

Controlled fermentation, consistent results.

Accurate management of temperature, humidity and time in one professional cabinet.



SOLID DOOR, 20 GUIDE FORMAT

BUILT FOR FERMENTATION CONTROL

-10 C

RETARDING RANGE

Low-temperature dough management

+40 C

PROVING RANGE

Controlled warm fermentation

KEY FEATURES

CONTROL

Temperature, humidity and time

CAPACITY

20 pairs of tray guides included

TRAY FORMAT

Suitable for 600 x 400 trays

FLEXIBILITY

20 levels at 48 mm pitch

ALTERNATIVE

18 levels at 72 mm pitch

REFRIGERANT

R452A refrigerant

SERVICE ACCESS

Internal monoblock evaporator

ORIGIN

Manufactured in Italy

TECHNICAL AT A GLANCE

240 V 15 A

VOLTAGE

1.7 kW

POWER

790 x 743 x 2050

EXTERNAL mm

20 pairs

GUIDES

181 kg

WEIGHT

INSTALLATION & WATER QUALITY

Requires a 3/4 inch BSP water connection installed by a licensed plumber.

For hard-water areas, installation of a water filter is recommended to protect components.

SUPPLIED ON CASTORS | IMAGE SHOWN ON LEGS