

Proofbox GMP Series

Model GMP11



Model GMP21



Standard Features

- Stainless steel interior and exterior
- Sturdy rigid construction
- Floor provided
- Automatic door closers
- Easy operation, even for untrained personnel
- Precise, accurate control of temperature and humidity
- Easy installation – no assembly required
- Temperature range for proofing from 70 degrees to 120 degrees F
- Humidity range to 99% RH

Plumbing

- Recommended water pressure: 25 to 40 PSI
- Drain: $\frac{3}{8}$ " NPT located at 1 $\frac{1}{2}$ " from the floor.
- Water connection: $\frac{3}{8}$ " NPT in upper rear.
- Due to local water conditions, a water regulator, water filler, and/or softener may be required but not supplied.

Technical Data

Model	Dimensions			Door dimensions		Weight lbs.	Capacity	
	Width	Depth	Height	Width	Height		Shipping	1 Single rack
GMP11	38.5"	34.5"	88"	27.75"	73"	655	18" x 26" x 72"	-
GMP21	67"	34.5"	88"	27.75"	73"	965	-	18" x 26" x 72"

Type	Power supply							
	1. Connection				2. Connection			
	Volt	ph	Hz	amp	Volt	ph	Hz	amp
GMP11	220	3	60	20	110	1	60	15
GMP21	220	3	60	20	110	1	60	15

In an effort to consistently upgrade our products, we reserve the right to change specifications and dimensions without notice

Creative Technology and Service for the Baking Industry

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