



## Proofing Cabinet

*“Anvil’s proofing cabinet is designed for use with our range of Anvil convection ovens or as a stand alone unit. Ideally suited for smaller bakeries and establishments that produce fresh bread, buns or pastries. Features include Stainless Steel outer and inner construction for easy cleaning and full view front glass door.”*

**Model: POA0001**

### APPLICATION

- Ideal for smaller bakeries and canteens producing fresh bread, buns or pastries. Faster proofing time in a controlled humidity environment

### CONSTRUCTION

- Inner and outer full Stainless Steel construction
- Full view front glass doors
- Rack to accommodate nine off 600mm baking trays
- Manually filled water tray
- Designed to combine as stand with Anvil convection ovens

### HEATING

- Thermostatically controlled heating element to provide humidity as required

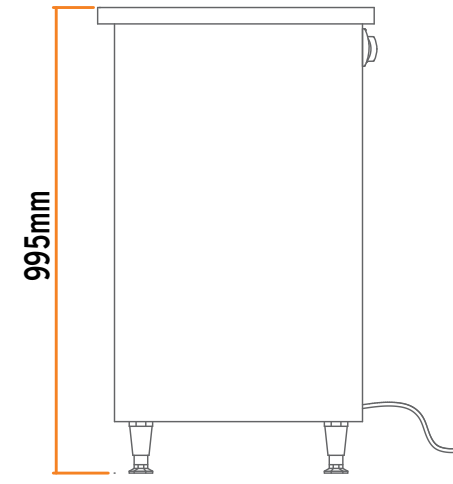
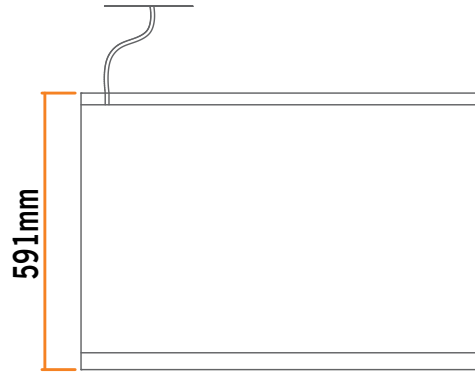
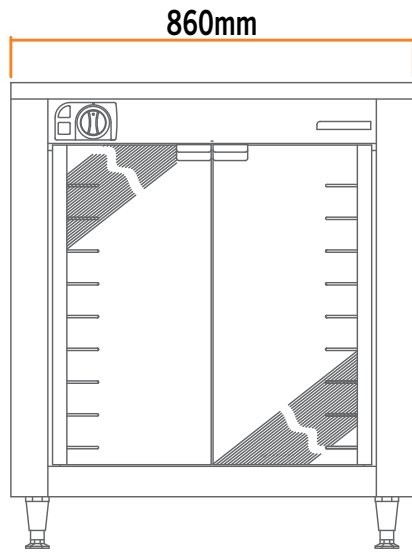


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**APEX**



ALL ANVIL EQUIPMENT COMES WITH A ONE YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP.  
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## DESCRIPTION

MODEL  
 POWER RATING (230V/50Hz)  
 DIMENSIONS (mm) (W x D x H)  
 BOX DIMNS (mm) (W x D x H)  
 PACKED WEIGHT (kg)

- Unit available in 120V/60Hz configuration

## PROOFING CABINET

POA0001  
 0.75kW  
 860 x 591 x 995  
 952 x 657 x 967  
 42

## Model: POA0001

NOTE: When viewing the appliance from the front in it's usual operating position, the width (W) of the product is the total distance from left to right; the depth (D) of the product is the total distance from the front to the back; the height (H) is the total distance from the bottom of the product to the top.

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# APEX

Note: Output performance figures quoted are dependant on various factors

Anvil reserves the right, without notice, to make changes and revisions to product specifications, materials and design, which in our opinion, will provide better performance, durability and efficiency.