to 80 percent.

Ability to adjust proofing time: The proofing time for fancy bread, croissant and donut dough varies depending on the type of dough and the desired level of proofing.

Ability to produce cold and hot steam: Cold steam is used to prevent the dough from baking during proofing. Hot steam is used to bake bread and pastries.

304 stainless steel inner sheet: 304 stainless steel inner sheet is a durable and resistant material that is resistant to corrosion and rust. This type of sheet is suitable for making the chamber of the bread proofer or pastry proofer.

Digital panel: The digital panel makes it easy to control temperature, humidity and time. This type of panel has clear buttons and displays that make using the machine easy.

Ability to control temperature, humidity and time: The ability to control temperature, humidity and time allows the dough to be proofed under optimal conditions. This feature allows you to make high quality bread and pastries.

Water inlet: The water inlet allows the water required by the machine to be supplied without opening the machine. This feature makes the machine easier to use.

Given the features mentioned, the bread proofer or pastry proofer with cold and hot steam - specially designed for fancy bread -croissant and donut-304 stainless steel inner sheet-digital panel -ability to control temperature, humidity and time -water inlet, is a device that can help you make high quality bread and pastries. This device has the following features:

- Suitable for proofing fancy bread, croissant and donut
- Has cold and hot steam
- Has 304 stainless steel inner sheet
- Has digital panel
- Ability to control temperature, humidity and time
- Has water inlet

This device has the following advantages:

- Uniform dough proofing
- Increased bread and pastry quality
- Saves time and energy

If you are looking for a device that can help you make high quality bread and pastries, the bread proofer or pastry proofer with cold and hot steam -specially designed for fancy bread -croissant and donut-304 stainless steel inner sheet-digital panel -ability to control temperature, humidity and time -water inlet is a good option for you at ifoods.

For more information about this product, please scan the QR code below.

