

WHY

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retarder- prover



Chefs Range proposes a full range of counters, cabinets and retarder-provers which are essential tools for the bakery professional who has to plan the proving cycle in pastry, bakery and pizzeria's. Thanks to these tools, it is possible to set temperature and relative humidity, in this way the product goes from a "cold" conservation phase to a "warm" stage to facilitate the product's proving. All this with the maximum ease and precision thanks to the use of an electronic control board.



Cutting-edge Technology that appreciates quality craftsmanship

 Saving in purchasing
of raising agents

 Reduction of night shifts

 Best quality of risen
products

 Increase in profits

the **ADVANTAGES**



Mixer
Fresh product



Freezer cabinets
Frozen product



Retarder-Prover



Oven



With the Chefs Range retarder provers you obtain a perfect leavened product ready to be cooked at the desired time, eliminating in this way the night work and ensuring a greater flexibility in the production. The modern technology allows to have a constant control of the temperature, relative humidity and ventilation inside the room, setting for each type of product the working cycle that ensures its perfect leavening!



Remote Wi-Fi supervision

On request, it is possible to install the Wi-Fi module for remote supervision via Cloud platform; this will allow to monitor and modify the operations of the equipment and diagnose any problems remotely (for PC, tablet or smartphone).



"Gentle" refrigeration
with indirect/soft ventilation



Humidity control
with electronic probe



Powerful system
with high performance compressors



Baking Delay function



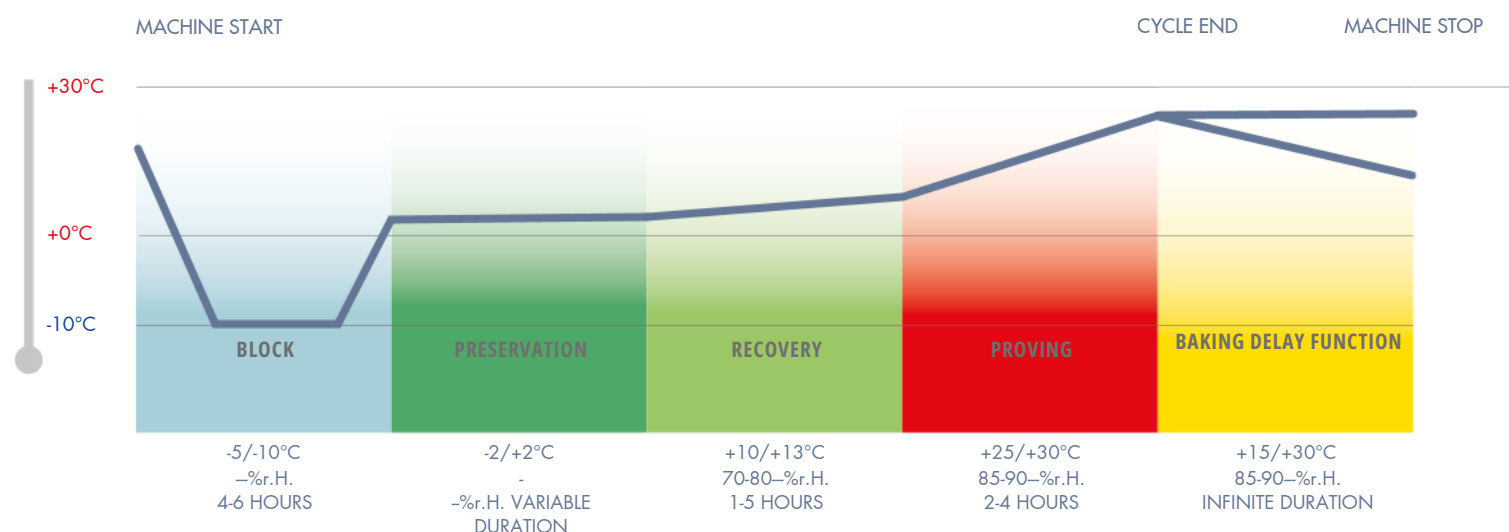
System with R290 gas
with high energy efficiency



Effective air circulation
with constant temperature also for intense and prolonged use

Total CONTROL

The organisation and management of the proving cycle is done with the maximum ease and precision, thanks to the use of a 5" touch electronic control board. Simple and intuitive to use, it allows to set the cooling, conservation, recovery, proving and holding stages with the possibility to memorise up to 100 working programs and the selection of 7 languages. The electronic control board, thanks to the to temperature and humidity management, guarantees the ideal climatic situation for all type of products. This device also allows an instant diagnostic thanks to the constant reading and monitoring of the operating parameters.



COUNTERS

The PLANET retarder prover counters are created to plan the working cycle in pastry, bakery and pizzeria's. Suited to contain 60x40cm trays or containers, they are completely made of AISI 304 stainless steel, with moulded bottom and rounded corners. Other technical features are in strict respect of the European standards. There are nr. 3 models, with 2, 3 and 4 doors, all equipped with steam generator.

