

# RETARDER-PROOFER CABINETS

## CROISSANTS AND PUFF PASTRIES FOR 400 x 600 TRAYS

### DESCRIPTION

**Controlled proofing for more than 60 hours**  
**Temperature regulated from - 10°C to + 35°C**  
 Cooling after loading

Humidity regulated from 50 % to 90 %  
 via a hygostat and an electronic probe:

**with external water intake**  
 for cabinets with baguette baking trays

**without external water intake**  
 for cabinets with grids and automatic couches  
 (or with external water intake on request)

Standard 2008 control panel

Hinges on the right or, on request, on the left  
 or double-leaf door depending on the model

Fully disassembled cabinet  
 Polyurethane injected insulation  
 Anti-corrosion metal construction  
 Rounded angles  
 On legs or castors for installation and cleaning

Racks for trays:  
 16 to 27-level racks spaced 60 mm apart  
 Adjustable tray slides every 10 mm

Power supply:  
 230 V single-phase, 50 Hz  
 2 pin + earth plug, 16 A



### OPTIONAL

Cabinet in refrigerated mode (positive cold only)  
 Cabinet in proofer mode (hot only)

Stainless steel exterior and/or interior  
 Wider tray slides in 20 levels: 50 mm fins instead of 26 mm

Water-cooled unit  
 Tropicalised unit (provide + 100 mm of height)  
 Pre-loaded unit with quick connectors for an evaporator  
 Unit installed on the side of a cabinet

Dormillon 2000 V2 control panel  
 Dormillon 2000 V2 control panel in a wall box  
 2008 V2 control panel in a wall box



Ref.	Capacity in 400 x 600 trays	Number of cells	Choice of door					Power in kW	Intensity in A	Weight in kg
			Solid	Glazed	Solid overlapping	Glazed lighted overlapping	Solid double-leaf			
P16	16	1	1	1	-	-	-	0.6	3	110
P22	22		1	1	2	2	-	1	5	125
P27	27		1	1	2	2	-	1	5	145
P24 DB	2 x 12	2 independant overlapping	-	-	2	2	-	1.1		155
M54	54 (infeed 600) 2 trays in depth	1	1	1	2	2	1	1.5	7	200
M2C 48	2 x 24 (infeed 600) 2 trays in depth	2 independant overlapping	-	-	2	2	2	2	11	215