PRODUCT INFORMATION SHEET

HUMIDITY UNIT

Your key to achieving the perfect proving conditions for impeccable dough fermentation. Engineered with precision and innovation, this humidity unit puts you in full control of temperature and humidity, ensuring that your bakery creations rise to perfection every time.

Experience uniform proving conditions with a built-in fan that circulates air evenly through the racks, from ceiling to floor resulting in a consistent dough rise.

The wall mount design of the Carlyle Humidity unit maximises floor space and the temperature overload sensor control feature acts as a safeguard, preventing potential overheating.

The unit facilitates easy flushing of the water tank, addressing common prover issues related to salt accumulation, and enhancing the longevity of equipmen

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Puts you in control of your proving process

Features

- Independent digital read-out temperature controller and numbered dial humidity controller provide precise and user-friendly settings, allowing you to fine-tune proving conditions
- Fan circulates air evenly through the racks from ceiling to floor
- Temperature overload sensor control
- Ability to flush water tank of salt
- Low maintenance and easy to install
- Designed for cool room-style provers

Specifications

- Manufactured from high-grade 316 stainless steel
- Temperature range: up to 50°C
- Power: 3 phase & neutral 10Amp per phase
- Mounts: 300mm off floor
- Connection: 1/2" water

Power	Height (mm)	Width (mm)	Length (mm)
415V	1240	340	480