



Single compartment—compact Roll-In Retarder-proofer

Performances

- 5 models available for the following tray sizes:
 - 400 X 600
 - 400 X 800
 - 460 X 800
 - 600 X 800 (or 2 racks 600 X 400)
 - 1000 X 800 (or 2 racks 460 X 800)
- Note that BFM's are delivered without any rack
- Water connection Ø 12 mm, water drain Ø 32 mm

The advantages

- "Plug and play": cabinet supplied assembled, ready to connect
- Incorporated topside hermetic refrigeration unit
- 5 standard models available
- Retarding, slow fermentation or traditional fermentation
- Adjustable humidity (30-90%)
- Cataphoresis coated evaporator for an excellent corrosion resistance
- Refrigeration unit ready for use with refrigerating fluid R 404A
- Easy cleaning
- On site reversibility of doors
- Possibility to have non assembled compressor, remote compressor, tropicalized assembled or disassembled compressor, silent compressor

Use

The BFM retarder proofer is used to slow down and control proofing of dough pieces over a period of time defined by the user.

Operating principle

The dough pieces are stored in the retarder-proofer (between 2°C and 4°C) to retard proofing (72 hours maximum). Once the control panel has been programmed, the proofer manages the temperature increase on the basis of information previously entered by the user. An electronic regulation supervises stage-by-stage warming (and/or constant temperature increase degree-by-degree). The proofer stabilises the proofing cycle temperature and offers at the end of the cycle a «sleeping» function, i.e. repeating the cold cycle if the controller is not activated after 45 minutes following the programmed end of proofing (adjustable values).

Construction

• Panels

- 60 mm thick isothermal panels.
- injected with polyurethane foam, of a density of 42 kg/m³
- sheet metal coating, inside/outside galvanized steel of 6/10 thickness, coated with a protective food grade PVC of 120 micron thick
- protected against impacts with inner stainless steel (304) rails of 1.5 mm thickness

• Doors

- plain doors, same material as panels with single door for BFM 400 X 600, 400X 800, 460 X800 , 600X 800 and double door for BFM 1000 X 800

• Technical units

- evaporator with e-coating (Cataphoresis) treatment (for leavened bread, sourdough, slow fermentation)
- Standard assembled: standard compressor on the top of the retarder-proofer suitable with an ambience temperature of below 30°C

• • • Important remarks on refrigeration unit (condensing unit)

- **Not assembled:** standard compressor supplied separately from the retarder-proofer.
- **Remote compressor:** specific high power compressor for a distance from 8 to 16 m to the retarder-proofer.*
- **Tropicalized disassembled:** compressor for a distance up to 8 m, specified for an ambience temperature below 40°C. (*)
- **Tropicalized assembled:** standard compressor on the top of the retarder-proofer, specified for an ambience temperature below 40°C.
- **Silent and tropicalized assembled:** specified for an ambience temperature below 40°C. (*) To calculate the distance, one should consider that an elbow on the connecting pipe equals 1 meter. The connection has to be done by a refrigeration engineer.

