



## RETARDER PROVER CABINET FOR FRESH DOUGH 24 LEVELS 600x800 - INLET 600 - STANDARD VERSION

No contractual pictures



### CAPACITIES

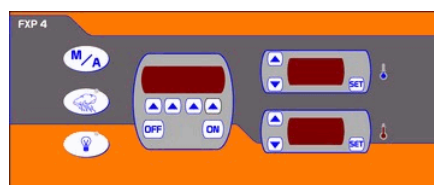
24 grates or nets 600 x 800 or 600 x 900

Total of loaves (on grates) : 264

or

48 trays 400 x 600

Total of danish pastries : 960



### DESCRIPTION

- Isothermal panels made of polyurethan foam, 50 mm thick, density 35 kgm<sup>3</sup>, high insulation coefficient Lambda = 0,022
- Outside is pre-enameled
- Interior and front are made of STAINLESS STEEL
- Two superimposed doors
- Door hinges on the right hand side (factory setting)
- Adjustable width from 600 to 460, pitch 10 mm
- Stainless steel slipper-guides, pitch 60 mm, adjustable every 20mm
- Rollers (except if separate compressor : ajustable screw-jacks)
- FXP electronic control board
- Humidity regulation by mean of boiler and mechanic hygostat
- Tropical compressor included

### OPTIONS

- Stainless steel outside
- Electric defrosting
- Lighting
- Window
- Adjustable screw-jacks

Control system :

- FPCHR control board with "Cold reset"

Width	Depth	Height	Opened door depth	Door passage	Net Weight	Electrical Supply	Absorbed power	Absorbed current
775 mm	1200 mm	2270 mm	1920 mm	600 mm	245 kg	230V MONO 50Hz	1.5 KW	6.6 A
Cold power -10/+32°C		Heating power	Boiler power (option)	Defrosting power (option)	Cooling fluid	Cooling fluid load		
1/2 CV	1027 W	1000 W	400 W	(500) W	R404A	1.2 kg		

Overall depth : + 127