

RETARDER PROOFER FOR TRAYS

USE

- Cooling unit ready for use with refrigerating fluid R 404 A pre-serving the ozone layer
- Control panel with electronic controls (BFA and BFC alike) with reheating by levels with stabilisation of the temperature in hot cycle, and possibility of "dormillon" (if after a period of 45 min following programmed fermentation cycle, nobody has with-drawn the product, the cabinet goes back to a temperature of 15° C : values are adjustable).

CONSTRUCTION

- Isothermal panels (60 mm thick) made of heat treated steel and coated with white epoxy
- Injected with polyurethane foam 40 kg/m³
- Smooth interior finish with rounded corners
- Easily adjustable slides for holding the baking trays
- 4 wheels with 2 with brake
- Door handles are on the left, unless otherwise specified (can be easily changed).
- «Compact» cabinets : handle only on the right and compressor at the rear.
- The cabinets are fitted with mixed hook racks for different adaptations

GENERAL FEATURES

1 Compartment - 1 Door - 1 Temperature			Dimensions with compressor
Tray size	Pouring water	Door	Depth x width x height
400 x 600 mm	11 l	1	950 x 560 x 2325 mm
400 x 800 mm	13 l	1	1150 x 620 x 2325 mm
460 x 800 mm	16 l	1	1150 x 620 x 2325 mm
600 x 800 mm	21 l	1	1150 x 760 x 2325 mm
700 x 800 mm	24 l	2	1150 x 960 x 2325 mm
750 x 800 mm	26 l	2	1150 x 960 x 2325 mm
800 x 800 mm	29 l	2	1150 x 960 x 2325 mm
915 x 800 mm	37 l	2	1150 x 1275 x 2325 mm
1000 x 800 mm	37 l	2	1150 x 1275 x 2325 mm
1115 x 800 mm	45 l	2	1150 x 1275 x 2325 mm

2 Compartments - 2 Doors - 2 Temperatures			Dimensions with compressor
Tray size	Pouring water	Door	Depth x width x height
400 x 600 mm	9 l	1	950 x 560 x 2325 mm
600 x 800 mm	19 l	1	1150 x 760 x 2325 mm

Compact compartment - 1 Door - 1 Temperature			Dimensions with compressor
Tray size	Pouring water	Door	Depth x width x height
400 x 600 mm	4 l	1	1440 x 780 x 850 mm
400 x 800 mm	5 l	1	1440 x 780 x 850 mm