RETARDER-PROOFER CABINETS

CROISSANTS AND PUFF PASTRIES

FOR 400 x 600 TRAYS

DESCRIPTION

Controlled proofing for more than 60 hours
Temperature regulated from - 10°C to + 35°C
Cooling after loading

Humidity regulated from 50 % to 90 %
via a hygrostat and an electronic probe:

with external water intake
for cabinets with baguette baking trays

without external water intake
for cabinets with grids and automatic couches
(or with external water intake on request)

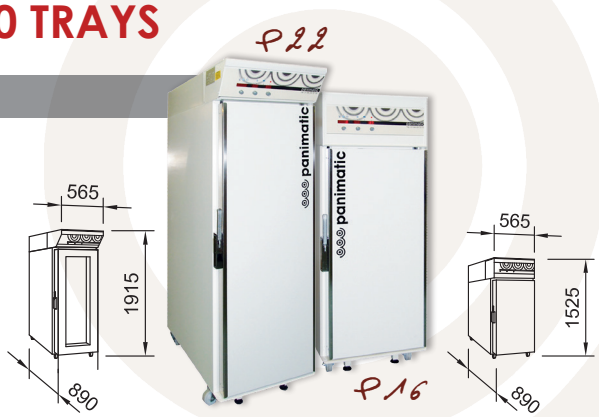
Standard 2008 control panel

Hinges on the right or, on request, on the left
or double-leaf door depending on the model

Fully disassembled cabinet
Polyurethane injected insulation
Anti-corrosion metal construction
Rounded angles
On legs or castors for installation and cleaning

Racks for trays:
16 to 27-level racks spaced 60 mm apart
Adjustable tray slides every 10 mm

Power supply:
230 V single-phase, 50 Hz
2 pin + earth plug, 16 A



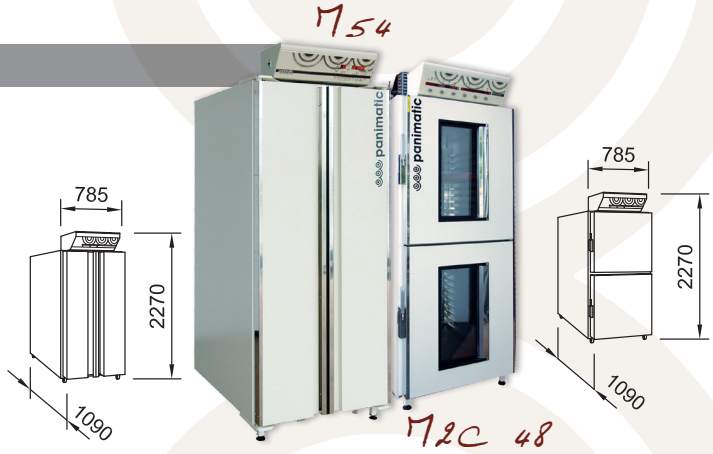
OPTIONAL

Cabinet in refrigerated mode (positive cold only)
Cabinet in proofer mode (hot only)

Stainless steel exterior and/or interior
Wider tray slides in 20 levels: 50 mm fins instead of 26 mm

Water-cooled unit
Tropicalised unit (provide + 100 mm of height)
Pre-loaded unit with quick connectors for an evaporator
Unit installed on the side of a cabinet

Dormillon 2000 V2 control panel
Dormillon 2000 V2 control panel in a wall box
2008 V2 control panel in a wall box



Ref.	Capacity in 400 x 600 trays	Number of cells	Choice of door					Power in kW	Intensity in A	Weight in kg
			Solid	Glazed	Solid overlapping	Glazed lighted overlapping	Solid double-leaf			
P16	16	1	1	1	-	-	-	0.6	3	110
P22	22							1	5	125
P27	27		1	1	2	2	-			145
P24 DB	2 x 12	2 independant overlapping	-	-	2	2	-	1.1		155
M54	54 (infeed 600) 2 trays in depth	1	1	1	2	2	1	1.5	7	200
M2C 48	2 x 24 (infeed 600) 2 trays in depth	2 independant overlapping	-	-	2	2	2	2	11	215

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