

Controlled fermentation, consistent results.

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



STAINLESS STEEL DOOR, LARGE TRAY 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

406 x 720 mm tray kit included

TRAY FORMAT

Converts to 2 x 600 x 400 trays

FLEXIBILITY

Tool-free tray format conversion

ALTERNATIVE

Stainless steel door supplied

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

GUIDES

185 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