Pastry & Bakery

Retarder - prover cabinets EN 60x80 cm

Model reference	**KAF2N**
Temperature range	**-5/+35°C**
Technical Features	• **Exterior/interior: one-piece construction entirely in AISI 304** • Satin finished door, side panels and control panel. Scotchbrite finishing • CFC-free expanded polyurethane insulation. Insulation thickness in **75 mm** density 40 kg/m^3 • Cooling unit at evaporation temperature -10 °C and condensation temperature 53,5°C rated at **566 W** • CE Mark • hermetic compressors • Heat phase power: 1100 W. • Water consumption: 1 lt/24h • Climate class 5, room temperature +40°C and 40% R.H. • *Refrigeration Stage*: fan-assisted system with finned evaporator; automatic defrosting and evaporation of condense drain • *Proving Stage*: fan-assisted heating system with electrical heating elements and precision control of relative humidity with humidistat • AISI 304 duct panel; it provides air circulation not directed straight at the food, ensuring its surface is kept fresh • Refrigerant fluid R404A • Complete access to all the functionality and control components via a removable front panel
Functional Features	• Chamber interior with rounded corners, evaporator outside the compartment, easily removable racks and diamond tread flooring for maximum hygiene • Reversible door equipped with a self-closing system for apertures of less than 90° • Easily removable magnetic gasket • Ergonomics and design, with the door integrated full-height AISI 304 stainless steel handle • Racks in AISI 304 stainless steel with 80 positions and 15 mm section for EN 60x80 cm containers • Standard door lock with key and lighting • 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. *The automatic procedures are*: 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. *In manual mode*, the following stages can be performed individually. • Safety interlock switch on control panel to stop internal fan • Stainless steel AISI 304 feet, adjustable in height from 105 mm to 155 mm • Standard equipment: 20 pairs of guides in AISI 304 stainless steel.
External Dimensions	82x101,5x204 cm
Gross / Net weight	178/193 kg
Electric power	**1,7 kW** Standard voltage: V-Hz 230V 1N-/50Hz