

RETARDER-PROVER CABINET -5°C ÷ +35°C EN 60x80 - 60x40 CM

Retarder-Prover cabinet with one-piece construction, internal, external, made of AISI 304 stainless steel. Ventilated cooling system, evaporator positioned outside the refrigerating chamber. Electronic circuit board for programmed or manual proving. Automatic condensation evaporation, automatic defrosting. Racks made of AISI 304 stainless steel, easily removable, 80 positions, 15 mm clearance. One compartment useful for 60x80 or 60x40 cm containers.



<i>Climate class</i>	5 (+40°C, 40% R.H.)	<i>Couple of guides (n.)</i>	20 pair of AISI 304 stainless steel runners
<i>Heat phase power, W</i>	1100	<i>Refrigerant/GWP</i>	R452A/2141
<i>Refrigeration power at -10°C W</i>	566	<i>Temperature ranges, °C</i>	-5/+35

Functional features

- Operating temperature: -5°C ÷ +35°C.
- One door, one compartment.
- Storage chamber suitable to 60 x 80 or 60 x 40 cm containers.
- Control panel with LCD display allows for activities to be carried out in both automatic and manual mode, thus ensuring maximum flexibility of use. Automatic mode: Controlled proving: refrigeration, proving and conditioning stages take place in automatic succession; Programming and control of operation throughout the week; Program selection and customisation, with regulation of duration, chamber temperature and relative humidity. Manual mode: stages can be performed individually.
- Completely automatic defrosting through heating elements.
- Automatic condensation evaporation through electric elements.
- Easy access to all controls and parts from the hinged control board, that lifts up.
- Microswitch for internal fan stop and lamp switch on when door is open.

Constructional features

- One-piece construction in AISI 304 stainless steel with round inner corners, CFC-free expanded polyurethane insulation. Exterior with sides, doors and dashboard in AISI 304 stainless steel. Interior in AISI 304 stainless steel. Satin finish door, sides and dashboard, Scotchbrite finish. Internal glossy finish.
- Polyurethane insulation thickness 75 mm, CFC-free, density 40 kg/m³.
- Internal chamber with rounded corners, evaporator outside the chamber, easily removable racks and diamond bottom for maximum hygiene. Washing hole for cleaning the storage chamber.
- For the refrigeration phase: ventilated refrigeration, with copper-aluminum fin evaporating unit protected against oxidation, with air circulation that homogeneous distribution of the temperature set in the chamber. The evaporator, protected with an epoxy painting process, has been designed to have the maximum heat exchange surface. For the proving phase: ventilated heating system with electric elements and exact control of relative humidity with humidistat.
- Refrigerant fluid R452A.
- AISI 304 stainless steel duct panel, providing air circulation not directed straight at the food, ensuring its surface is kept fresh.
- Racks made of AISI 304 stainless steel, easily removable, 80 positions, 15 mm clearance, useful to EN 60 x 80 cm containers.
- Door on stainless steel hinges, easily reversible on site and equipped with a self-closing device for openings inferior to 90°. Door integrated full-height stainless steel handle. Easily removable magnetic gasket.
- Depth with door open: 1765 mm.
- Protected and easily accessible lamp.
- Key-operated lock.
- Stainless steel feet, height-adjustable from 105 to 155 mm.

Standard equipment

- nr. 20 pairs of AISI 304 stainless steel guides.

Optional

- Additional guides, grids and trays 60 x 40 or 60 x 80 cm; wheels; pedal opening.

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	178 kg
<i>Gross Weight</i>	193 kg	<i>Electric Power</i>	1,8 kW
<i>Dimensions</i>	82x101,5x204 cm	<i>Packing</i>	89x106x212 cm