

# SAHAR

## In-Store Proofer (ANO S)



1 Year Warranty



10 Years After Sales Service



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[www.saharmachinery.com](http://www.saharmachinery.com)



[saharmachinery](https://www.instagram.com/saharmachinery)



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- It's Ideal for proofing all kind of bread and layered pastries for the narrow places.
- Low electricity and water consumption through controllable system
- Equal humidity and temperature Inside of proofing room thanks to the regular air circulation system
- Different program of various products can be stored
- Equipped with temperature and humidity's controlling sensor
- Easy using and high-speed performance
- Generating temperature and humidity separately Through the semi-hot method
- Possibility to install cooling system in order to changing to retarder-proofer



Specification	ANO S - 40.4060	ANO S - 16.4060	ANO S - 10.4060
Number of Trays (40×60 cm)	40 (or 20 if use 60×80)	16	10
Maximum Humidity (HR%)	95	95	95
Maximum Baking Temperature (°c)	45	45	45
Proofing Level (m <sup>2</sup> )	6.5	3.84	2.4
Tray size (cm)	40×60 (60×80)	40×60	40×60
Working Dimensions (W×D×H)(cm)	90×117.1×200	115×117×87.5	115×117×66
Power (kw)	2*	1	1
Weight (kg)	320	200	180

\* In retarder-proofer's model, 2 kw will be added to the Electricity consumption