

Controlled fermentation, visible at a glance.

Accurate temperature, humidity and time management with clear product visibility.



PERFORMANCE AT A GLANCE

-10 C

RETARDING RANGE

Low-temperature dough management

+40 C

PROVING RANGE

Controlled warm fermentation

KEY FEATURES

CONTROL

Temperature, humidity and time

GLASS DOOR

Product visibility without opening

TRAY KIT

406 x 720 mm kit included

CONVERSION

2 x 600 x 400 trays per level

TOOL-FREE

Quick tray-format conversion

REFRIGERANT

R290 refrigerant

SERVICE ACCESS

Internal monoblock evaporator

ORIGIN

Manufactured in Italy

TECHNICAL AT A GLANCE

240 V 15 A

VOLTAGE

2.3 kW

POWER

790 x 1043 x 2050

EXTERNAL mm

Flexible

TRAY FORMAT

191 kg

WEIGHT

OPERATIONAL NOTE

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

DESIGNED AND MANUFACTURED IN ITALY