

# ROFCO PROVERS

A nice addition to our Rofco range of machines are the provers. Those who already have followed a few baking courses, already had some experience with a proofer and learned to appreciate the advantages.

Our provers are provided with a temperature control and a humidification system with removable water tank.

- The temperature can be set to heat up to 60°C (140°F). This way you have full control over the proving process
- With the humidifier you prevent dehydration of the product. The dough will maintain its full suppleness and thus undergoes a smooth transition to the oven. Moreover the final crust is influenced positively: it becomes crispier.

Products that many people consider difficult to do, namely baking crispy pistolets (a small crusty bread roll) and French stick becomes a lot easier!

(Construction and model changes reserved)



RK48

Model RK48

Fits with the ovens	B30/ <a href="#">B40</a>
Number of places for the baking trays	6
Dimensions baking trays	47 x 47 (cm.) / 18.50 x 18.50 (inch)
External dimensions	60B/64D/92H (cm.) / 23.62W/25.20D/36.22H (inch)
Connected load	550 W - 230 V
Weight	40 kg (88.18 lbs)



RK30

Model RK30

Fits with the ovens	<a href="#">B5/B10/B20</a>
Number of places for the baking trays	6
Dimensions baking trays	29 x 47 (cm.) / 11.42 x 18.50 (inch)
External dimensions	42B/64D/92H (cm.) / 16.54W/25.20D/36.22H (inch)
Connected load	550 W - 230 V
Weight	30 kg (66.14 lbs)

# Becketts

Becketts Bakery Engineers Ltd