

CARLYLE ENGINEERING PTY LTD

BAKERY EQUIPMENT



Humidity Unit

Puts you in control of your proving process

Features

- * Ideal for cool room style prover.
- * Easy to use controls (set & forget)
- * Puts you in control of temperature and humidity for perfect proving conditions
- * Fan circulates air evenly through the racks from ceiling to floor.
- * Manufactured from high grade stainless steel.
- * Mounted inside the room for maximum efficiency.

Specifications

- * Power 3 Phase + neutral + earth 415V
5500 watt
- * Mounts 300m off floor
- * 1/2 " water connection
- * up to 50 degrees Celsius
- * Dims. 480Mm D x 340mm W x 1215mm H



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