SMACPAN — BREAD PROOFING CONTROL

BREAD INDUSTRY BAKERY BREADERS I OVENS







> DESCRIPTION

Universal control for bread proofing, with recipes available.







> APPLICATIONS

Configurable generic control with recipes for the control and maintenance of bread and pastry production. For bread and pastry industry, bakeries and ovens.

> FUNCTIONS

- Control for automatic bread proofing, with control of the bread proofing conditions configurable according to the user's requirements and type of bread, and the possibility to save the settings as recipes for quick configuration.
- Possibility to perform the process manually or automatically.
- Control of the phases of blocking proofing, conservation, defrosting, fermentation, dormancy.
- Built-in alarm control.















