

PRF-2021 | COMPANION PROOFER TO BELSHAW ADAMATIC OVEN 2010/2020 RACK OVENS



STANDARD FEATURES

- Holds 1 double baking rack, or 2 single racks
- Fully regulated heat and humidity system
- Touch screen control panel (see description below)
- 2 independent timers available
- Indicator light showing when proofer is in use
- Hi-temperature safety switch
- LED interior lighting
- No-ramp design for fastest load/unload
- 90.25" overall height suitable for locations with ceilings 102.25" or above
- Durable construction, stainless steel throughout.
- Insulated panels for energy saving
- Knock down shipment for on-site assembly
- Proofer ships with separate panels fastened with cam lock system
- Certified by UL for safety & sanitation
- Designed, manufactured and serviced in USA
- **2 year parts and labor warranty**

TOUCH SCREEN FUNCTIONS

- Independent countdown timers for each rack, enabling bakers to monitor progress exactly at all times
- Color coded indicators to show whether actual temperature/humidity are above or below set points
- Energy saving mode, engages automatically after specified minutes of inactivity. (All settings may be adjusted by baker in settings screen – or retain factory defaults)
- Convenience functions such as Reset and Pause Timer, to allow for exact timing of each rack insertion
- Auto-ON and Auto-OFF available for every day of the week

ALSO AVAILABLE: DOUBLE DOOR PROOFER, PRF-2022

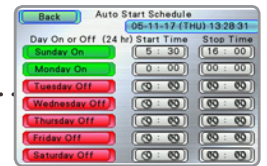
- PRF-2022 double door proofer, capacity 2 double or 4 single racks. Features and functions listed above are identical.



TOUCH-SCREEN CONTROLLER
Standard on all proofers



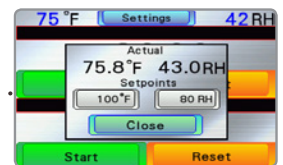
INDEPENDENT RACK TIMERS



AUTO-ON & AUTO-OFF

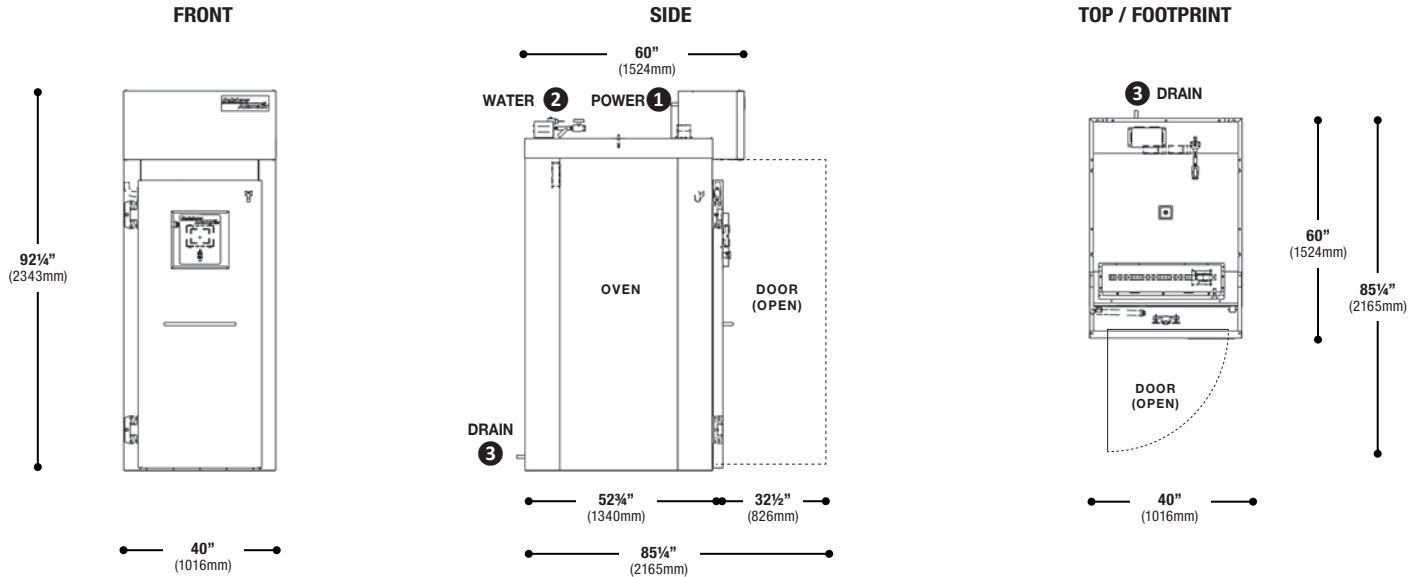


EASY CUSTOMIZATION



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Serving bakeries for **95** years



DIMENSIONS (INSTALLED)

- 40" Overall width
- 60" Overall depth, includes overhang
- 85¼" Overall depth, with doors open
- 92¼" Overall height
- 32½" Door width
- 40" x 60" Footprint, door closed
- 40" x 84¼" Footprint, door open

CLEARANCES (Recommended)

- 12" top
- 0" side
- 9" back (for drain)

UTILITIES (circled numbers refer to locations shown in diagrams above)

- ① **Power**
 - 208 - 240V, 60 Hz, 3-phase
 - 5.3 - 7.1 KW
 - 15.5 - 17.8 Amps
- ② **Water**
 - ½" NPT with filter, 30 psi minimum, 83" above floor
 - Water should be 2-4 grains/gall hardness, 7-8 pH, 0-30 ppm chlorides
- ③ **Drain**
 - 1/2" NPTM, 3" above floor

HEAT/HUMIDITY RANGE

- **Maximum Heat setting** 110° F (43.3° C)
- **Minimum Heat setting** 70° F (21.1° C)
- **Maximum Humidity setting** 90% Relative Humidity
- **Minimum Humidity setting** 40% Relative Humidity

INSTALLATION

- Installation must be carried out or supervised by factory authorized technician.
- Proofer must be mounted on non-combustible floor according to NFPA 54.
- Floor should be level to within 3/4" under oven. (Slope should not exceed 1/8" per foot in any direction).
- 104¼" ceiling height recommended to allow better access to services (Note: Belshaw OVEN-2010 and OVEN-2020 minimum recommended ceiling height is 130").
- Customer is responsible for utility connections to comply with applicable codes.



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