



# PASTRY & BAKERY

Retarder - prover cabinets EN 60x80 cm



<b>Model reference</b>	<b>KAF2B</b>
<b>Temperature range</b>	<b>-18/+35°C</b>
<b>Technical Features</b>	<ul style="list-style-type: none"> <li>• <b>Exterior/interior: one-piece construction entirely in AISI 304</b></li> <li>• Satin finished door, side panels and control panel. Scotchbrite finishing</li> <li>• CFC-free expanded polyurethane insulation. Insulation thickness in <b>75 mm</b> density 40 kg/m<sup>3</sup></li> <li>• Cooling unit at evaporation temperature -23,3 °C and condensation temperature 53,5°C rated at <b>1218 W</b></li> <li>• CE Mark</li> <li>• Hermetic compressors</li> <li>• Heat phase power: 1100 W.</li> <li>• Water consumption: 1 lt/24h</li> <li>• Climate class 5, room temperature +40°C and 40% R.H.</li> <li>• <b>Refrigeration Stage:</b> fan-assisted system with finned evaporator; automatic defrosting and evaporation of condense drain</li> <li>• <b>Proving Stage:</b> fan-assisted heating system with electrical heating elements and precision control of relative humidity with humidistat</li> <li>• AISI 304 duct panel; it provides air circulation not directed straight at the food, ensuring its surface is kept fresh</li> <li>• Refrigerant fluid R404A</li> <li>• Complete access to all the functionality and control components via a removable front panel</li> </ul>
<b>Functional Features</b>	<ul style="list-style-type: none"> <li>• Chamber interior with rounded corners, evaporator outside the compartment, easily removable racks and diamond tread flooring for maximum hygiene</li> <li>• Reversible door equipped with a self-closing system for apertures of less than 90°</li> <li>• Easily removable magnetic gasket</li> <li>• Ergonomics and design, with the door integrated full-height AISI 304 stainless steel handle</li> <li>• Racks in AISI 304 stainless steel with 80 positions and 15 mm section for EN 60x80 cm containers</li> <li>• Standard door lock with key and lighting</li> <li>• The control panel with LCD display allows for activities to be carried out in both automatic and manual mode, thus ensuring maximum flexibility of use. <b>The automatic procedures are:</b> 1) Controlled proving: the refrigeration, proving and conditioning stages take place in automatic succession; 2) Programming and control of operation throughout the week; 3) Program selection and customisation, with regulation of duration and chamber temperature and relative humidity. <b>In manual mode,</b> the following stages can be performed individually.</li> <li>• Safety interlock switch on control panel to stop internal fan</li> <li>• Stainless steel AISI 304 feet, adjustable in height from 105 mm to 155 mm</li> <li>• Standard equipment: 20 pairs of guides in AISI 304 stainless steel.</li> </ul>
<b>External Dimensions</b>	82x101,5x204 cm
<b>Gross / Net weight</b>	190/205 kg
<b>Electric power</b>	<b>1,7 kW</b> Standard voltage: V-Hz 230V 1N-/50Hz