

## Provers ES 60 / ES 120

Proving is a crucial step in the traditional baking process. An Eloma prover allows you to prove in the shop itself, thus avoiding unnecessary transportation.

It is available with 6 or 12 trays and fits aesthetically beneath the Backmaster 50 or Backmaster 80. Its electronic climate control guarantees perfect proving results. The air circulation fan distributes the air humidity and temperature evenly throughout the proving chamber.

With double glass door for gentle removal on just one side. Combine the Backmaster with a prover and condensation hood to create the perfect baking station.



Technical data	ES 60	ES 120
Dimensions (mm)		
Width	925	925
Depth	805	805
Height	570	850
Weight: kg	78	102
Connected load: kW	2,6	2,6
Voltage	230 V AC	230 V AC
Fuse protection: A	1 x 16 A	1 x 16 A
Temperature range in °C	20°C - 50°C	20°C - 50°C
Climate area in prover	40 - 90%	40 - 90%
Water connection	G ¾ A	G ¾ A
Capacity	6 baking trays	12 baking trays
Tray size (mm)	600 x 400	600 x 400