





00	



BFA/B Internal detail

Retarder proofer and programmed automatic leavening

BFA is a cabinet used to slow and control the fermentation of the dough in a user-defined time interval. It can also be used for the only conventional leavening or for the positive cold storage of the products. Moreover, two models specifically equipped with extractable tub-holder guides, are offered in the BFA-B retarder proofer version

Standard features

- 20 levels (40 stands) to support the trays
- Opticom control
- Assembled refrigeration unit (for an ambient temperature lower than 30° C)
- · BFA delivered assembled and ready to be connected
- On demand, possibility to have silent and tropicalized remote groups
- Easy to move thanks to three wheels and two adjustable front legs
- Moisture content adjustable from 30 to 90%
- Reversibility of the door side

Principle of operation

The dough pieces are stored in the retarder proofer (between 2 and 4° C) to stop leavening (maximum 72 hours). After that the cabinet manages the temperature increase on the basis of the information previously entered by the

user on the control panel. The electronic regulations supervise the stage-by-stage heating (and/or the constant temperature increase degree-by-degree). The proofer stabilizes the temperature in hot cycle and offers the "sleeping" function at the end of the cycle, repeating the cold cycle in case of nonintervention on the control, after 45 minutes following the end of the programmed fermentation (adjustable values).

Construction

- Panels are made of injected polyurethane foam, density 40 kg/m3.
- Structure and 60 mm isothermal hot electroplated zinc panels, pre-lacquered, painted and coated with a protective food grade PVC 120 microns thick.
- Aluminium (frame and blades) and copper (tubes) ceiling-fitted evaporator.
- Water connections Ø 12 mm, water drain Ø 32 mm
- Multi-level vertical racks to support the dough containers.

IMPORTANT NOTE: The proofers are delivered without dough containers and without linen canvas. For 2C2P models that are disassembled, it is mandatory the intervention of a refrigeration engineer.

- Remarks on refrigeration units (compressors):
- Standard assembled: compressor on the top of the retarder proofer, ambient temperature below 30 °C
- Standard disassembled: compressor planned for installation up to max. 6 m of distance, including bends (1 curve = 1 m) in an ambiance below 30 °C. Delivered separately, the connection must be done by a refrigeration engineer.
- Remote: specific high power compressor for a distance from 6 to max 15 m to the retarder proofer (including bends - 1 curve = 1 m). Connection must be done by a refrigeration engineer.
- Tropicalized disassembled: compressor planned for installation up to max 6 m of distance, including bends (1 curve = 1 m) in an ambiance below 40 °C. Delivered separately, the connection must be done by a refrigeration engineer.
- Tropicalized assembled: compressor on the top of the retarder proofer, ambient temperature below 40 °C.

BFA - BFA/B					
Control					
OPTICOM	-				
Hygrometric probe					
Electronic	-				
Panels and doors finish					
Interior-exterior in PVC coated steel	•				
Interior-exterior in stainless steel					
Refrigeration unit					
Tropicalized	-				
Tropicalized remote	□€				
Silenced	□€				
Silenced remote					
Delivered without refrigeration unit					
Refrigerant gas					
R448 A	•				
Supply voltage					
230V/MONO+T / 50 Hz	•				
Standard □ Optional □ € Payment option					



BFA: PROOFERS WITH 1 CELL - 1 DOOR 20 levels pitch 75 mm (supplied) or 24 levels pitch 62 mm The trays are introduced in a single sector, the scheduling of the leavening cycle is uniform for all the product contained in the proofer.

MODELS

W9005167	Retarder proofer for 20 trays mm 400x600
W9005168	Retarder proofer for 20 trays mm 400x800
W9005170	Retarder proofer for 20 trays mm 600x800

BFA: PROOFERS WITH 2 INDEPENDENT CELLS - 2 DOORS 9+9 levels pitch 75 mm (supplied) or 10+10 levels pitch 62 mm

The proofer is composed of two units (cells) each of which has the necessary equipment and controls to ensure a completely autonomous functioning.

Basically it deals with stacked modules, mounted on a single structure, but from the operational point of view absolutely independent.

MODELS W9005178 Retarder proofer for 9+9 trays mm 400x600 W9005179 Retarder proofer for 9+9 trays mm 600x800

BFA-B: RETARDER PROOFERS

two models of proofer, BFA-B 4M and BFA-B 8M, can be supplied with the configurations set up for the insertion of 4 or 8 tubs for the stowage of the "biga", allowing the control of the ripening up to 72 hours. The interior is equipped with a sturdy stainless steel frame with removable guides that facilitate the introduction and extraction of the tubs.

MODELS	
BFA-B 4M	Cabinet for 4 tubs mm 400x600xh.260, approx. 100 kg of stowed "biga"
BFA-B 8 M	Cabinet for 8 tubs mm 400x600xh.260 (2 per level), approx. 200 kg of stowed "biga"
MARNA/TUB (08220030)	Plastic tub mm 400x600xh.260
BFA	Stainless steel grid mm 400x600



BFA - 1C1P - 1 temperature



		CELLULA SINGOLA/SINGLE CELL			ILE CELL
		BFA	BFA	BFA	BFA
CODICE / CODE		W9005167	W9005168	W9005169	W9005170
DIMENSIONI TEGLIE / TRAYS DIMENSIONS	mm	400X600	400X800	460X800	600X800
A = LARGHEZZA / WIDTH	mm	560	620	620	760
B = PROFONDITA` / DEPTH	mm	950	1150	1150	1150
C = ALTEZZA FACCIATA / FRONT HEIGHT	mm	2200	2200	2200	2200
D = ALTEZZA TOTALE / TOTAL HEIGHT	mm	2328	2328	2328	2382
PO = PORTA APERTA / OPEN DOOR	mm	1343	1603	1603	1743
POTENZA ELETTRICA ALLACCIAMENTO / ELECTRIC POWER	kW	0,90	0,90	0,90	1,30
FLUIDO REFRIGERANTE / REFRIGERANT GAS		R448 A	R448 A	R448 A	R448 A

BFA - 2C2P - 2 temperature









Nr.						
			DOPPIA / E CELL	ARMADI FERMABIGA / RETARDER PROOFERS		
		BFA	BFA	BFA-B-4M	BFA-B-8M	
CODICE / CODE		W9005178	W9005179	Armadio per 4 marne/ Cabinet for 4 tubs	Armadio per 8 marne / Cabinet for 8 tubs	
DIMENSIONI TEGLIE / TRAYS DIMENSIONS	mm	400X600	600X800	400x600	400x600	
A = LARGHEZZA / WIDTH	mm	560	760	560	760	
B = PROFONDITA` / DEPTH	mm	950	1150	950	1150	
C = ALTEZZA FACCIATA / FRONT HEIGHT	mm	2200	2200	2200	2200	
D = ALTEZZA TOTALE / TOTAL HEIGHT	mm	2328	2382	2328	2328	
PO = PORTA APERTA / OPEN DOOR	mm	1343	1743	1343	1343	
POTENZA ELETTRICA ALLACCIAMENTO / ELECTRIC POWER	kW	1,90	1,90	0,90	1,30	
FLUIDO REFRIGERANTE / REFRIGERANT GAS		R448 A	R448 A	R448 A	R448 A	