

DOUGH HANDLING & PROOFING

BREAD PROOFERS, 16 AND 32 TRAYS

FACTORY DIRECT | LANDED IN RAND | 220 V

R9 143 – R15 799

2 options, priced in the table below · Landed and cleared, collected from our Johannesburg warehouse.

Stainless-steel proofing cabinets that hold dough at a steady 35-40 °C and 80-85% humidity, so it rises evenly and on time before baking. Single-door 16-tray or double-door 32-tray, on a normal 220 V plug.

LEAD TIME — Confirmed on your quote (sea freight alone is 35-45 days)

BY AIR — about 10–12 days in the air once the factory dispatches, on request

SPECIFICATION

WHAT YOU ARE GETTING

Trays	16 or 32 trays, 400 × 600 mm
Climate	35-40 °C, 80-85% humidity, mechanical control
Power	220 V single-phase, 2.6-2.8 kW
Warranty	12 months from delivery in South Africa, with technical support and spare parts
Options	2 proofers below
XF-16M bread proofer, single door, 16 trays	R9,143
XF-32M bread proofer, double door, 32 trays	R15,799
Lead time	Confirmed on your quote (sea freight alone is 35-45 days)
By air	about 10–12 days in the air once the factory dispatches, on request
Air freight	Quoted on request, duty and clearing included (DDP). It costs more than sea, so we price it on your quote.

Specifications are as supplied by the manufacturer and confirmed at inspection before shipping. Tell us the job and we will confirm this is the right machine for it, or say if it is not.

Spec sheet: Bread proofers, 16 and 32 trays · https://www.tryg.co.za/products/provers-and-retarders

Prices are landed and cleared in South Africa: freight, duty and clearing included. Buy online through Payfast, or pay by EFT into our company account against a written quotation.