



EB/FL



Retarder-proofing and leavening bench for bread-pastry - “biga”

The EB/FL are benches in stainless steel for retarder proofing and programmed automatic leavening. They are used for the planned and delayed leavening up to 72 hours, of bakery-pastry products. They are offered in the versions with two-three-four modules/doors, with simple shelf or with upstand. In the preparation for bread-pastry, the benches are equipped with devices for moisture generation and with 8 pairs of tray-holder guides for each module/door.

Capacity

Trays mm 400x600 or plastic tubs mm 400x560 (for the maturation of the “biga”).

Standard features

- Self-locking doors, 100° opening, magnetic seals on 4 sides, ergonomic handles
- Integrated condensing group, ecological refrigerant gas R134A
- Stainless steel feet Ø 24 mm, adjustable in height 150÷200 mm
- Automatic defrosting and evaporation device for condensing water without electricity supply
- Possibility to vary times, temperature and moisture** of the product in the various phases of storage or leavening.
- T class (amb. temp. = + 43° C)
- Voltage: Volt 230 single phase 50 Hz
- Operating system temp. : -12 / +40 ° C
- Microprocessor control panel, with programmed retarder proofing function, equipped with easy-to-read display, keys and LEDs distributed to simplify the operation.
- Bakery-pastry set-up, with controlled moisture function. Each full door module is equipped with tray-holder guides with 8 positions.
- “Biga” set-up, without moisture function: arranged for the insertion of superimposed tubs mm 400x600 (No. 2 H. 260, or No. 4 H. 130 per door module)

** moisture only in the pastry/pizzeria/bakery version

Principle of operation

The functions of retarder proofing or simple leavening or maturation of the “biga”, are managed through the electronic microprocessor panel. The operating temperature is between -12° / + 40° C.

Construction

- Monocoque construction, interior and exterior in stainless steel AISI 304 -18/10, finely satin external finish, rounded corners for an easy cleaning
- Insulation thickness 50 mm, density 42 kg/m3
- Interlocking supports and pillars in stainless steel, removable without tools.

Option

- Plastic tub mm 600x400xh130 (No. 4 for each module)
- Plastic tub mm 600x400xh260 (No. 2 for each module)
- Trays 400x600 mm
- Plastic lid for tub mm 410x610xh20

EB/FL	
ELECTRONIC control	▪
Panels and doors finish	
Interior and exterior in stainless steel	▪
Worktop	
Smooth worktop	▪
Worktop with rear upstand	□ €
Refrigerant gas	
R134 A	▪
Supply voltage	
230/Mono/50Hz	▪
▪ Standard □ Optional □ € Payment option	



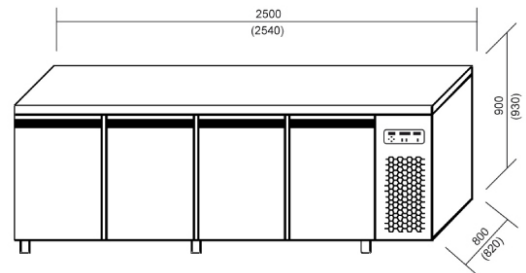
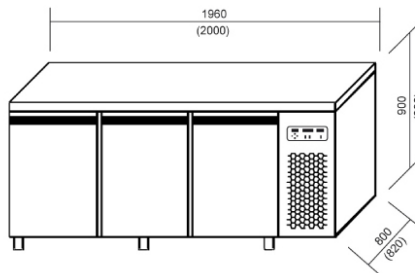
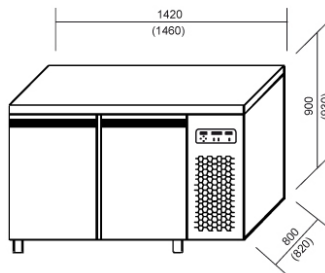
Caratteristiche tecniche/Technical features

MODELS:

EB/FL2P

EB/FL3P

EB/FL4P



LEGENDA MODELLI DI BANCHI FERMALIEVITA/LEGEND OF MODELS OF RETARDER PROOFING BENCHES

EB/FL	P	2P	L
Banco FERMALIEVITA Esmach/ Esmach RETARDER PROOFING bench	Pane - pasticceria/ Bread - pastry	2 porte/2 doors	Piano liscio/Smooth worktop
	B Biga/"Biga"	3P 3 porte/3 doors	A Piano con alzatina/Worktop with upstand
		4P 4 porte/4 doors	

DATI TECNICI/TECHNICAL DATA

		MOD. 2 PORTE EB/FL2P / EB/FL2P MOD. WITH 2 DOORS		MOD. 3 PORTE EB/FL3P / EB/FL3P MOD. WITH 3 DOORS		MOD. 4 PORTE EB/FL4P / EB/FL4P MOD. WITH 4 DOORS	
		pane - pasticceria/ bread - pastry	biga/"biga"	pane - pasticceria/ bread - pastry	biga/"biga"	pane - pasticceria/ bread - pastry	biga/"biga"
Capacità/Capacity	l	444	444	666	666	888	888
Capienza teglie 400x600 mm/ Capacity of trays mm 400x600	n°/No.	16	-	24	-	32	-
Passo teglie/Trays pitch	mm	55	-	55	-	55	-
Capienza marne 400x600xh130/Capacity of tubs 400x600xh130	n°/No.	-	8	-	12	-	16
Capienza marne 400x600xh260/Capacity of tubs 400x600xh260	n°/No.	-	4	-	6	-	8
Capacità totale biga (indicativa)/Total capacity of "biga" (approx)	kg	-	100	-	150	-	200
Temp. Esercizio/Operating temp.	°C	-12°/+40	-12°/+40	-12°/+40	-12°/+40	-12°/+40	-12°/+40
Umidità relativa/Relative humidity	%UR	55÷95	-	55÷95	-	55÷95	-
Tensione alimentazione/Supply voltage	Volt	230V - 1PH+N+Gr - 50 Hz	230V - 1PH+N+Gr - 50 Hz	230V - 1PH+N+Gr - 50 Hz	230V - 1PH+N+Gr - 50 Hz	230V - 1PH+N+Gr - 50 Hz	230V - 1PH+N+Gr - 50 Hz
Capacità refrigerazione (**)/ Refrigeration capacity (**)	W	304	304	353	353	441	441
Potenza assorbita/Absorbed power	W	360	360	465	465	520	520
Massa/Mass	kg	158	158	195	195	230	230

"(**) Temp. evap. -10°C — Temp. cond. +45°C/
(**) Evap. temp. -10°C - Cond. temp. +45°C"