

CLIMOTHER



Proofer with patented innovative process

Climother ensures that shaped and leavened products remain stable, which means that they can be put into the oven at any time of the day.

Standard features

Climother is currently available in the following versions of proofers, on request it is applicable to all the proofers existing in the catalogue. Standard configuration: internal/external part in stainless steel, floor in stainless steel.

Configurations

• BFC CLIMOTHER

Proofer used to generate and control the fermentation of the leavened product in a user-defined time interval.

• BFM CLIMOTHER

For the features of the product see the technical sheet of the retarder proofers.

Control panel

Cutting-edge software that can manage the temperature inside the system, guaranteeing humidity even at low temperatures, and precise time and temperature adjustments during the bread-making process.



Multilingual touch screen control



Model - code	Racks capacity		External dimensions	Internal dimensions	
	number	trays size	width x length	width x length	Number of doors
		BFM CLIMOTH	ER - STAINLESS STEL		
BFM 6080 Climother	1	600 mm x 800 mm	975 mm x 1090 mm	795 mm x 890 mm	1
		BFC CLIMOTH	ER - STAINLESS STEL		
AF0WSP95311	2	600 mm x 800 mm	1150 mm x 1950 mm	720 mm x 1800 mm	1
AFOWSP95336	2	600 mm x 800 mm	1750 mm x 1350 mm	1600 mm x 920 mm	1
	3	600 mm x 800 mm	1350 mm x 2350 mm	920 mm x 2200 mm	1
	3	600 mm x 800 mm	1150 mm x 2750 mm	720 mm x 2600 mm	1
	3	800 mm x 800 mm	1350 mm x 3150 mm	920 mm x 3000 mm	1
AFOWSP95330	4	600 mm x 800 mm	1150 mm x 3750 mm	720 mm x 3600 mm	1
AFOWSP95309	6	600 mm x 800 mm	1950 mm x 2750 mm	1520 mm x 2600 mm	2

USEFUL INTERNAL DIMENSIONS