The refrigeration system is static/helped cooling system "HSS", which assures an uniform temperature in the cell with humidity control. Automatic electric defrosting with heating elements and automatic elimination of condensate water. The stainless steel worktops are made with 15/10 sheet with rounded edges. Each door is equipped with no.7 pairs of runners for trays.

Body
H710



Success in DETAILS

Careful planning, technological innovation, attention to design and selection of materials, are the characteristics that make the PLANET range a leader among the equipment for the proving cycle in pastry, bakery and pizzeria's.



"HSS" STATIC/ASSISTED REFRIGERATION SYSTEM GUARANTEES:

- perfect uniformity of temperature in the cell
- a good level of relative humidity
- energy savings

Racks with easily removable runners with 7 positions (65 mm pitch).



The structure is completely made in AISI 304 18/10 stainless steel, back and external bottom.



Internal room humidity control kit with electronic probe for detecting relative humidity included.

The stainless steel h 40 mm worktops are reinforced and made with 15/10 sheet metal.



Shielded evaporators placed between the compartments and the condensing unit is removable on rails for easy maintenance.



Internal probe for constant temperature control.

VERSATILE & INTELLIGENT



Model		TALH/16	TALH/21	TALH/27
External dimensions (WxDxH)	cm	155x80x90	210x80x90	265x80x90
Capacity	lt	350	525	700
Trays capacity	nr	14 60x40	21 60x40	28 60x40
Doors	nr	2	3	4
Standard fitting (pair of runners)		14	21	28
Max absorbed power	W	550	1100	1100
Cooling power	W	370	650	650
Temperature	°C	-2/+35	-2/+35	-2/+35
Humidity control	rH%	60 - 90	60 - 90	60 - 90
Gas		R290	R290	R290
Input voltage		1x230V - 50Hz	1x230V - 50Hz	1x230V - 50Hz
Climatic Class		5	5	5

Variants	Worktop with backsplash (A) - Without worktop (S)
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Utilisation:
user interface optimisation



Main menu

Manual cycle



Automatic cycle

Recipes menu



The digital control panel allows you to fully control the proofing thanks to the ability to constantly intervene during the cycle.

*Evap. -10°C cond. +45°C
The power is calculated during the heating phase.



Back panel control board



Radial bottom



Tropicalized system



Humidity control
with electronic probe



On request

Wi-Fi supervision system

CABINETS

The retarder-prover cabinets in the “PLANET” series are designed for the best management of the proving cycle, controlling temperature, conservation and proving times, and relative humidity with maximum security and precision. Made to the highest quality standards, “PLANET” cabinets are entirely made in AISI 304 18/10 stainless steel and constructed in a one-piece structure with 75 mm thick high density polyurethane insulation. They have a pressed bottom with rounded corners for an easy cleaning and are equipped with air vents specially designed to give internal uniform air circulation. The inside humidity is produced by a steam generator and is controlled and regulated by the “touch” electronic control board. The cabinets can accommodate 40x60cm and 60x80 cm trays.



Success in DETAILS

These Chefs Range retarder provers are powerful and highly performing. Guaranteeing always perfectly leavened products.

The excellent results are owed to the large evaporators with cataphoresis treatment, to the powerful system with high performance compressor, to the perforated back that uniforms the emission of cold air into the chamber and to the heating elements positioned on the back, that maintain the right humidity level.

Racks with easily removable runners with 74 positions (16.5 mm pitch).



"Gentle" refrigeration: Perforated back for indirect airflow.



"Full control" electronic fans: thanks to the regulation of the aeration in all phases, guarantee a ventilation intensity suitable for every need (range 10-100%).



USB port for data uploads and downloads useful for recipes, parameters and HACCP datas.

Humidity control kit inside the room with electronic probe for detecting relative humidity with maximum precision.



Doors equipped with easy-to-replace interlocking magnetic gaskets.



Model		AFLV/20	AFLV/40
External dimensions (WxDxH)	cm	79x69x214	79x108x214
Capacity	lt	500	900
Trays capacity	nr	20 40x60	20 60x80 (40 40x60)
Standard fitting (pair of runners)	nr	20	20
Max absorbed power	W	1250	1785
Cooling power	W	675	1063
Temperature	°C	-10/+35	-10/+35
Humidity control	rH%	60 - 90	60 - 90
Gas		R290	R290
Input voltage		1x230V - 50Hz	1x230V - 50Hz
Climatic Class		5	5

Utilisation:
user interface optimization



Main menu

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The digital control panel allows you to fully control the proofing thanks to the ability to constantly intervene during the cycle.

* Evap. -10°C cond. +45°C
* * Racks with easily removable runners with 74 positions (16.5 mm pitch)



Digital electronic board
with touch screen



Tropicalized system



Radial bottom



“Gentle” refrigeration ”
with indirect/soft ventilation



Humidity control
with electronic probe

On request



Wi-Fi supervision system



Predisposition for remote
condensing unit



Glass door
with led illumination