



Retarder-proofer

Use

- Fermentation chamber for racks 400/460 x 800 ,800 x 600, 700 x 900 , 750 x 900 depending on model, to 1215 x 800 mm
- Electronic Regulation
- Electromechanical hygrostat
- Humidity setting from 30 to 99 %
- Management of the forgotten dough (dormillon : if after a period of 45 min following programmed fermentation cycle, nobody has withdrawn the product, the cabinet goes back to a temperature of 15° C : values are adjustable)
- Refrigerating fluid R 404 A preserving the ozone layer
Levels of reheating and / or constant increase of the temperature (degree per degree)
- 3 heating cycles
- Retarding, slow frosting or traditional fermentation
- Use of compressor for a maximal room temperature of 30°C, for higher temperatures tropicalized compressor is required (until 40°C).

Options


- Second electronic panel to visualise the programming of the first (in tunnel version)
- Group until 8 m
- Insulated floor with stainless steel ramp
- Reinforced freezing
- Electronical pin type humidity sensor
- Dismountable rack
- Tropicalized compressor
- Inside made of stainless steel
- Outside made of stainless steel
- Door with windows

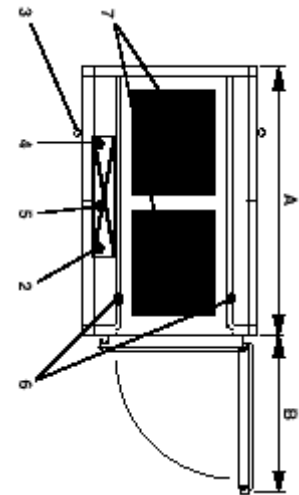
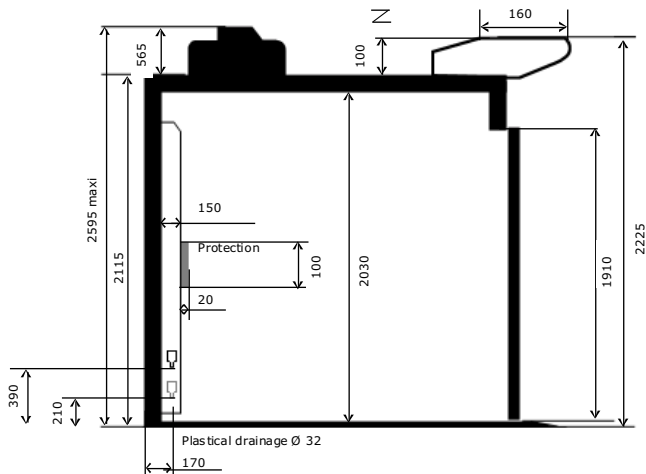
Construction

- 60 mm thick isothermal Panels.
- Constituted by modular panels assembled by eccentric hooks
- The panels are realized in polyurethane foam, of density 40 kg / m³
- Sheet metal coating, inside aluminium of 8/10 thickness and plastified outside
- Handle on the left unless otherwise specified
- Full Doors (same constitution as panels with single or/and double door)
- Cells characterized by their internal width (800, 1000, 1200, etc...).
- Panels of the surrounding wall fitted into a base belt made of PVC of 30 mm height fixed to the floor
- Freezing compressor for air cooling foreseen for an installation up to 8 m
- Maximum including the elbows (1 elbow = 1 m)
- Installation of compressor during the assembly
- Welded rack (deck oven)
- Power supply : 400 V (3 PH + N + T) 50 Hz

Note

BFC for rack oven delivered without trays
BFC for deck oven delivered with stainless steel rack and 18 grids

Machine complies with  regulations



- 1 Electric Supply 400 V 3 ph + N + T
- 2 Inflow of water in tube copper Ø 12 - 2,2 m of the ground, only 1 Inflow is necessary by group of several cells
- 3 Evacuation of water in tube PVC Ø 32 from 0 to 0,2 m of the ground
- 4 Tube refrigerator (Ø depends on the compressor)
- 5 Technical module
- 6 Guides
- 7 Trays

General characteristics

Height	
Front	2200 mm
Cell	2090 mm
Bakery	2250 mm
Useful height (with floor)	1880 mm
Useful height (without floor)	1900 mm

Characteristics of the technical units

Technical unit	800	1000
Fan		
Number	2	3
Heater	2 kW	2.5 kW
Number of spraying nozzles	1	1
Safety thermostat	55°C	55°C
Dimensions		
Height (without base)	2200 mm	2200 mm
Overall width	840 mm	1040 mm
Depth	170 mm	170 mm
Connect./refrigeration gas tube Ø		
Inlet	1/2 "	1/2 "
Outlet	5/8 "	5/8 "

Technical module 800 - on 1000

The functions :

- Ventilation
- Cooling
- Heating
- Humidifying

Are collected in a technical unit

Control panel

- Placed above the door, it contains the necessary controls for the rational use and the functioning of the chamber
- A supply is necessary per cell
- Electrical