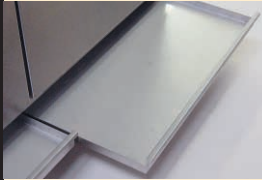


The **TIMER 3B** proofer offers you the technical possibilities that are required from a modern bread proofer. For instance, it will adapt to your bakery individually – the **TIMER 3B** will be custom-made by us, so that it will fit in your bakery precisely! And it will last a lifetime. The robust, stainless steel frame, the stainless steel dough carriers and the washable interchangeable pockets make the **TIMER 3B** a candidate for a marathon with all its durability.

The feeding can be switched to timed or continuous mode. It can be cleaned fast: simply remove the covering and drawers! Operation is also strongly simplified, as the proofer has a swivelling control unit. Additional benefits are the freely adjustable fermentation times, interior lighting, bactericidal fluorescent blue light tubes and heating.

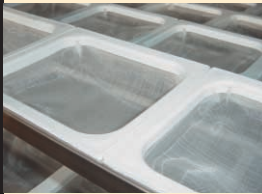
#### **Catch pan's**

At the foot of the proofer there are stainless steel drawers for easy cleaning.



#### **Stainless steel frame and dough carriers with interchangeable pockets.**

All vital parts of the **TIMER 3B** are made of stainless steel. The washable interchangeable pockets can be quickly and easily removed at any time.



#### **Teflon coated flaps in the transfer box.**

This means that dough pieces with long fermentation times will not stick to the inside of the proofer.

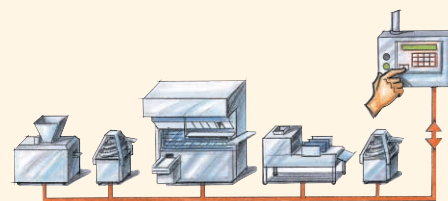


#### **Automatic humidity control**

The unique cold water spray unit allows for precise humidity control of the proofer.

## The Intermediate Proofer **TIMER 3B**

Robust for a long bakery life.



#### **Everything custom-made**

Unfortunately, we must let you down in one respect: you will not buy a readymade **TIMER 3B** from us: the **TIMER 3B** will be delivered custom-made. So that it will precisely fit into your bakery. Not so bad after all ...