

# FWE proofer Heater

uniform dough results

FWE's Proofer Heater System creates a stable, controlled environment of heat and moisture which circulate gently throughout the cabinet. Maintain the desired heat and humidity balance for uniform raised dough results without having to cover your dough! FWE's Proofer Heater System provides your dough with a **blanket of moisture** to keep shaped loaves moist and inflated.

FWE's Proofer Cabinets are simple to operate using separate controls for "HEAT" and "PROOF". You control the cabinet environment and create the balance of heat and humidity to your liking.

**NOT ONLY A PROOFER!** FWE's Exclusive Design allow these units to be used as **heated holding and transport cabinet** for your bulk foods when not in use as a proofer. Simply adjust the heat and humidity controls to suit your moisture level. . . and move them where you need them! Use these units full-time.

**95°F HEAT**  
**95% HUMIDITY**



Keep your loaves moist and unruffled.

No deflating by sudden temperature changes.

**Heat** and **moisture** circulate gently throughout the cabinet.

