

Retarder proofer - BFC

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 and Electromechanical hygostat
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of the forgotten dough (dormillon : if after a period of 45 min following programmed fermentation cycle, nobody has withdrawn the product, the cabinet goes back to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 tropicalised 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
- Electronic pin type humidity sensor
- Dismountable rack
- Tropicalised compressor
- Stainless steel interior and isothermal hot electro-plated zinc exterior panels, pre-lacquered, painted and coated with a protective polyethylene covering
- Stainless steel (5/10) interior and exterior
- Door with windows



Retarder proofer – BFC continued

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 pre-lacquered, painted and coated with a protective polyethylene covering
- 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)
- Rack assembled in one part (oven deck)
- Inside lighting
- 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

Electronic control - Retarder proofer – BFA & BFC

- Visual information on display
- Manual mode
- Possible manual change in the program during use
- Automatic mode, 30 cycles pre-memorized
- Easy programming
- The unloading process stops ventilators before the door opening, to avoid the air entrance
- Fault management
- Anti-vandal key board

