

RETARDER PROOFER FOR RACKS

USE

- Fermentation chamber for racks 400/460 x 800 , 600 x 800 , 700 x 900 , 750 x 900 depending on model, to 1215 x 800
- Electronic Regulation
- Electromechanical hygrostat
- Humidity setting from 30 to 99 %
- Management of the forgotten dough (dormillon)
- Refrigerating fluid R 404 A preserving the ozone layer
- 3 heating cycles
- Retarding, slow frosting or traditional fermentation
- Use of compressor for a maximal room temperature of 32°C. If higher, tropicalized compressor required (until 42°C).

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)
- Panels of the surrounding wall fitted into a base belt made of PVC of 30 mm height fixed to the floor
- Compressor for air cooling foreseen for an installation of 8 m maximum including the elbows (1 elbow = 1 m)
- Technical module 800 – 1000: The functions Ventilation / Cooling / Heating / Humidifying are collected in a technical unit
- Control panel placed above the door

GENERAL FEATURES

Height

Overall (including control panel)	2200 mm
Overall (proofer)	2090 mm
Compressor on proofer	2750 mm
Remote compressor	2500 mm
Useful height (without floor)	1910 mm

Characteristics of the technical units

Technical unit	800	1000
Fan		
Number	2	3
Heater	2000 W	3000 W
Number of spraying nozzles	2	2
Safety thermostat	55°C	55°C
Dimensions		
Height	1985 mm	1985 mm
Overall width	840 mm	1040 mm
Depth	170 mm	170 mm
Connection / refrigeration gas tube		
Inlet	1/2	1/2
Outlet	5/8	5/8