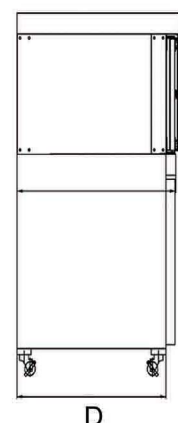
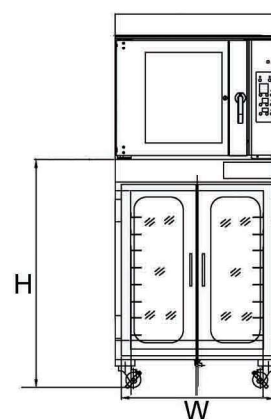


# PROOFER-BASE PROOFER SERIES

**SINMAG**  
machines



## Features

- Ovens available separately.
- Castors.
- Base proofer uses electrical heater and control circuit to generate constant temperature and humidity atmosphere for fermentation. Double glazed with tempered glass, give proofer superb heat preserving and energy-saving performance. Also digital control panel makes operation more flexible, makes control more accurate.
- Sinmag baking oven with base proofer series have been designed for years of trouble-free operation in today's modern bakery and has been proved that it can provide users with the best performance as well as the safety.



## Model






**SM-716**

**SM-716F**

**SK2-12P**

**SM-10FG**

**SM-15FG**

Capacity(number of trays)		16	16	12	10	15
Tray Size (mm)		400X600	400X600	400X600	400X600	400X600
Number of Shelves		8	8	6	5	5
Tray Layout						
Dimension(mm)	Width	810	780	1320	1320	1490
	Depth	1065	1065	1050	1050	1150
	Height	987	1085	1000	985	890
Weight(kg)		97	105	220	140	150
Total Power(kw)		0.9	0.9	1.7	0.7	1.7
Control Mode	mechanical control panel	digital control panel	digital control panel	mechanical control panel	mechanical control panel	mechanical control panel