

BFA Paneo



Dough-Retarder

Performances

BFA Paneotrad

- 14 levels (28 tray slides)
- 28 storage tubs of 75 mm or 24 storage tubs of 95 mm (on 12 levels)

BFA dual mode

- 20 levels (40 tray slides) for baking trays
- 28 storage tubs of 75 mm or 24 storage tubs of 95 mm (on 12 levels)

The advantages

- Reinforced refrigeration unit
- Temperature regulator
- Forced refrigeration timer
- Automatic defrosting
- Possibility to have assembled compressor, remote compressor, tropicalized assembled or disassembled compressor, silent compressor
- Incorporated topside hermetic refrigeration unit
- Refrigeration unit ready for use with refrigerating fluid R 404A
- Easy to move thanks to its 3 wheels and 2 adjustable feet
- The cabinets are fitted with "U-rails" for use either as a pastry or bakery unit
- On site reversibility of doors

Use

The BFA Paneotrad dough retarder is used to rapidly cool and stabilise dough at +2°C.

Operating principle

The dough containers are stored in the dough retarder (between 2°C and 4°C) to retard proofing (72 hours maximum). The cycle is run by override with a timer. The temperature of the appliance then returns to a lower point than the set point. Once the containers with the product have been inserted, the BFA stabilises the temperature at +2°C through automatic electrical defrosting at regular intervals.

BFA - Paneotrad

- Refrigerated cabinet only for Paneotrad storage tubs (2 models: 75 mm - 95 mm).

BFA - dual mode

- Paneotrad functions identical to the BFA - Paneotrad
- Proofing functions identical to the standard BFA retarder-proofer
- Positive temperature refrigeration with electrical defrosting and more powerful refrigeration compressor

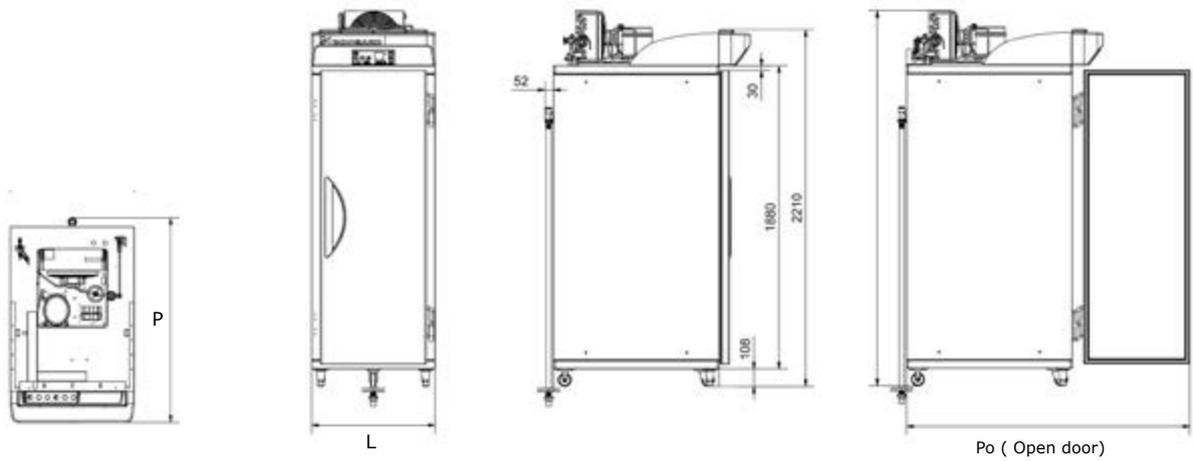
Construction

- Cabinet : 60 mm isothermal hot electro-plated zinc panels, pre-lacquered, painted and coated with a protective food grade PVC of 120 micron thick
- Panels are injected with polyurethane foam 40 kg/m³
- Aluminium (frame and fins) and copper (tube) ceiling-fitted evaporator
- Water connection Ø 12 mm, water drain Ø 32 mm

• • • Remarks on freezing compressor :

- Standard assembled: standard compressor on the top of the retarder-proofer.
- Not assembled: standard compressor supplied separately from the retarder-proofer. The connection has to be done by a refrigerating engineer.
- Remote compressor: specific high power compressor for a distance from 8 to 12 m to the retarder-proofer. The connection has to be done by a refrigerationist.
- Tropicalized disassembled: compressor for a distance up to 4 m, specified for an ambience below 40°C. The connection has to be done by a refrigerationist.
- Tropicalized assembled: standard compressor on the top of the retarder-proofer, specified for an ambience up to 40°C.
- (*)Standard assembled: standard compressor on the top of the retarder-proofer. The retarder-proofer cabinet is delivered disassembled.
- On request, one can have remote compressors or silent compressors

Dough retarder **BFA Paneotrad - 1 compartment - 1 door - 1 temperature**



General features		Dimensions and weight				Energetic features		
Control	W (mm)	D (mm)	Po (mm)	H (mm)	Weight (kg)	Dough capacity maxi. (kg)	Connecting power (kW)	compressor unit
BFA Paneo 600 x 800								
EM	760	1265	1743	2328	232	28 storage tub (75 mm) 24 storage tub (95 mm)	1.3	Standard assembled
EM	760	1265	1743	2328	232		1.3	Disassembled
EM	760	1265	1743	2328	232		1.3	Remote
EM	760	1265	1743	2328	232		1.3	Tropicalized disassembled
EM	760	1265	1743	2328	232		1.3	Tropicalized assembled
EM	760	1265	1743	2328	232		1.3	Standard assembled
BFA Mixte 600 x 800								
Opticom	760	1265	1743	2328	232	28 storage tub (75mm) 24 storage tub (95mm) or 60 kg dough on baking trays	1.3	Standard assembled
Opticom	760	1265	1743	2328	232		1.3	Disassembled
Opticom	760	1265	1743	2328	232		1.3	Remote
Opticom	760	1265	1743	2328	232		1.3	Tropicalized disassembled
Opticom	760	1265	1743	2328	232		1.3	Tropicalized assembled
Opticom	760	1265	1743	2328	232		1.3	Standard assembled