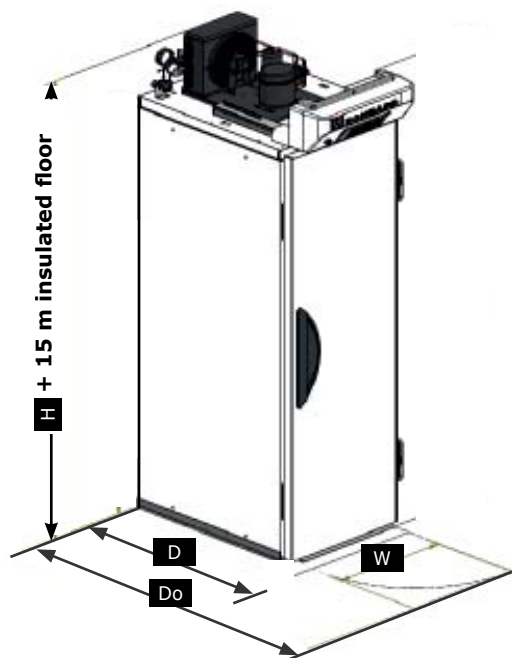
Roll-In Retarder-proofer **BFM**

Models	400 X 600	400 X 800	460 X 800	600 X 800	1000 X 800
Use					
Bakery use	■	■	■	■	■
Dual mode (Bakery use + Paneotrad)	€	€	€	€	€
Additional heating and second water nozzle	-	-	€	€	€
Control type					
Opticom control	■	■	■	■	■
Electromechanical control (Bakery use only)	□	□	□	□	□
Door					
Left door handle side	■	■	■	■	■
Right door handle side	□	□	□	□	-
Double door leaf	-	-	-	-	■
Construction					
PVC film finish - interior and exterior	■	■	■	■	-
Stainless steel interior, PVC film exterior	€	€	€	€	€
Stainless steel interior and exterior	€	€	€	€	€
Inner stainless steel protection rails	■	■	■	■	■
Electromechanical hygrostat	■	■	■	■	■
Non-skid insulated floor and access ramp	€	€	€	€	€
Condensing unit (*)					
Tropicalized assembled	■	■	■	■	■
Remote tropicalized below 8 m	□	□	□	□	□
Remote tropicalized from 8 to 20 m	€	€	€	€	€
Silent tropicalized (220-240V/50Hz only)	€	€	€	€	€
Assembly					
Assembled*	■	■	■	■	-
Disassembled**	€	€	€	€	■

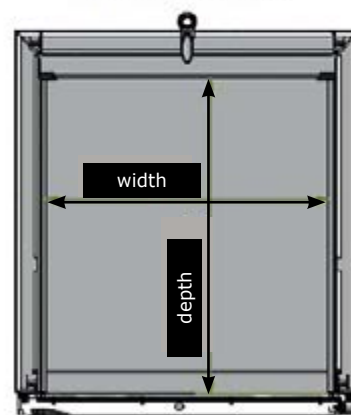
Technical features						
Model		400 X 600	400 X 800	460 X 800	600 X 800	1000 X 800
Connecting power						
Bakery and dual mode use	(kW)	1	1	1	1,5	2
Compressor power						
Bakery use	(CV)	3/8	1/2	1/2	5/8	1
Dual mode use	(CV)	1/2	5/8	5/8	1	1 1/8
Maximum dough capacity						
bakery use	(kg)	32	45	52	84	109
«blocking cold dough « use	(kg)	70	95	109	143	210
Amperage in 220V-240V single phase						
Bakery use and dual mode use	(A)	5	5	5	6	9
Power supply						
Standard		220-220V / ~1PH+N+T / 50 Hz				
Frigorific power (-10°C / +32°C)						
Bakery use	(kW)	0,74	0,88	0,88	1,29	1,57
Dual mode use	(kW)	0,88	1,29	1,29	1,29	1,57

■ Standard | □ Option | - N/a

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Useful interior dimensions



Important : water connection required

Dimensions (without insulated floor, assembled compressor)											
Model Tray size	Entry direction of rack	External dimensions					Useful internal dimensions		Free Space Between panels (mm)	Maximum height of rack	Door type
		W	D	Do - door opened	H*		Width	Depth			
					bakery use-Tropicalized compressor	dual use-Tropicalized compressor					
(mm)	(mm)	(mm)	(mm)	(mm)	(mm)	(mm)	(mm)				
400 x 600	400	670	890	1505	2400	2400	490	690	530	1855	single
400 x 800	400	670	1090	1705	2400	2400	490	890	530	1855	single
460 x 800	460	770	1090	1805	2400	2400	590	890	630	1855	single
600 x 800	600	975	1090	2010	2400	2452	795	890	835	1855	single
1000 x 800	1000	1285	1090	1720	2452	2505	1105	890	1145	1855	dual

(*) Option insulated floor involves an additional height (H) of 15 mm
 (**) The total height (H) is 2285 if the condensing unit is not installed (top side)

Specification of racks suitable with BFM					
Models Tray size (mm)	Number of rack	Maximum dimension of racks			
		Height	Width	Depth	
		(mm)			
400 x 600	1	1855	480	650	
400 x 800	1	1855	480	850	
460 x 800	1	1855	580	850	
600 x 800	1	1855	785	850	
600 x 400	2				
1000 x 800	1	1855	1080	850	
460 x 800	2				